

## Hors d'Oeuvres & Appetisers

1. **CHEF PEKING HORS D'OEUVRES** (min. for 2 persons)  
Five different starters for your plate Per Person  
  - **SEAFOOD** £10.90  
Salt & pepper squids, Thai fish cake, seaweed, satay prawns, sesame prawns toast
  - **MIXED** £9.90  
Seaweed, vegetable spring rolls, dry ribs, satay chicken, sesame prawn toast
  - **VEGETARIAN** £8.90  
Seaweed, satay mushrooms, vegetable spring rolls, sweet & sour pastry, curry paste triangle
2. **CRISPY SEAWEED** £6.60
3. **SALT & PEPPER SOFT SHELL CRAB** Each £11.90
4. **WHOLE PHOENIX TAIL PRAWNS (6)** £11.90  
Deep fried prawns in breadcrumbs
5. **JAPANESE TEMPURA STYLE PRAWNS (6)** £11.90
6. **JAPANESE TEMPURA STYLE VEGETABLES** £8.90
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** £9.40
12. **SPARE RIBS IN PEKING SAUCE** £9.40
13. **SALT & PEPPER SPARE RIBS** £9.40
14. **SWEET CHILLI SPARE RIBS** £9.40
15. **SALT & PEPPER PORK CHUNKS** £9.40
16. **PORK CHUNKS IN PLUM SAUCE** £9.40
17. **PORK CHUNKS IN PEKING SAUCE** £9.40
18. **SALT & PEPPER MUSHROOMS** £8.90
19. **CRISPY SPRING ROLLS**
  - **VEGETARIAN (8)** £7.20
  - **MEAT (PORK) (2)** £7.20
20. **SATAY MUSHROOM ON SKEWERS (4)** £8.90
21. **LETTUCE WRAPPED**
  - **SEAFOOD** £9.90
  - **CHICKEN** £9.50
  - **VEGETARIAN** £8.90
22. **SMOKED CHICKEN WITH CHILLI & GARLIC** £9.40
23. **SALT & PEPPER CHICKEN CHUNKS** £9.40
24. **SATAY CHICKEN ON SKEWER (4)** £9.90  
Signature dish
25. **SATAY PRAWNS ON SKEWER (4)** £11.90
26. **SALT & PEPPER SQUID** £11.90
27. **SALT & PEPPER SCALLOP** £14.50
29. **GRILL DUMPLING - PORK (6)** £8.90  
Served with vinegar and ginger
30. **STEAMED SIEW MAI DUMPLING - MINCED PORK & PRAWNS (6)** £8.90
31. **GRILL JAPANESE GYOZA - CHICKEN (6)** £8.90

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| 32. <b>CRISPY AROMATIC DUCK</b><br>Rolled in pancake with sliced cucumber, spring onions and hoisin sauce | Quarter £15.90<br>Half £29.00<br>Whole £54.00 |
| 33. <b>CRISPY AROMATIC LAMB</b><br>Served with lettuce and plum sauce                                     | £14.90  |
| 34. <b>VEGETARIAN MOCK CRISPY DUCK</b>  | £12.90  |

## Soups

35. **HOT & SOUR SOUP** £6.40
36. **CREAM OF CRAB MEAT AND SWEETCORN SOUP** £6.40
37. **CREAM OF CHICKEN AND SWEETCORN SOUP** £6.40
38. **WAN TUN SOUP** £6.40
39. **THREE KIND OF MUSHROOM WITH BEANCURD SOUP (V)** £6.40
40. **TOM YAM CHICKEN OR PRAWNS SOUP** £6.40
41. **MIXED VEGETABLE & MUSHROOM SOUP (V)** £6.40
42. **CHICKEN AND NOODLE SOUP** £6.40

## Seafood Dishes

43. **STEAMED SEA BASS (DEBONED)** Half £14.90  
• **GINGER & SPRING ONIONS** Whole £26.50  
• **BLACK BEAN SAUCE**
44. **SALT & PEPPER FISH** £14.90
45. **SWEET & SOUR FISH** £14.90
46. **FRIED SCALLOPS IN BLACK BEAN SAUCE** £14.90
47. **SEA SPICY SCALLOPS** £14.90
48. **STIR FRIED SCALLOPS WITH BROCCOLI** £14.90
49. **STIR FRIED THREE KIND OF SEAFOOD** £14.90  
Prawns, scallops and squid
50. **PRAWNS WITH SWEET CHILLI SAUCE** £11.50
51. **SWEET & SOUR PRAWNS** £11.50
52. **STIR FRIED PRAWNS WITH BROCCOLI** £11.50
53. **KUNG PO PRAWNS WITH SWEET & SPICY SAUCE** £11.50
54. **PRAWNS IN BLACK BEAN SAUCE** £11.50
55. **THAI SPICY GARLIC PRAWNS** £11.50
56. **SZECHUAN PRAWNS** £11.50
57. **STIR FRIED PRAWNS WITH CASHEW NUTS IN YELLOW BEAN SAUCE** £11.50
58. **HOT & SPICY PRAWNS** £11.50
59. **CURRY PRAWNS** £11.50

## Poultry

60. **SLICE OF ROAST DUCK WITH BEANSPOUTS** £12.50
61. **SLICE OF ROAST DUCK WITH PLUM SAUCE** £12.50
62. **DUCK WITH PINEAPPLE** £12.50
63. **SZECHUAN CHICKEN** £9.90
64. **CHICKEN WITH CASHEW NUTS IN YELLOW BEAN SAUCE** £9.90
65. **CHICKEN WITH BLACK BEAN SAUCE** £9.90
66. **SWEET & SOUR CHICKEN HONG KONG STYLE** £9.90
67. **CHICKEN IN SWEET & SPICY PEANUT SAUCE** £9.90
68. **SWEET & SOUR CHICKEN BALLS** £9.90
69. **LEMON CHICKEN** £9.90
70. **CHILLI CHICKEN WITH SWEET CASHEW NUTS** £9.90
71. **THAI SPICY CHICKEN WITH BASIL** £9.90
72. **CHICKEN WITH CHINESE MUSHROOMS & BAMBOO SHOOTS** £9.90
73. **CHICKEN IN PEKING STYLE** £9.90  
Fruity sauce
74. **CHICKEN WITH MUSHROOMS** £9.90
75. **HOT & SPICY CHICKEN** £9.90
76. **CURRY CHICKEN** £9.90

## Meat Dishes

77. **STEAK IN PEKING STYLE** £14.90
78. **TENDERLOIN OF BEEF IN TERIYAKI SAUCE** £14.90
79. **CRISPY CHILLI BEEF WITH CARROTS** £10.50
80. **BEEF IN BLACK BEAN SAUCE** £10.50
81. **BEEF WITH CASHEW NUTS IN YELLOW BEAN SAUCE** £10.50
82. **SZECHUAN BEEF** £10.50
83. **BEEF IN SWEET & SPICY PEANUT SAUCE** £10.50
84. **BEEF WITH MUSHROOMS** £10.50
85. **HOT & SPICY BEEF** £10.50
86. **CURRY BEEF** £10.50
87. **FRIED '3 WITH GINGER & SPRING ONIONS** £10.50  
Chicken, Beef and Char Siew
88. **CHAR SIEW (ROAST PORK) WITH HONEY** £9.90
89. **SZECHUAN PORK** £9.90
90. **SWEET & SOUR PORK** £9.90

## Griddle Sizzled

91. **SIZZLING WITH GINGER & SPRING ONION**
  - **BEEF / PORK or CHICKEN** £10.90 / £10.50
  - **LAMB** £13.90
  - **PRAWNS** £11.80
  - **SCALLOPS** £14.90
  - **MIXED SEAFOOD** £14.90
92. **SIZZLING IN SATAY SAUCE**
  - **BEEF / CHICKEN** £10.90 / £10.50
  - **LAMB** £13.90
  - **PRAWNS** £11.80
93. **SIZZLING IN BLACK PEPPER SAUCE**
  - **STEAK** £14.90

## Vegetarian

94. **VEGETARIAN MOCK CHICKEN IN BLACK BEAN SAUCE** £8.90
- 94(a) **VEGETARIAN MOCK CHICKEN WITH CASHEW NUTS IN YELLOW BEAN SAUCE** £8.90
- 94(b) **VEGETARIAN MOCK CHICKEN WITH SWEET & SPICY PEANUT SAUCE** £8.90
95. **BEANCURD WITH CHINESE MUSHROOM & BAMBOO SHOOT** £8.90
- 95(a) **SZECHUAN BEANCURD** £8.90
96. **FRIED TOFU IN BLACK BEAN SAUCE** £8.90
97. **SALT & PEPPER BEANCURD OR AUBERGINE** £8.90
98. **SEA SPICY AUBERGINE** £8.90
99. **AUBERGINE IN BLACK BEAN SAUCE** £8.90
100. **CURRY MIXED VEGETABLES** £8.90
101. **BROCCOLI OR PAK CHOI WITH GARLIC SAUCE** £8.90
102. **QUICK FRIED MANGE-TOUT & FRENCH BEAN IN GARLIC** £8.90
103. **BEANSPOUTS or MIXED VEGETABLE** £8.90

## Noodle & Rice

104. **CHEF PEKING SPECIAL CRISPY NOODLES**
  - **MIXED MEAT** (Beef, Chicken and Char Sui) £13.50
  - **MIXED SEAFOOD** (Squid, Prawns & Scallops) £14.50
  - **BEEF WITH BLACK BEAN SAUCE** £13.50
  - **MIXED VEGETABLES** £10.90
105. **SINGAPORE RICE NOODLES** £8.50
106. **BEANSPOUTS FRIED NOODLES** £7.20
107. **CHEF CHOW MEIN** £8.50  
Mixed meats and shrimps
108. **PRAWN CHOW MEIN** £9.50
109. **CHICKEN, PORK OR BEEF CHOW MEIN** £8.50
110. **SINGAPORE FRIED RICE** £6.20
111. **SPECIAL FRIED RICE** £6.20
112. **EGG FRIED RICE** £5.20
113. **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 discretionary 10% charge to the final bill. All prices include VAT. Food Takeaway discount 10% for above £15.

## Suggested Banquet Menu

### CHEF PEKING GOURMET DINNER

**£37 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

#### 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

#### TEA OR COFFEE

## Recommended Set Menu A

**£29 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

**£32 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

#### 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

#### TEA OR COFFEE

## Suggested Vegetarian Menu

**£26 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 CASHEW NUTS

#### AUBERGINE IN BLACK BEAN SAUCE

#### NOODLES WITH BEANSPROUTS

#### STEAMED RICE

## Aperitifs

	25ml Single	50ml Double
MARTINI, CINZANO, PIMMS	£5.30	£8.30
PERNOD, CAMPARI, RUM		
DUBONNET, ARCHERS		

WITH MIXER 50P EXTRA

## Spirits

VODKA, GIN, BACARDI	£5.30	£8.30
SOUTHERN COMFORT,		
DARK RUM, PINK GIN		

WITH MIXER 50P EXTRA

## Cognac

REMY MARTIN - VSOP	£6.20	£11.50
REMY MARTIN - XO	£16.00	

WITH MIXER 50P EXTRA

## Whisky (Blend)

BELLS, JAMESON (IRISH)	£5.70	£10.50
FAMOUS GROUSE		

WITH MIXER 50P EXTRA

## Deluxe Whisky

GLENMORANGIE, JACK DANIELS	£6.20	£11.80
CANADIAN CLUB, GLENFIDDICH,		
JOHNNIE WALKER "BLACK LABEL"		

WITH MIXER 50P EXTRA

## Beer & Cider

	1/2 Pint	Pint
CARLSBERG EXPORT (4.8%)	£3.90	£6.50
BOTTLED CHINESE BEER (4.7%)	bottle (330ml) £4.30	
NON ALCOHOLIC BEER	bottle (330ml) £3.90	
CIDER	bottle (500ml) £5.40	

## Mineral Water

SAN PELLEGRINO (SPARKLING)	750ml £4.50
STILL WATER	330ml £2.50 750ml £4.50

## Soft Drinks

	Small	Large
COCA COLA, DIET COKE. LEMONADE	£3.20	£5.00
SQUASHES		
FRUIT JUICES, BABY MINERALS	£3.30	£5.00
J20, ELDERFLOWER, APPLTISER	£3.50	

## Wines By The Glass

	175ml	250ml
<i>White</i>		
LA CADENCE - BLANC (France)	£5.60	£7.60
SAUVIGNON BLANC (Chile)	£5.90	£7.90
<i>Rosé</i>		
PINOT GRIGIO "BLUSH" - Il Sospiro (Italy)	£6.50	£8.50
<i>Red</i>		
LA CADENCE - ROUGE (France)	£5.60	£7.60
SHIRAZ (Australian)	£5.90	£7.90

## Champagne

	Bottle
1. BARON DE MARCK - Gobillard NV	£49.00
House selection	
2. MOET & CHANDON NV	£72.00
A fine, elegant bubbly with style	
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	

## Sparkling Wine

4. PROSECCO ARGEO - Ruggeri NV	£32.50
A classic elegant Prosecco with tiny bubbles, a palate of fresh green apple and a long, crisp finish	
4a. PROSECCO ARGEO ROSE - Ruggeri	£35.00
Fresh, crisp Northern Italian sparkling rosé, fizzing with cranberries and red fruit and with a light, yeasty, aroma of biscuit.	
5. PROSECCO DOC TREVISO NV	20cl bottle £9.20
Fruity with good intensity and it has a fresh flavour, besides its pleasant and harmonious to the palate	

## House Wines

French Bottled

6. LA CADENCE - BLANC	£20.90
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	£20.90
A bright cherry red colour packed with red berry aromas and hint of nutmeg. The palate is full-bodied and fruity	

## White Wines

Italy

8. PINOT GRIGIO - Puiattino	£30.90
Fresh and steely with a touch of honeyed richness	
9. GAVI DI GAVI - Nicola Bergaglio	£39.00
Full and delicate, with an elegant bouquet of flowers and fruit	

France

10. 2023 SANCERRE BLANC - Le Petit Broux, Cave de Sancerre	£43.90
The wine has an intensely aromatic nose of leaves, herbs and minerals. Freshly acidity, dry and fruity with a flinty quality	
11. CHABLIS - Joseph Drouhin	£45.00
Elegant Chablis, herbaceous on the nose, fresh-washed with citrus, particularly lemon and grapefruit, in the mouth, all emphasised by a sprinkling of salt	
12. CHABLIS 1ER CRU MONTMAIN - L Michel	£65.00
Well balanced with an intricate combination of fruit and acidity. This is classic Chablis of an unusually high quality	
13. PULIGNY MONTRACHET	£95.00
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

14. SAKE	Small Bottle £13.50	Bottle £29.90
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## White Wines

New Zealand

15. SAUVIGNON BLANC - Mohua	£32.50
Medium to full bodied with crisp fruits and a long finish	

South Africa

16. CHENIN BLANC - Stormy Cape	£21.90
Packed with up-front tropical fruit. The nose and palate charms with an abundance of guava and gooseberries	

Chile

17. 2024 VARIETAL SAUVIGNON BLANC - Tarapaca	£22.90
Fresh, intense aromas of citrus and tropical fruits such as pineapple and passion fruit	

18. 2023 VIOGNIER IGP PAYS D'OC - Longue Roche	£28.90
Ripe peaches and summer orchard fruits with floral notes of honeysuckle and orange blossoms	

## Red Wines

Italy

19. CHIANTI DOCG - Castellani	£26.90
Full and rich, characterised by hints of violets	

France

20. COTE DU RHONE - Domaine Brusset	£29.90
Red berry fruit aromas precede subtle flavours of raspberries and well balanced, smooth tannins	

21. CHATEAUNEUF-DU-PAPE	£61.00
Reserve des Oliviers	
Spicy and blackcurrant, fine tannins and good acidity	

22. ST. EMILION, GRAND CRU	£49.00
Hints of ripe plums and damsons on the nose and palate. Rich and velvety, with soft tannins and a long elegant finish	

Australia

23. SHIRAZ RESERVE - Tooma River	£22.90
Blackberry and cherry flavours with hints of spice	

Chile

24. MERLOT Reserva	£25.90
Fleshy fruit and oaky flavours, with notes on mint	

Spain

25. RIOJA TEMPRANILLO HEREDAD DE TEJADA VINTAE	£30.50
Medium to full bodied with crunchy red berry and hedgerow fruit	

Argentina

26. 2023 RESERVA MALBEC - La Celia	£28.50
Rich and filled with berries, plum jam, the fine, perfumed acidity of redcurrants	

## Rosé Wines

Italy

28. PINOT GRIGIO "BLUSH" - Il Sospiro	£24.90
Light, dry and crisp with citrus and fruity red berry flavours	

France

29. COTE DE PROVENCE - La Vidaubanaise	£30.90
A light, bright nose of wild strawberries with a refreshing, smooth palate	