

## Hors d'Oeuvres & Appetisers

1. CHEF PEKING HORS D'OEUVRES (min. for 2 persons)  
Five different starters for your plate Per Person  
  - SEAFOOD £9.90
  - MIXED £8.90
  - VEGETARIAN £7.90
2. CRISPY SEAWEED £5.50
3. SALT & PEPPER SOFT SHELL CRAB Each £9.50
4. WHOLE PHOENIX TAIL PRAWNS (6) £9.50  
Deep fried prawns in breadcrumb
5. JAPANESE TEMPURA STYLE PRAWNS (6) £9.50
6. JAPANESE TEMPURA STYLE VEGETABLES £7.90
7. SALT & PEPPER PRAWNS £8.90
8. PRAWNS IN GARLIC AND BUTTER £8.90
9. SESAME PRAWNS ON TOAST £8.90
10. SHREDDED DUCK WITH SPRING ONIONS £8.90  
In hoisin sauce
11. HONEYDEW DRY SPARE RIBS £8.20
12. SPARE RIBS IN PEKING SAUCE £8.20
13. SALT & PEPPER SPARE RIBS £8.20
14. SWEET CHILLI SPARE RIBS £8.20
15. SALT & PEPPER PORK CHUNKS £8.20
16. PORK CHUNKS IN PLUM SAUCE £8.20
17. PORK CHUNKS IN PEKING SAUCE £8.20
18. SALT & PEPPER MUSHROOMS £7.90
19. CRISPY SPRING ROLLS  
  - VEGETARIAN (4) £5.90
  - MEAT (PORK) (2) £5.90
20. SATAY MUSHROOM ON SKEWERS (4) £7.90
21. LETTUCE WRAPPED  
  - SEAFOOD £8.50
  - CHICKEN £8.00
  - VEGETARIAN £7.50
22. SMOKED CHICKEN WITH CHILLI & GARLIC £8.20
23. SALT & PEPPER CHICKEN CHUNKS £8.20
24. SATAY CHICKEN ON SKEWER (4) £8.90  
Signature dish
25. SATAY PRAWNS ON SKEWER (4) £9.50
26. SALT & PEPPER SQUID £9.50
27. SALT & PEPPER SCALLOP £9.50
29. GRILL DUMPLING - PORK (6) £8.00  
Served with vinegar and ginger
30. STEAMED SIEW MAI DUMPLING - MINCED PORK & PRAWNS (6) £8.00
31. GRILL JAPANESE GYOZA - CHICKEN (6) £8.00
32. DEEP FRIED DUMPLING - MINCED PORK & PRAWNS (6) £8.00  
Minced prawns & pork

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|---|----------------|
| 33. CRISPY AROMATIC DUCK  | Quarter £12.50 |
| <small>Rolled in pancake with sliced cucumber, spring onions and hoisin sauce</small> | Half £23.00    |
|   | Whole £43.00   |
| 34. CRISPY AROMATIC LAMB  | £10.50         |
| <small>Served with lettuce and plum sauce</small>                                     |                |
| 35. VEGETARIAN MOCK CRISPY DUCK   | £9.50          |

## Soups

36. HOT & SOUR SOUP £5.00
37. CREAM OF CRABMEAT AND SWEETCORN SOUP £5.00
38. CREAM OF CHICKEN AND SWEETCORN SOUP £5.00
39. WAN TUN SOUP £5.00
40. THREE KIND OF MUSHROOM WITH BEANCURD SOUP (V) £5.00
41. CRABMEAT & ASPARAGUS SOUP £5.00
42. TOM YAM CHICKEN OR PRAWNS SOUP £5.00
43. MIXED VEGETABLE & MUSHROOM SOUP (V) £5.00
44. CHICKEN AND NOODLE SOUP £5.00

## Seafood Dishes

45. WHOLE LOBSTER (WITH SHELL) Seasonal Price  
  - SALT & PEPPER
  - GINGER & SPRING ONIONSAdvanced notice required - minimum 48 hours
46. STEAMED SEA BASS (DEBONED) Half £11.50  
  - GINGER & SPRING ONIONS Whole £20.50
  - BLACK BEAN SAUCE
47. SALT & PEPPER FISH £9.90
48. SWEET & SOUR FISH £9.90
49. FRIED SCALLOPS IN BLACK BEAN SAUCE £9.90
50. SEA SPICY SCALLOPS £9.90
51. STIR FRIED SCALLOPS WITH BROCCOLI OR ASPARAGUS £9.90
52. STIR FRIED THREE KIND OF SEAFOOD £9.90  
Prawns, scallops and squid
53. STIR FRIED SQUID IN BLACK BEAN SAUCE £9.90
54. PRAWNS WITH SWEET CHILLI SAUCE £9.90
55. SWEET & SOUR PRAWNS £9.90
56. STIR FRIED PRAWNS WITH BROCCOLI OR ASPARAGUS £9.90
57. KUNG PO PRAWNS WITH SWEET & SPICY SAUCE £9.90
58. PRAWNS IN BLACK BEAN SAUCE £9.90
59. THAI SPICY GARLIC PRAWNS £9.90
60. SZECHUAN PRAWNS £9.90
61. STIR FRIED PRAWNS WITH CASHEWNUTS IN YELLOW BEAN SAUCE £9.90

## Poultry

62. SLICE OF ROAST DUCK WITH BEANSPROUTS £9.20
63. SLICE OF ROAST DUCK WITH PLUM SAUCE £9.20
64. DUCK WITH PINEAPPLE £9.20
65. SZECHUAN CHICKEN £8.50
66. CHICKEN WITH CASHEWNUTS IN YELLOW BEAN SAUCE £8.50
67. CHICKEN WITH BLACK BEAN SAUCE £8.50
68. SWEET & SOUR CHICKEN HONG KONG STYLE £8.50
69. CHICKEN IN SWEET & SPICY PEANUT SAUCE £8.50
70. SWEET & SOUR CHICKEN BALLS £8.50
71. LEMON CHICKEN £8.50
72. CHILLI CHICKEN WITH SWEET CASHEWNUTS £8.50
73. THAI SPICY CHICKEN WITH BASIL £8.50
74. CHICKEN WITH SWEET CHILLI SAUCE £8.50
75. CHICKEN WITH CHINESE MUSHROOMS & BAMBOO SHOOTS £8.50
76. CHICKEN IN PEKING STYLE £8.50  
Fruity sauce
77. CHICKEN WITH MUSHROOMS £8.50

## Meat Dishes

78. FILLET STEAK IN PEKING STYLE £13.90
79. TENDERLOIN OF BEEF IN TERIYAKI SAUCE £13.90
80. CRISPY CHILLI BEEF WITH CARROTS £8.90
81. BEEF IN BLACK BEAN SAUCE £8.90
82. BEEF WITH CASHEWNUTS IN YELLOW BEAN SAUCE £8.90
83. SZECHUAN BEEF £8.90
84. BEEF IN SWEET & SPICY PEANUT SAUCE £8.90
85. BEEF WITH MUSHROOMS £8.90
86. LAMB IN CHILLI BEAN SAUCE £8.90
87. FRIED '3 WITH GINGER & SPRING ONIONS £8.90  
Chicken, Beef and Char Siew
88. CHAR SIEW (ROAST PORK) WITH HONEY £8.50
89. SZECHUAN PORK £8.50
90. SWEET & SOUR PORK £8.50

## Griddle Sizzled

91. SIZZLING HOT & SPICY  
  - BEEF or CHICKEN £9.20
  - KING PRAWNS £10.20
92. SIZZLING WITH GINGER & SPRING ONION  
  - BEEF or PORK or LAMB or CHICKEN £9.20
  - KING PRAWNS £10.20
  - SCALLOPS £10.90
  - MIXED SEAFOOD £10.90
93. SIZZLING IN SATAY SAUCE  
  - CHICKEN or LAMB or BEEF £9.20
  - KING PRAWNS £10.20
94. SIZZLING IN BLACK PEPPER SAUCE  
  - FILLET STEAK £13.90

## Curry Dishes

95. THAI GREEN / RED CURRY  
  - CHICKEN £8.50
  - BEEF £8.90
  - KING PRAWNS £9.90
  - VEGETABLES (V) £7.90
  - THAI RED LAMB CURRY £9.20
  - THAI RED DUCK CURRY £9.20
96. CURRY  
  - CHICKEN £8.50
  - BEEF £8.90
  - KING PRAWNS £9.90
  - MIXED VEGETABLES £7.90

## Vegetarian

97. VEGETARIAN MOCK CHICKEN WITH CASHEWNUTS IN YELLOW BEAN SAUCE £7.90
- 97(a) VEGETARIAN MOCK CHICKEN WITH SWEET & SPICY PEANUT SAUCE £7.90
98. BEANCURD WITH CHINESE MUSHROOM & BAMBOO SHOOT £7.90
- 98(a). SZECHUAN BEANCURD £7.90
99. FRIED TOFU IN BLACK BEAN SAUCE £7.90
100. SALT & PEPPER BEANCURD OR AUBERGINE £7.90
101. SEA SPICY AUBERGINE £7.90
102. AUBERGINE IN BLACK BEAN SAUCE £7.90
104. BROCCOLI WITH GARLIC SAUCE £7.90
105. QUICK FRIED MANGE-TOUT & FRENCH BEAN IN GARLIC £7.90
106. BEANSPROUTS or MIXED VEGETABLE £7.90

## Noodles & Rice

107. CHEF PEKING SPECIAL CRISPY NOODLES £10.00  
Beef, chicken and prawns with vegetables
108. SPECIAL SEAFOOD CRISPY NOODLES £10.00  
Squid, prawns and scallops with vegetables
109. SINGAPORE RICE NOODLES £7.50
110. BEANSPROUTS FRIED NOODLES £6.00
111. CHEF CHOW MEIN £7.00
112. CHICKEN OR FRIED BEEF CHOW MEIN £7.00
113. SINGAPORE FRIED RICE £5.20
114. SPECIAL FRIED RICE £5.20
115. EGG FRIED RICE £4.20
116. STEAMED RICE £3.80

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 £15 or more.

Chef Peking

## Suggested Banquet Menu

CHEF PEKING GOURMET DINNER

**£33 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 TERIYAKIS 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

**£23 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

**£28 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  
SWEET & SOUR PORK  
SEASONAL MIXED VEGETABLES  
FRIED RICE

BANANA FRITTER IN SYRUP WITH ICE CREAM

TEA OR COFFEE

## Suggested Vegetarian Menu

**£21 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 BEANS PROUTS  
STEAMED RICE

Chef Peking

## Aperitifs

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

	25ml	50ml
	Single	Double
	£4.80	£7.80

WITH MIXER 50P EXTRA

## Spirits

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

	£4.80	£7.80
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WITH MIXER 50P EXTRA

## Cognac

REMY MARTIN - VSOP

	£5.30	£10.50
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REMY MARTIN - XO

	£11.00	
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WITH MIXER 50P EXTRA

## Whisky (Blend)

BELLS, JAMESON (IRISH)

	£5.30	£8.30
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FAMOUS GROUSE

WITH MIXER 50P EXTRA

## Deluxe Whisky

GLENMORANGIE, JACK DANIELS

	£5.80	£9.80
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CANADIAN CLUB, GLENFIDDICH,  
JOHNNIE WALKER "BLACK LABEL"

WITH MIXER 50P EXTRA

## Beers

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

	1/2 Pint	Pint
	£3.70	£6.20
	bottle (330ml)	£4.10
	bottle (330ml)	£3.40

## Mineral Water

SAN PELLEGRINO (SPARKLING)  
STILL WATER

	750ml	£4.20
	330ml	£2.50
	750ml	£4.20

## Soft Drinks

COCA COLA, DIET COKE. LEMONADE  
SQUASHES

	Small	Large
	£2.70	£4.50

FRUIT JUICES, BABY MINERALS

	£2.70	£4.50
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J20, (BOTTLE)

	£2.80	
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## Wines By The Glass

*White*  
LA CADENCE - BLANC (France)

	175ml	250ml
	£4.80	£6.80

SAUVIGNON BLANC (Chile)

	£5.20	£7.20
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*Rose*

PINOT GRIGIO "BLUSH" - Il Sospiro (Italy)

	£5.60	£7.50
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*Red*

LA CADENCE - ROUGE (France)

	£4.80	£6.80
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SHIRAZ (Australian)

	£5.20	£7.20
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All wines by the glass are also available in 125ml size

Chef Peking

## Champagne

1. BARON DE MARCK - Gobillard NV

House selection

	bottle
	£41.00

2. MOET & CHANDON NV

A fine, elegant bubbly with style

	£59.00
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3. LAURENT PERRIER ROSE NV

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

	£93.00
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4. DOM PERIGNON "VINTAGE"

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

	£190.00
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## Sparkling Wine

5. PROSECCO ARGEO - Ruggeri NV

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

	£29.90
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5a. PROSECCO DOC TREVISO NV

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

	20cl bottle	£7.90
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## House Wines

*French Bottled*

6. LA CADENCE - BLANC

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

	£17.50
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7. LA CADENCE - ROUGE

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

	£17.50
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## White Wines

*Italy*

8. PINOT GRIGIO - Puiattino

Fresh and steely with a touch of honeyed richness

	£26.50
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9. GAVI DI GAVI - Nicola Bergaglio

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

	£32.00
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*France*

10. SANCERRE - Domaine F. Millet

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

	£37.00
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11. CHABLIS - Joseph Drouhin

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

	£37.00
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12. CHABLIS 1ER CRU MONTMAIN - L Michel

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

	£48.00
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13. PULIGNY MONTRACHET  
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

	£65.00
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14. GEWURZTRAMINER - Trimbach

Dry, showing classic restraint, without any loss of the Gewurztraminer's exotic and spicy feature

	£35.00
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*Japan*

15. SAKE

	1/4 bottle	bottle
	£8.50	£25.50

Chef Peking

## White Wines

*New Zealand*

16. SAUVIGNON BLANC - Mohua

Medium to full bodied with crisp fruits and a long finish

	£27.00
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*Australia*

17. CHENIN BLANC - Stormy Cape

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

	£19.50
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*Chile*

18. SAUVIGNON BLANC - Vinamar

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

	£20.50
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19. VIOGNIER Reserva - Argentina

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

	£24.50
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## Red Wines

*Italy*

20. CHIANTI DOCG - Castellani

Full and rich, characterised by hints of violets

	£24.50
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*France*

21. COTE DU RHONE - Domaine Brusset

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

	£25.90
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22. CHATEAUNEUF-DU-PAPE

Reserve des Oliviers

Spicy and blackcurrant, fine tannins and good acidity

	£43.00
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23. CHATEAU HAUT PEZAT, GRAND CRU

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

	£41.00
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*Australia*

24. SHIRAZ RESERVE - Tooma River

Blackberry and cherry flavours with hints of spice

	£20.50
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*Chile*

25. MERLOT Reserva - Vinamar

Fleshy fruit and oaky flavours, with notes on mint

	£23.50
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*Spain*

26. RIOJA CRIANZA - Ramon Bilbao

Medium to full bodied with crunchy red berry and hedgerow fruit

	£28.00
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*Argentina*

27. MALBEC RESERVA - Santa Ana

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

	£24.50
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## Rosé

*Italy*

28. PINOT GRIGIO "BLUSH: - Il Sospiro

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

	£22.50
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*France*

29. COTE DE PROVENCE - La Vidaubanaise

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

	£25.50
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