

Chef Peking

Hors d'Oeuvres & Appetisers

1. CHEF PEKING HORS D'OEUVRES (min. for 2 persons)  
Five different starters for your plate  
• SEAFOOD £10.90  
• MIXED £9.90  
• VEGETARIAN £8.90  
Per Person
2. CRISPY SEAWEED £6.50
3. SALT & PEPPER SOFT SHELL CRAB Each £11.80
4. WHOLE PHOENIX TAIL PRAWNS (6) £11.80  
Deep fried prawns in breadcrumb
5. JAPANESE TEMPURA STYLE PRAWNS (6) £11.80
6. JAPANESE TEMPURA STYLE VEGETABLES £8.80
7. SALT & PEPPER PRAWNS £9.90
8. PRAWNS IN GARLIC AND BUTTER £9.90
9. SESAME PRAWNS ON TOAST £9.90
11. HONEYDEW DRY SPARE RIBS £9.20
12. SPARE RIBS IN PEKING SAUCE £9.20
13. SALT & PEPPER SPARE RIBS £9.20
14. SWEET CHILLI SPARE RIBS £9.20
15. SALT & PEPPER PORK CHUNKS £9.20
16. PORK CHUNKS IN PLUM SAUCE £9.20
17. PORK CHUNKS IN PEKING SAUCE £9.20
18. SALT & PEPPER MUSHROOMS £8.80
19. CRISPY SPRING ROLLS  
• VEGETARIAN (8) £7.20  
• MEAT (PORK) (2) £7.20
20. SATAY MUSHROOM ON SKEWERS (4) £8.80
21. LETTUCE WRAPPED  
• SEAFOOD £9.50  
• CHICKEN £9.00  
• VEGETARIAN £8.50
22. SMOKED CHICKEN WITH CHILLI & GARLIC £9.20
23. SALT & PEPPER CHICKEN CHUNKS £9.20
24. SATAY CHICKEN ON SKEWER (4) £9.90  
Signature dish
25. SATAY PRAWNS ON SKEWER (4) £11.80
26. SALT & PEPPER SQUID £11.80
27. SALT & PEPPER SCALLOP £13.90
29. GRILL DUMPLING - PORK (6) £8.80  
Served with vinegar and ginger
30. STEAMED SIEW MAI DUMPLING - MINCED PORK & PRAWNS (6) £8.80
31. GRILL JAPANESE GYOZA - CHICKEN (6) £8.80

Chef Peking

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| 33. CRISPY AROMATIC DUCK   | Quarter £15.50<br>Half £27.50<br>Whole £49.00 |
| Rolled in pancake with sliced cucumber, spring onions and hoisin sauce |   |
| 34. CRISPY AROMATIC LAMB   | £13.90  |
| Served with lettuce and plum sauce                                     |   |
| 35. VEGETARIAN MOCK CRISPY DUCK  | £11.90  |

Soups

36. HOT & SOUR SOUP £6.20
37. CREAM OF CRABMEAT AND SWEETCORN SOUP £6.20
38. CREAM OF CHICKEN AND SWEETCORN SOUP £6.20
39. WAN TUN SOUP £6.20
40. THREE KIND OF MUSHROOM WITH BEANCURD SOUP (V) £6.20
41. CRABMEAT & ASPARAGUS SOUP £6.20
42. TOM YAM CHICKEN OR PRAWNS SOUP £6.20
43. MIXED VEGETABLE & MUSHROOM SOUP (V) £6.20
44. CHICKEN AND NOODLE SOUP £6.20

Seafood Dishes

46. STEAMED SEA BASS (DEBONED)  
• GINGER & SPRING ONIONS  
• BLACK BEAN SAUCE  
Half £14.50  
Whole £25.90
47. SALT & PEPPER FISH £14.50
48. SWEET & SOUR FISH £14.50
49. FRIED SCALLOPS IN BLACK BEAN SAUCE £14.50
50. SEA SPICY SCALLOPS £14.50
51. STIR FRIED SCALLOPS WITH BROCCOLI OR ASPARAGUS £13.90
52. STIR FRIED THREE KIND OF SEAFOOD  
Prawns, scallops and squid £13.90
54. PRAWNS WITH SWEET CHILLI SAUCE £11.20
55. SWEET & SOUR PRAWNS £11.20
56. STIR FRIED PRAWNS WITH BROCCOLI OR ASPARAGUS £11.20
57. KUNG PO PRAWNS WITH SWEET & SPICY SAUCE £11.20
58. PRAWNS IN BLACK BEAN SAUCE £11.20
59. THAI SPICY GARLIC PRAWNS £11.20
60. SZECHUAN PRAWNS £11.20
61. STIR FRIED PRAWNS WITH CASHEWNUTS IN YELLOW BEAN SAUCE £11.20

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Poultry

62. SLICE OF ROAST DUCK WITH BEANSPOUTS £11.90
63. SLICE OF ROAST DUCK WITH PLUM SAUCE £11.90
64. DUCK WITH PINEAPPLE £11.90
65. SZECHUAN CHICKEN £9.80
66. CHICKEN WITH CASHEWNUTS IN YELLOW BEAN SAUCE £9.80
67. CHICKEN WITH BLACK BEAN SAUCE £9.80
68. SWEET & SOUR CHICKEN HONG KONG STYLE £9.80
69. CHICKEN IN SWEET & SPICY PEANUT SAUCE £9.80
70. SWEET & SOUR CHICKEN BALLS £9.80
71. LEMON CHICKEN £9.80
72. CHILLI CHICKEN WITH SWEET CASHEWNUTS £9.80
73. THAI SPICY CHICKEN WITH BASIL £9.80
75. CHICKEN WITH CHINESE MUSHROOMS & BAMBOO SHOOTS £9.80
76. CHICKEN IN PEKING STYLE £9.80  
Fruity sauce
77. CHICKEN WITH MUSHROOMS £9.80

Meat Dishes

78. STEAK IN PEKING STYLE £14.90
79. TENDERLOIN OF BEEF IN TERIYAKI SAUCE £14.90
80. CRISPY CHILLI BEEF WITH CARROTS £10.20
81. BEEF IN BLACK BEAN SAUCE £10.20
82. BEEF WITH CASHEWNUTS IN YELLOW BEAN SAUCE £10.20
83. SZECHUAN BEEF £10.20
84. BEEF IN SWEET & SPICY PEANUT SAUCE £10.20
85. BEEF WITH MUSHROOMS £10.20
86. LAMB IN CHILLI BEAN SAUCE £13.50
87. FRIED '3 WITH GINGER & SPRING ONIONS £10.20  
Chicken, Beef and Char Siew
88. CHAR SIEW (ROAST PORK) WITH HONEY £9.80
89. SZECHUAN PORK £9.80
90. SWEET & SOUR PORK £9.80

Griddle Sizzled

91. HOT & SPICY  
• BEEF / CHICKEN £10.60 / £10.20  
• PRAWNS £11.50
92. SIZZLING WITH GINGER & SPRING ONION  
• BEEF / PORK or CHICKEN £10.60 / £10.20  
• LAMB £13.50  
• PRAWNS £11.50  
• SCALLOPS £14.90  
• MIXED SEAFOOD £14.90
93. SIZZLING IN SATAY SAUCE  
• BEEF / CHICKEN £10.60 / £10.20  
• LAMB £13.50  
• PRAWNS £11.50
94. SIZZLING IN BLACK PEPPER SAUCE  
• STEAK £14.90

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Curry Dishes

95. THAI GREEN / RED CURRY  
• CHICKEN £9.80  
• BEEF £10.20  
• PRAWNS £11.20  
• VEGETABLES (V) £8.80  
• THAI RED LAMB CURRY £13.50  
• THAI RED DUCK CURRY £11.90
96. CURRY  
• CHICKEN £9.80  
• BEEF £10.20  
• PRAWNS £11.20  
• MIXED VEGETABLES £8.80

Vegetarian

97. VEGETARIAN MOCK CHICKEN WITH CASHEWNUTS IN YELLOW BEAN SAUCE £8.80
- 97(a) VEGETARIAN MOCK CHICKEN WITH SWEET & SPICY PEANUT SAUCE £8.80
98. BEANCURD WITH CHINESE MUSHROOM & BAMBOO SHOOT £8.80
- 98(a). SZECHUAN BEANCURD £8.80
99. FRIED TOFU IN BLACK BEAN SAUCE £8.80
100. SALT & PEPPER BEANCURD OR AUBERGINE £8.80
101. SEA SPICY AUBERGINE £8.80
102. AUBERGINE IN BLACK BEAN SAUCE £8.80
104. BROCCOLI OR PAK CHOI WITH GARLIC SAUCE £8.80
105. QUICK FRIED MANGE-TOUT & FRENCH BEAN IN GARLIC £8.80
106. BEANSPOUTS or MIXED VEGETABLE £8.80

Noodles & Rice

107. CHEF PEKING SPECIAL CRISPY NOODLES £12.90  
Beef, chicken, char siu with vegetables
108. SPECIAL SEAFOOD CRISPY NOODLES £13.90  
Squid, prawns and scallops with vegetables
109. MIXED VEGETABLES CRISPY NOODLES £10.90
110. SINGAPORE RICE NOODLES £8.20
111. BEANSPOUTS FRIED NOODLES £6.90
112. CHEF CHOW MEIN £8.20  
Mixed meats and shrimps
113. PRAWN CHOW MEIN £9.20
114. CHICKEN, PORK OR BEEF CHOW MEIN £8.20
115. SINGAPORE FRIED RICE £5.90
116. SPECIAL FRIED RICE £5.90
117. EGG FRIED RICE £4.90
118. STEAMED RICE £4.50

If you have a food allergy, please inform the Restaurant Manager. All food and drink shown in this menu are subject to a discretonal 10% charge to the final bill. All prices include VAT. Food Takeaway discount 10% for above £15.



Chef Peking

## Suggested Banquet Menu

CHEF PEKING GOURMET DINNER

**£35 PER PERSON**

(Minimum for Two or More)

HOUSE SPECIAL MIXED HORS D'OEUVRES

Crispy seaweed, tempura prawns, vegetable spring rolls,  
sweet chilli honey ribs, satay chicken on skewer

CRISPY AROMATIC DUCK WITH TRIMMINGS

PRAWNS WITH SWEET CHILLI SAUCE

SIZZLING LAMB WITH GINGER AND SPRING ONIONS  
TENDERLOIN OF BEEF IN TERIYAKI SAUCE

CHICKEN WITH CASHEW NUTS IN YELLOW BEAN SAUCE  
SEASONAL MIXED VEGETABLES  
FRIED RICE

TOFFEE BANANA AND APPLE WITH ICE CREAM

TEA OR COFFEE

## Recommended Set Menu A

**£26 PER PERSON**

(Minimum for Two and Maximum for Six)

HOUSE SPECIAL MIXED HORS D'OEUVRES

Crispy seaweed, vegetable spring rolls, dry ribs,  
satay chicken on skewer, sesame prawns on toast

CRISPY AROMATIC DUCK

SZECHUAN PRAWNS

SIZZLING BEEF IN GINGER & SPRING ONIONS  
SWEET & SOUR CHICKEN

SEASONAL MIXED VEGETABLES  
FRIED RICE

## Recommended Set Menu B

**£30 PER PERSON**

(Minimum for Two or More)

HOUSE SPECIAL MIXED HORS D'OEUVRES

Crispy seaweed, vegetable spring rolls, dry ribs,  
satay chicken on skewer, sesame prawns on toast

CRISPY AROMATIC DUCK

SIZZLING PRAWNS IN GINGER & SPRING ONIONS

DEEP FRIED SHREDDED BEEF WITH CHILLI SAUCE  
CHICKEN IN BLACK BEAN SAUCE

SZECHUAN PORK  
SEASONAL MIXED VEGETABLES  
FRIED RICE

BANANA FRITTER IN SYRUP WITH ICE CREAM

TEA OR COFFEE

## Suggested Vegetarian Menu

**£24 PER PERSON**

(Minimum for Two or More)

HOUSE SPECIAL MIXED HORS D'OEUVRES

Crispy seaweed, satay mushroom,vegetarian spring rolls,  
deep fried pastry with sweet and sour, crispy triangle with curry paste

VEGETARIAN CRISPY DUCK

SWEET AND SOUR TOFU

SEASONAL MIXED VEGETABLES  
VEGETARIAN MOCK CHICKEN WITH CASHEWNUTS

AUBERGINE IN BLACK BEAN SAUCE

NOODLES WITH BEANSPROUTS

STEAMED RICE

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## Aperitifs

MARTINI, CINZANO, PIMMS  
PERNOD, CAMPARI, RUM  
DUBONNET, ARCHERS

WITH MIXER 50P EXTRA

## Spirits

VODKA, GIN, BACARDI  
SOUTHERN COMFORT,  
DARK RUM, PINK GIN

WITH MIXER 50P EXTRA

## Cognac

REMY MARTIN - VSOP  
REMY MARTIN - XO

WITH MIXER 50P EXTRA

## Whisky (Blend)

BELLS, JAMESON (IRISH)  
FAMOUS GROUSE

WITH MIXER 50P EXTRA

## Deluxe Whisky

GLENMORANGIE, JACK DANIELS  
CANADIAN CLUB, GLENFIDDICH,  
JOHNNIE WALKER "BLACK LABEL"

WITH MIXER 50P EXTRA

## Beer & Cider

CARLSBERG EXPORT (4.8%)  
BOTTLED CHINESE BEER (4.7%)  
NON ALCOHOLIC BEER  
CIDER

## Mineral Water

SAN PELLEGRINO (SPARKLING)  
STILL WATER

## Soft Drinks

COCA COLA, DIET COKE. LEMONADE  
SQUASHES

FRUIT JUICES, BABY MINERALS

J20, ELDERFLOWER, APPLTISER

## Wines By The Glass

**White**  
LA CADENCE - BLANC (France)  
SAUVIGNON BLANC (Chile)

**Rose**  
PINOT GRIGIO "BLUSH" - Il Sospiro (Italy)

**Red**  
LA CADENCE - ROUGE (France)  
SHIRAZ (Australian)

25ml  
Single £5.10

50ml  
Double £8.10

£5.10

£8.10

£5.90  
£14.00

£5.50

£10.00

£6.00

£11.50

1/2 Pint  
£3.80

Pint  
£6.40

bottle (330ml) £4.20  
bottle (330ml) £3.80  
bottle (500ml) £5.40

750ml £4.50  
330ml £2.50 750ml £4.50

Small  
£3.00

Large  
£5.00

£3.20

£5.00

£3.50

175ml £5.20  
250ml £7.20

£5.60

£6.30

£8.30

£5.20

£7.20

£5.60

£7.60

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## Champagne

1. BARON DE MARCK - Gobillard NV  
House selection

bottle  
£48.00

2. MOET & CHANDON NV  
A fine, elegant bubbly with style

£69.00

3. LAURENT PERRIER ROSE NV

£110.00

Elegant with soft, consistent bubbles, ripe red fruits such as  
raspberries and strawberries and a creamy textured, soft finish

4. DOM PERIGNON "VINTAGE"

£220.00

Aromas of acacia honey and fresh almonds, dried apricots  
and toasted brioche finishing long and elegant

## Sparkling Wine

5. PROSECCO ARGEO - Ruggeri NV

£32.00

A classic elegant Prosecco with tiny bubbles, a palate of fresh  
green apple and a long, crisp finish

5a. PROSECCO ARGEO ROSE - Ruggeri

£35.00

Fresh, crisp Northern Italian sparklimh rosé, fizzing with  
cranberries and red fruit and with a light, yeasty, aroma of biscuit.

6. PROSECCO DOC TREVISO NV

20cl bottle £8.50

Fruity with good intensity and it has a fresh flavour,  
besides its pleasant and harmonious to the palate

## House Wines

French Bottled

7. LA CADENCE - BLANC

£18.90

An attractive glossy, pale yellow with crispy, fresh citrus  
and floral aromas. The palate is lively with flavours of  
herb and apple

8. LA CADENCE - ROUGE

£18.90

A bright cherry red colour packed with red berry aromas  
and hint of nutmeg. The palate is full-bodied and fruity

## White Wines

Italy

9. PINOT GRIGIO - Puiattino

£29.50

Fresh and steely with a touch of honeyed richness

10. GAVI DI GAVI - Nicola Bergaglio

£35.00

Full and delicate, with an elegant bouquet of flowers  
and fruit

France

11. SANCERRE - Domaine F. Millet

£42.90

The wine has an intensely aromatic nose of leaves, herbs and  
minerals. Freshly acidity, dry and fruity with a flinty quality

12. CHABLIS - Joseph Drouhin

£40.50

Elegant Chablis, herbaceous on the nose, fresh-washed with  
citrus, particularly lemon and grapefruit, in the mouth, all  
emphasised by a sprinkling of salt

13. CHABLIS 1ER CRU MONTMAIN - L Michel

£58.00

Well balanced with an intricate combination of fruit and  
acidity. This is classic Chablis of an unusually high quality

14. PULIGNY MONTRACHET

£89.00

Domaine J. Louis Chavy  
An elegant yet full bodied style with citrus and honey  
aroma flavours. A great example of "Cote d'Or premium  
white wines

Japan

15. SAKE

small bottle

bottle

£13.50

£28.50

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## White Wines

New Zealand

16. SAUVIGNON BLANC - Mohua

£30.50

Medium to full bodied with crisp fruits and a long finish

Australia

17. CHENIN BLANC - Stormy Cape

£20.90

Packed with up-front tropical fruit. The nose and palate charms  
with an abundance of guava and gooseberries

Chile

18. SAUVIGNON BLANC - Vinamar

£21.90

Dry with herbaceous characters alongside gooseberry,  
lychee and lemon, which are encouraged by a crisp  
structure

19. VIOGNIER Reserva - Argentina

£27.00

Full bodied with nectarine and melon flavours and a rounded,  
succulent finish

## Red Wines

Italy

20. CHIANTI DOCG - Castellani

£25.90

Full and rich, characterised by hints of violets

France

21. COTE DU RHONE - Domaine Brusset

£29.00

Red berry fruit aromas precede subtle flavours of  
raspberries and well balanced, smooth tannins

22. CHATEAUNEUF-DU-PAPE

£59.00

Reserve des Oliviers

Spicy and blackcurrant, fine tannins and good acidity

23. CHATEAU HAUT PEZAT, GRAND CRU

£45.00

St. Emilion 14/15

Hints of ripe plums and damsons on the nose and palate.  
Rich and velvety, with soft tannins and a long elegant finish

Australia

24. SHIRAZ RESERVE - Tooma River

£21.90

Blackberry and cherry flavours with hints of spice

Chile

25. MERLOT Reserva - Vinamar

£25.50

Fleshy fruit and oaky flavours, with notes on mint

Spain

26. RIOJA CRIANZA - Ramon Bilbao

£29.90

Medium to full bodied with crunchy red berry and  
hedgerow fruit

Argentina

27. MALBEC RESERVA - Santa Ana

£26.50

Medium to full bodied with black fruit flavours, fine grained  
tannins and a judicious use of oak

## Rosé

Italy

28. PINOT GRIGIO "BLUSH: - Il Sospiro

£24.50

Light, dry and crisp with citrus and fruity red berry flavours

France

29. COTE DE PROVENCE - La Vidaubanaise

£29.00

A light, bright nose of wild strawberries with a refreshing,  
smooth palate

Chef Peking, Finchampstead Road, Finchampstead, Wokingham RG40 3RB

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