

Set Menus

A

£ 14.80 Per person — (minimum for 2 persons)

Sweet corn with chicken or crab meat soup

Stir fried beef fillet with black bean sauce

Sweet and sour chicken

Stir fried king prawn with seasonal vegetables

Special fried rice

For four or more persons, a complimentary extra dish

Honey roasted barbecued pork

B

£ 17.80 Per person — (minimum for 2 persons)

Mixed hot platter

Stir fried chicken fillet with black bean sauce

Sizzling beef fillet with mandarin sauce

Sweet and sour king prawns

Stir fried seasonal vegetables

Special fried rice

For four or more persons, a complimentary extra dish

Roast duck and honey barbecued pork

C

£ 19.80 Per person — (minimum for 2 person)

Crispy aromatic duck

Crispy shredded beef with sweet chilli sauce

Sizzling chicken with ginger and spring onions

King prawns with creamy mustard sauce

Stir fried seasonal vegetables

Special fried rice

For four or more persons, a complimentary extra dish of

Grilled salmon fillet with teriyaki sauce



All prices include VAT (※10% service charge will be added to your final bill)

If you have any allergies, please consult with a member of staff before ordering your meal.



Set Menus

D

£ 22.80 per person – (minimum for 2 persons)

Mixed hot platter

Szechwan hot and sour soup

Crispy chicken fillet in lemon sauce

Sizzling beef fillet with ginger and spring onions

King prawns stir fried with preserved Szechwan chilli

Stir fried seasonal vegetables

Special fried rice

For four or more persons, a complimentary extra dish of

Grilled salmon with ginger, garlic and coriander in supreme soya sauce

E

£ 25.80 per person – (minimum for 2 persons)

Mixed hot platter

Crispy aromatic duck

Kung Po king prawns

Stir fried chicken fillet with cashew nuts*

Sizzling beef fillet with black pepper sauce

Stir fried seasonal vegetables

Special fried rice

For four or more persons, a complimentary extra dish of

Wok grilled whole sea bass with Thai panang curry

All prices include VAT (※10% service charge will be added to your final bill)





Vegetarian Set Menus

1

£ 16.80 per person – (minimum for 2 persons)

Tofu and sweet corn soup

Sea spiced aubergine

Thai mixed vegetable panang curry

Sweet and sour tofu

Special vegetarian fried rice

For four or more persons, a complimentary extra dish of

Shaolin monk's mixed seasonal vegetables



2

£ 19.80 per person – (minimum for 2 persons)

Hot vegetarian platter

Vegetarian yuk sung (served with crunchy lettuce)

Stir fried mixed vegetables with cashew nuts and black peppercorn sauce

Sizzling grilled aubergine with teriyaki sauce

Stir fried string beans with chilli bean sauce

Stir fried seasonal vegetables

Special vegetarian fried rice





BBQ roasted/cold appetizers

烧腊，冷头菜



Seasoned jellyfish with cucumber 凉拌海蜇丝	£ 6.80
Duck tongue marinated with Szechwan chilli 麻辣鸭舌	£ 6.80
Sliced pork hock with Oriental vinaigrette 卤水熏蹄	£ 6.80
Sliced pork with garlic and chilli sauce 蒜香白切肉	£ 6.80
Mixed seafood with jellyfish 三鲜拌海蜇	£ 11.80
Cantonese roast duck 明炉烧鸭	Portion £ 8.00 Half £ 12.00 Whole £ 22.00
Pe pa duck (please order one day in advance) 琵琶鸭 (提前一天预订)	Whole £ 28.00
Honey roasted barbecued pork 蜜汁叉烧	£ 8.80
Roasted crispy belly pork 脆皮烧肉	£ 8.80
Mixed combination 烧味拼	Two mix(双拼) £ 10.80 Three mix(三拼) £ 11.80
Deep fried whole squab marinated in herbs and spice (please order one day in advance) 红烧乳鸽 (提前一天预订)	each £ 14.80



Hot appetisers

热头菜

Mixed Platter Five different appetisers (minimum for 2 persons) 热拼	per person £ 5.80
Wafer paper prawn rolls in sesame 威化纸包虾	£ 6.80
Deep fried won ton (served with sweet and sour dip) 酥炸云吞	£ 5.80
Szechwan prawn and pork dumpling with spicy soya sauce 红油水饺	£ 6.80
Soft shell crab with chill, garlic & peppercorn salt 椒盐软壳蟹	(Each) £ 6.80
Sesame prawns on toast 芝麻虾多士	£ 5.80
Cuttlefish fried with chilli, garlic and peppercorn salt 椒盐鲜尤	£ 6.80
Crispy seaweed served with caramelized cashew nuts 干贝松	£ 5.80
Crispy aubergine with chilli, garlic & peppercorn salt (v) 椒盐茄子	£ 5.80
Stuffed crab claw with minced prawn 百花酿蟹钳	£ 7.80
Crispy tofu with chilli garlic and peppercorn salt (v) 椒盐豆腐粒	£ 5.80
Vegetarian lettuce wrap (v) 素杂锦生菜包	£ 7.80
Diced chicken lettuce wrap 鸡粒生菜包	£ 7.80



Hot appetisers

热头菜

Seafood lettuce wrap
海鲜生菜包

£ 8.80

Vegetable spring rolls
素春卷

£ 5.80

Grilled chicken satay skewers* (Served with spicy peanut sauce)
串烧沙爹鸡

£ 5.80

Prawn cracker
虾片

£ 2.80

Deep fried prawns in chilli, garlic & peppercorn salt
椒盐虾球

£ 8.80

Dim sum platter(6)
点心拼盘

£ 7.80

Deep fried fresh asparagus in chill, garlic & peppercorn salt
椒盐芦笋

£ 8.80

Smoked shredded chicken sautéed with garlic and spring onions
熏鸡丝

£ 5.80

Pan grilled oriental pork dumplings
香煎锅贴

£ 5.80

Spare ribs
排骨

£ 5.80

A) with mandarin sauce
B) with garlic and honey
C) deep fried with chilli and peppercorn salt

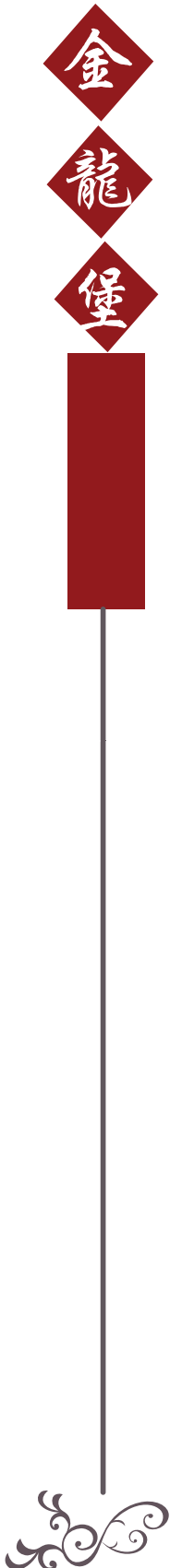
中式
蒜蓉蜜汁
椒盐

Steamed fresh scallop (each)
蒸带子

£ 6.80

A) with golden garlic
B) black bean sauce
C) with crushed Szechwan chilli and garlic

金蒜蒸
豉汁蒸
四川蒸



Mid-Course

二盆

Peking supreme roasted duck
北京片皮鸭

Half £ 17.80
Whole £ 33.80

Served with spring onions, cucumber
Pancakes & oriental brown sauce

Aromatic crispy duck
京式香酥鸭

Quarter £ 9.80
Half £ 17.80
Whole £ 30.00

Served with spring onions, cucumber
Pancakes & oriental brown sauce

Mongolian crispy lamb
香酥羊小腿

£ 12.00

Served with iceberg lettuce, spring onions,
cucumber and oriental brown sauce

Soups

汤类

Tom Yum Goong (thai hot and sour prawn soup)
冬阴虾汤

£ 4.80

Tom Yum Gai (thai hot and sour chicken soup)
冬阴鸡汤

£ 4.80

Sweet corn with chicken soup
鸡蓉玉米羹

£ 4.80

Sweet corn with crab meat soup
蟹肉玉米羹

£ 4.80

Mixed seafood and tofu soup
海鲜豆腐羹

£ 4.80

Szechwan hot and sour soup
四川酸辣汤

£ 4.80

Prawn and pork dumpling soup
港式水饺汤

£ 4.80

Crab meat and fish maw soup
蟹肉鱼肚羹

£ 6.80

Salted eggs with vegetables and slice pork soup
咸蛋时菜肉片汤 (minimum for two persons)

per persons £ 4.80



Seafood

海鲜类

King prawns quickly sautéed with garlic and ginger
油泡虾球 £ 11.90

King prawns with caramelized cashew and dried chilli*
甜腰果宫保虾球 £ 11.90

King prawns with lemon sauce
西柠虾球 £ 11.90

King prawns with black bean sauce
豉汁虾球 £ 11.90

King prawns with asparagus
鲜芦笋虾球 £ 11.90

King prawns stir fried with preserved Szechwan chilli
四川虾球 £ 11.90

Sweet and sour king prawns
咕嚕虾 £ 11.90

Salted egg yolk crispy king prawns
黄金虾球 £ 11.90

Quick fried mixed seafood in a birds nest
雀巢三鲜 £ 12.90

Tofu and minced prawn croquette with oyster sauce
琵琶豆腐 £ 11.90

Stir fried oyster with roast pork belly, ginger and spring onion
火腩焖生蚝 £ 12.90

Deep fried crispy battered oyster
酥炸生蚝 £ 12.90

Fried oyster with honey and black pepper sauce
蜜椒生蚝 £ 12.90

Oyster sautéed with special sweet chill sauce
辣汁生蚝 £ 12.90

金

龍

堡



Seafood

海鲜类

Scallops with caramelized cashew and chilli* 甜腰果宫保带子	£ 12.90
Stir fried scallops and fresh asparagus in XO sauce XO 酱芦笋炒带子	£ 12.90
Stir fried scallops with Szechwan chilli and garlic 四川炒带子	£ 12.90
Wok fried scallops with broccoli 西兰花炒带子	£ 12.90
Crispy eel fillet with chilli and garlic, fisherman's style 避风塘鳗片	£ 13.90
Eel fillet braised with garlic, ginger & spring onions 蒜子焖鳗球	£ 13.90
Eel steamed with black bean sauce 豉汁蒸鳗	£ 13.90
Wok grilled eel fillet with honey and soya 蜜汁鳗球	£ 13.90
Braised eel and pork belly, bean curd with garlic clove clay pot 蒜子火腩豆腐鳗煲	£ 13.90
Mixed seafood and Japanese tofu clay pot 海鲜玉子豆腐煲	£ 13.90
Cuttlefish stir fried with ginger and spring onions 姜葱鲜尤	£ 10.90
Cuttlefish stir fried with black bean sauce 豉汁鲜尤	£ 10.90
Cuttlefish saut é ed with special sweet chilli sauce 辣汁鲜尤	£ 10.90





Live lobster — £ 25.00

龙虾

Add a bed of noodles £ 3.00

(加面底)

Add a yee mein noodles £ 5.00

(加伊面底)

Live lobster cooked by any one of the following methods

- | | |
|---|-----|
| A) ginger and spring onion | 姜葱焗 |
| B) black bean sauce | 豉汁焗 |
| C) chilli and garlic, fisherman's style | 避风塘 |
| D) steamed, served with vinegar & supreme soya sauce | 清蒸 |
| E) chilli and peppercorn salt | 椒盐 |
| F) chilli, garlic and tomato puree | 干烧 |
| G) steamed with Chinese rice wine | 花雕蒸 |
| H) baked with Szechwan preserved chilli | 四川焗 |

Live crab — £ 15.00

鲜蟹

Add a bed of noodles £ 3.00

(加面底)

Add a yee mein noodles £ 5.00

(加伊面底)

Live crab cooked by any one of the following methods

- | | |
|---|-----|
| A) ginger and spring onion | 姜葱焗 |
| B) black bean sauce | 豉汁焗 |
| C) chilli and garlic, fisherman's style | 避风塘 |
| D) steamed, served with vinegar & supreme soya sauce | 清蒸 |
| E) chilli and peppercorn salt | 椒盐 |
| F) chilli, garlic and tomato puree | 干烧 |
| G) steamed with Chinese rice wine | 花雕蒸 |
| H) baked with Szechwan preserved chilli | 四川焗 |





Fish 鱼类

Whole sea bass 鲈鱼	£ 18.00
Turbot 拖拔鱼	£ 26.80
Salmon fillet 三文鱼扒	£ 14.80

All the above can be prepared by any of the following cooking method

A) steamed with ginger and spring onions	清蒸
B) steamed or grilled with black bean sauce	豉汁蒸或煎
C) wok grilled with garlic, coriander and supreme soy	豉油皇煎封
D) pan grilled with Japanese teriyaki sauce	日式烧
E) Thai style steamed with chilli, garlic and lime juice	泰式蒸
F) Steamed with preserved Szechwan chilli	四川蒸
G) preserved Chinese cabbage	冬菜

Duck 鸭类

Duck slices cooked with Szechwan preserved chilli 四川鸭片	£ 10.80
Duck braised with preserved plum sauce 梅子扣鸭煲	£ 10.80
Roasted duck fillet with tangy orange sauce 鲜橙花甲片	£ 10.80
Braised duck with enoki mushroom (quarter) ¼ 金菇扒鸭	£ 12.80





Beef and lamb

牛 . 羊类



Beef curry Hunanese style £ 9.80
海南咖喱牛肉

Beef with ginger and spring onions £ 9.80
姜葱炒牛肉

Beef with black bean sauce £ 9.80
豉椒牛肉

Beef with oyster sauce £ 9.80
耗油炒牛肉

Crispy shredded beef with sweet chilli sauce £ 9.80
干炒牛柳丝

Beef with seasonal Chinese vegetable £ 9.80
时菜炒牛肉

Beef fillet with spicy Peking sauce £ 9.80
京酱炒牛肉

Beef with bitter melon in black bean sauce £ 10.80
豉汁凉瓜炒牛肉

Beef stewed with Chinese mixed spices and herbs £ 10.80
柱侯牛腩煲

Beef stewed with Szechwan chilli and shallot £ 10.80
四川牛腩煲

Braised lamb with preserved bean curd and soya pastry £ 11.80
支竹羊腩煲

Double cooked lamb shank in spicy chilli sauce £ 11.80
香辣羊小腿

Braised Lamb Shank with Shallot Finished with Fresh Yoghurt £ 11.80
红焖羊小腿

Baked lamb fillet with preserved Szechwan chilli £ 11.80
四川羊柳

Grilled lamb fillet in Tibetan sauce £ 11.80
新疆羊柳

Grilled lamb fillet with honey and peppercorn sauce £ 11.80
蜜椒羊柳





Pork

猪肉类

Chairman Mao braised pork belly 毛氏肉	£ 9.80
Fried marinated pork belly with golden crushed garlic 蒜香五层肉	£ 9.80
Stir fried salt fish with pork belly in hot pot 咸鱼花腩煲	£ 9.80
Wok fired salt fish with minced pork 咸鱼煎肉饼	£ 9.80
Steamed minced pork with salt fish 咸鱼蒸肉饼	£ 9.80
Pork fillet with creamy Capital sauce 西沙猪扒	£ 9.80
Pork fillet with chilli and peppercorn salt 椒盐猪扒	£ 9.80
Minced pork braised with aubergine chilli plum sauce 梅辣茄子	£ 9.80
Grilled pork fillet with honey and black pepper sauce 蜜椒猪扒	£ 9.80
Pork fillet cooked with red bean curd and rice wine 南乳猪扒	£ 9.80
Sweet and sour pork 咕嚕肉	£ 9.80
Braised pork belly with preserved vegetables 梅菜扣肉	£ 9.80
Double cooked pork with garlic, pepper and Chinese cabbage 回锅肉	£ 9.80



Chicken

鸡 类

Crispy wafer chicken with golden crushed garlic	Half	£ 12.80
脆皮蒜香鸡	Whole	£ 20.80

Baked salted chicken homemade style	Half	£ 12.80
家乡盐焗鸡	Whole	£ 20.80

Emperor chicken in onion sauce	Half	£ 12.80
葱油霸皇鸡	Whole	£ 20.80

Shredded chicken with jelly fish (cold)	Half	£ 12.80
海蜇手撕鸡	Whole	£ 20.80

Steamed chicken with root ginger stock	Half	£ 12.80
沙姜鸡	Whole	£ 20.80

Braised chicken with garlic, ginger and rice wine		£ 12.80
啫啫滑鸡煲		

Diced chicken braised with salt fish and Japanese egg tofu		£ 11.80
咸鱼鸡粒玉子豆腐煲		

Saut é ed chicken fillet with sea spice sauce		£ 9.80
鱼香鸡片		

Saut é ed chicken fillet with cashew nuts		£ 9.80
腰果鸡片		

Saut é ed chicken fillet with Kung Po sauce		£ 9.80
宫保鸡片		

Fried chicken fillet with citrus lemon sauce		£ 9.80
西柠鸡片		

Stir fried chicken fillet with preserved Szechwan chilli		£ 9.80
四川鸡片		

Chicken fillet with sweet chilli sauce		£ 9.80
辣汁鸡片		

Chicken curry, Hunanese style		£ 9.80
海南咖喱鸡片		

Chicken fillet with spicy Peking sauce		£ 9.80
京酱鸡片		

金

龍

堡



Sizzling

铁板

Mixed seafood with ginger and spring onion 姜葱三鲜	£ 12.90
King prawns with black bean sauce 豉汁虾球	£ 12.90
Oyster with ginger and spring onion 姜葱生蚝	£ 13.90
Beef fillet with black pepper sauce 黑椒牛柳	£ 11.80
Beef fillet with Mandarin sauce 中式牛柳	£ 11.80
Chicken fillet with satay sauce 沙爹鸡片	£ 10.80
Chicken fillet with black bean sauce 豉汁鸡片	£ 10.80
Chicken fillet with ginger and spring onion 姜葱鸡片	£ 10.80

Bean Curd

豆腐

Steamed bean curd & egg with minced seafood 海棠蒸豆腐	£ 9.80
Steamed bean curd with black bean sauce 豉汁蒸豆腐	£ 9.80
Grilled stuffed aubergine, tofu, green pepper with black bean sauce 豉汁煎酿三宝	£ 9.80
Braised Enoki mushroom with Japanese tofu 金针菇扒玉子豆腐	£ 9.80
Fried tofu with chilli and vegetables, homemade style 家常豆腐	£ 8.80
Braised tofu cubes with chilli beans, mummy style 麻婆豆腐	£ 8.80



Vegetables

菜 类

Aubergine braised with black bean sauce £ 8.80
豉汁茄子

Aubergine braised with sea spice sauce £ 8.80
鱼香茄子

Sizzling aubergine with teriyaki sauce £ 8.80
日式烧茄子

Braised string beans with chilli bean sauce £ 8.80
干边一条龙

Saut é ed assorted mixed vegetables £ 8.80
清炒什菜

Bitter melon in black bean sauce £ 8.80
豉汁凉瓜

Chinese white mushroom with seasonal green £ 9.80
白灵菇扒时菜

Choose and cook (select any one item of vegetable) £ 8.80
时蔬

- | | |
|---------------------|-----|
| ◆ Choy sum | 菜心 |
| ◆ Gai lan | 芥蓝 |
| ◆ Water spinach | 通菜 |
| ◆ Lettuce | 生菜 |
| ◆ Shanghai Pak Choy | 小塘菜 |
| ◆ Spinach | 菠菜 |
| ◆ Broccoli | 西兰花 |
| ◆ Asparagus | 芦笋 |
| ◆ Bean sprout | 芽菜 |

And then decide on a cooking method

- | | |
|---|-------|
| ◆ stir fried with rice wine | 清炒 |
| ◆ stir fried with preserved beancurd | 腐乳炒 |
| ◆ stir fired with xo sauce | XO 酱炒 |
| ◆ poached with soya sauce | 白灼 |
| ◆ stir fried with oyster sauce | 蚝油 |
| ◆ stir fried with golden crushed garlic | 金蒜炒 |
| ◆ stir fried with ginger sauce | 姜汁炒 |
| ◆ stir fried with shrimp paste | 虾酱炒 |
| ◆ stir fried with cloved garlic | 蒜汁炒 |
| ◆ supreme bath | 上汤 |
| ◆ supreme mixed eggs | 金银蛋 |



Szechwan dishes

四川特色菜

Marinated black Fungus 爽口云耳	£ 7.80
Special Flavoured sliced beef 酱牛肉	£ 9.80
Boiled blood curd with Chinese cabbage & bean sprout 毛血旺	£ 8.80
Saut é ed pork intestines with Hot pepper 香辣肥肠	£ 9.80
Saut é ed pig's intestines with chill 干锅肥肠	£ 9.80
Saut é ed diced chicken with chilli, Szechwan style 辣子鸡丁	£ 9.80
Cold chicken with hot chill sauce 口水鸡	£ 12.80
Fried chicken with Szechwan hot chilli 川辣鸡	£ 9.80
Boiled sliced fish with pickled cabbage and chilli 酸菜鱼球	£ 13.80
Sliced fish in hot chilli oil 飘香水煮鱼	£ 18.80
Steamed sea bass homemade sauce(spicy) 酱蒸鲈鱼	£ 18.80



Rice and Noodles

粉, 面, 饭

Steamed rice 丝苗白饭	£ 2.30
Egg fried rice 蛋炒饭	£ 3.30
Special fried rice 扬州炒饭	£ 7.80
King prawn fried rice 虾球炒饭	£ 8.80
Roast duck with rice 烧鸭饭	£ 7.80
Barbecue pork with rice 叉烧饭	£ 7.80
Crispy belly pork with rice 烧肉饭	£ 8.80
Mixed BBQ combination with rice 双拼饭	£ 8.80
Thai chicken and pineapple fried rice 泰式凤梨鸡饭	£ 8.80
Chicken and salted fish fried rice 咸鱼鸡粒炒饭	£ 9.80
Singapore fried rice 星洲炒饭	£ 8.80
Hokkien style fried rice 福建炒饭	£ 9.80
Fried soya noodle with bean sprouts 豉油皇炒面	£ 5.00
Fried Ho Fun with soya and bean sprout 豉油皇炒河	£ 6.00
Thai stir fried rice noodle with prawns 泰式虾球河	£ 8.80

金

龍

堡

Rice and Noodles

粉, 面, 饭

Fried noodles with king prawns 虾球炒面	£ 8.80
Fried noodles with mixed seafood 三鲜炒面	£ 8.80
Fried noodles with beef and black bean sauce 豉汁牛肉面	£ 8.80
Mixed meats and vegetables crispy noodles 杂烩炒面	£ 8.80
Singapore fried vermicelli with pork and shrimps 星洲炒米	£ 8.80
Shredded pork and Chinese mushroom with crispy noodles 肉丝炒面	£ 8.80
Beef in satay sauce served with rice sticks 沙爹炒牛河	£ 8.80
Beef fillet stir-fried with rice sticks and dark soya sauce 干炒牛河	£ 8.80
Prawns scramble eggs with rice sticks 滑蛋虾仁炒河	£ 8.80
Prawn fried rice stick, Thai style 泰式炒河	£ 8.80
Malaysian style rice sticks 马来贵刁	£ 8.80
Crab meat and Chinese chives soup yeemein noodles 蟹肉汤伊面	£ 10.80
Braised yee mein noodles with xo sauce & mixed seafood XO 三鲜伊面	£ 10.80
Braised yee mein noodles with Chinese mushroom 干烧伊面	£ 9.80
Shredded duck and pickled cabbage soup vermicelli 雪菜鸭丝汤米	£ 7.80



Dessert

甜品

Banana Fritters 炸香蕉	£3.50
Fresh mango pudding 香芒冻布丁	£ 3.00
Fresh mango cream tapioca pearl & fresh pomelo 杨枝甘露	£ 4.50
Sago pudding cream with yam cubes 香芋西米露	£ 3.00
Lychees in syrup 荔枝	£ 3.00
Fresh fruit platter (min for two) 水果拼	P.P £ 3.00
Chinese tea—— Dragon Ball (opening flower)	£ 2.50
English tea	£ 2.50
Filter coffee	£ 2.50
Espresso	£ 2.50
Espresso (double)	£ 3.20
Cappuccino	£ 2.50
Latte	£ 2.50
Any liqueur coffee	£ 4.50
New York Baked Cheese cake (vanilla with a crunchy biscuit base)	£ 5.00
Souffle al Cioccolato (Rich Chocolate dessert with liquid Chocolate centre)	£ 4.50
Sticky toffee pudding (with a scoop of ice cream)	£ 4.50
A selection of any 3 scoops ice cream (Strawberry, vanilla, chocolate, coconut and mango sorbet)	£ 4.00

