

Hors d'Oeuvres & Appetisers

1.	CHEF PEKING HORS D'OEUVRES (min. for 2 persons) Five different starters for your plate	Per Person
	• SEAFOOD	£11.90
	Salt & pepper squids, Thai fish cake, seaweed, satay prawns, sesame prawns toast	
	• MIXED	£10.90
	Seaweed, vegetable spring rolls, dry ribs, satay chicken, sesame prawn toast	
	• VEGETARIAN	£9.90
	Seaweed, satay mushrooms, vegetable spring rolls, sweet & sour pastry, curry paste triange	
2.	CRISPY SEAWEED	£6.60
3.	SALT & PEPPER SOFT SHELL CRAB	Each £11.90
4.	WHOLE PHOENIX TAIL PRAWNS (6) Deep fried prawns in breadcrumbs	£11.90
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) Signature dish	£9.90
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) Served with vinegar and ginger	£8.90
30.	STEAMED SIEW MAI DUMPLING - MINCED PORK & PRAWNS (6)	£8.90
31.	GRILL JAPANESE GYOZA - CHICKEN (6)	£8.90

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

32.	CRISPY AROMATIC DUCK Rolled in pancake with sliced cucumber, spring onions and hoisin sauce	Quarter £15.90 Half £29.00 Whole £54.00
33.	CRISPY AROMATIC LAMB Served with lettuce and plum sauce	£15.90
34.	VEGETARIAN MOCK CRISPY DUCK	£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) • GINGER & SPRING ONIONS • BLACK BEAN SAUCE	Half £14.90 Whole £26.50
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 Prawns, scallops and squid	£14.90
50.	PRAWNS WITH SWEET CHILLI SAUCE	£11.80
51.	SWEET & SOUR PRAWNS	£11.80
52.	STIR FRIED PRAWNS WITH BROCCOLI	£11.80
53.	KUNG PO PRAWNS WITH SWEET & SPICY SAUCE	£11.80
54.	PRAWNS IN BLACK BEAN SAUCE	£11.80
55.	THAI SPICY GARLIC PRAWNS	£11.80
56.	SZECHUAN PRAWNS	£11.80
57.	STIR FRIED PRAWNS WITH CASHEW NUTS IN YELLOW BEAN SAUCE	£11.80
58.	HOT & SPICY PRAWNS	£11.80
59.	CURRY PRAWNS	£11.80

Poultry

60.	SLICE OF ROAST DUCK WITH BEANSPOUTS	£12.90
61.	SLICE OF ROAST DUCK WITH PLUM SAUCE	£12.90
62.	DUCK WITH PINEAPPLE	£12.90
63.	SZECHUAN CHICKEN	£10.20
64.	CHICKEN WITH CASHEW NUTS IN YELLOW BEAN SAUCE	£10.20
65.	CHICKEN WITH BLACK BEAN SAUCE	£10.20
66.	SWEET & SOUR CHICKEN HONG KONG STYLE	£10.20
67.	CHICKEN IN SWEET & SPICY PEANUT SAUCE	£10.20
68.	SWEET & SOUR CHICKEN BALLS	£10.20
69.	LEMON CHICKEN	£10.20
70.	CHILLI CHICKEN WITH SWEET CASHEW NUTS	£10.20
71.	CHICKEN WITH CHINESE MUSHROOMS & BAMBOO SHOOTS	£10.20
72.	CHICKEN IN PEKING STYLE Fruity sauce	£10.20
73.	CHICKEN WITH MUSHROOMS	£10.20
74.	HOT & SPICY CHICKEN	£10.20
75.	CURRY CHICKEN	£10.20

Meat Dishes

76.	STEAK IN PEKING STYLE	£15.50
77.	TENDERLOIN OF BEEF IN TERIYAKI SAUCE	£15.50
78.	CRISPY CHILLI BEEF WITH CARROTS	£11.20
79.	BEEF IN BLACK BEAN SAUCE	£11.20
80.	BEEF WITH CASHEW NUTS IN YELLOW BEAN SAUCE	£11.20
81.	SZECHUAN BEEF	£11.20
82.	BEEF IN SWEET & SPICY PEANUT SAUCE	£11.20
83.	BEEF WITH MUSHROOMS	£11.20
84.	HOT & SPICY BEEF	£11.20
85.	CURRY BEEF	£11.20
86.	FRIED '3 WITH GINGER & SPRING ONIONS Chicken, Beef and Char Siew	£11.20
87.	CHAR SIEW (ROAST PORK) WITH HONEY	£10.20
88.	SZECHUAN PORK	£10.20
89.	SWEET & SOUR PORK	£10.20

Griddle Sizzled

90.	SIZZLING WITH GINGER & SPRING ONION	
	• BEEF / PORK or CHICKEN	£11.50 / £10.50
	• LAMB	£14.90
	• PRAWNS	£12.00
	• SCALLOPS	£14.90
	• MIXED SEAFOOD	£14.90
91.	SIZZLING IN SATAY SAUCE	
	• BEEF / CHICKEN	£11.50 / £10.50
	• LAMB	£14.90
	• PRAWNS	£12.00
92.	SIZZLING IN BLACK PEPPER SAUCE	
	• STEAK	£15.50

Vegetarian

93.	VEGETARIAN MOCK CHICKEN IN BLACK BEAN SAUCE	£9.20
93(a)	VEGETARIAN MOCK CHICKEN WITH CASHEW NUTS IN YELLOW BEAN SAUCE	£9.20
93(b)	VEGETARIAN MOCK CHICKEN WITH SWEET & SPICY PEANUT SAUCE	£9.20
94.	BEANCURD WITH CHINESE MUSHROOM & BAMBOO SHOOT	£8.90
94(a)	SZECHUAN BEANCURD	£8.90
95.	FRIED TOFU IN BLACK BEAN SAUCE	£8.90
96.	SALT & PEPPER BEANCURD OR AUBERGINE	£8.90
97.	SEA SPICY AUBERGINE	£8.90
98.	AUBERGINE IN BLACK BEAN SAUCE	£8.90
99.	CURRY MIXED VEGETABLES	£8.90
100.	BROCCOLI OR PAK CHOI WITH GARLIC SAUCE	£8.90
101.	QUICK FRIED MANGE-TOUT & FRENCH BEAN IN GARLIC	£8.90
102.	BEANSPOUTS or MIXED VEGETABLE	£8.90

Noodle & Rice

103.	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
104.	SINGAPORE RICE NOODLES	£8.80
105.	BEANSPOUTS FRIED NOODLES	£7.50
106.	CHEF CHOW MEIN Mixed meats and shrimps	£8.80
107.	PRAWN CHOW MEIN	£9.80
108.	CHICKEN, PORK OR BEEF CHOW MEIN	£8.80
109.	SINGAPORE FRIED RICE	£6.50
110.	SPECIAL FRIED RICE	£6.50
111.	EGG FRIED RICE	£5.50
112.	STEAMED RICE	£4.50

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 PERNOD, CAMPARI, RUM DUBONNET, ARCHERS	£5.30	£8.30
WITH MIXER 50P EXTRA		

Spirits

VODKA, GIN, BACARDI SOUTHERN COMFORT, DARK RUM, PINK GIN	£5.30	£8.30
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) FAMOUS GROUSE	£5.70	£10.50
WITH MIXER 50P EXTRA		

Deluxe Whisky

GLENMORANGIE, JACK DANIELS CANADIAN CLUB, GLENFIDDICH, JOHNNIE WALKER “BLACK LABEL”	£6.20	£11.80
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) STILL WATER	330ml £2.50	750ml £4.50 750ml £4.50
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Soft Drinks

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

Wines By The Glass

White	175ml	250ml
LA CADENCE - BLANC (France)	£5.60	£7.60
SAUVIGNON BLANC (Chile)	£5.90	£7.90
Rosé		
PINOT GRIGIO “BLUSH” - Il Sospiro (Italy)	£6.50	£8.50
Red		
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	Small Bottle
14. SAKE	£13.50

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 Reserve des Oliviers	£61.00
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	