



## Set Menu A

(Minimum for 2 people) £39.50 per head

### Starter

Crispy Seaweed, Spring Roll, Chicken in Satay Sauce (on Skewers), Barbecue Spare ribs of Pork, King Prawn Croutons with Sesame

### Second Course

Crispy Aromatic Duck On The Bone served with Pancakes

### Main Course

Sweet & Sour Chicken (Hong Kong Style)  
Sliced Beef with Green Pepper in Black Bean Sauce  
King Prawn with Seasonal Vegetables  
Egg Fried Rice

## Set Menu B

(Minimum for 2 people) £42.80 per head

### Starter

Crispy Seaweed, Spring Roll, Chicken in Satay Sauce (on Skewers), Barbecue Spare ribs of Pork, Curry Wun Tun

### Second Course

Sliced Peking Duck served with Pancakes

### Main Course

Roast Pork & Cashew Nuts in sauce  
Crispy Fried Shredded Chilli Chicken  
Stir Fried King Prawn with Spring Onion & Ginger (served on hot plate)  
Egg Fried Rice

## Set Menu C

(Minimum for 4 people) £46.00 per head

### Starter

Crispy Seaweed, Spring Roll, Chicken in Satay Sauce (on Skewers), Barbecue Spare ribs of Pork, King Prawn Croutons with Sesame

### Second Course

Crispy Aromatic Duck On The Bone served with Pancakes

### Main Course

Crispy Beef (Sze-Chuan Style)  
Chicken with Spring Onion, Ginger & Oyster Sauce  
King Prawn Scallop & Squid with Seasonal Vegetables  
Sweet & Sour Pork (Hong Kong Style)  
Egg Fried Rice

## Set Menu D

(Minimum for 4 people) £51.40 per head

### Starter

Crispy Seaweed, Spring Roll, Chicken in Satay Sauce (on Skewers), Barbecue Spare ribs of Pork, Curry Wun Tun

### Second Course

Sliced Peking Duck served with Pancakes

### Main Course

Chicken cooked with Lemon Sauce  
King Prawn in Garlic & Chilli  
Sliced Lamb cooked in Ginger with Spring Onion & Oyster Sauce  
Kung Po Beef  
Stir fried Broccoli in Garlic Sauce  
Egg Fried Rice

## Set Menu E

(Minimum for 2 people) £39.50 per head

### Starter

Gyoza Dumplings, Curry wontons,  
Salt & Pepper Mushrooms, Peking style spring rolls,  
Crispy Seaweed

### Second Course

Crispy mock duck with Steamed Pancakes

### Main Course

Kung-Po Beancurd  
Stir fried vegetables with Cashew nuts  
Mock Chicken cooked in Black Bean Sauce  
Egg Fried Rice

<b>APERITIFS</b>	50 ml
Cinzano Bianco.....	£6.50
Martini Dry & Rosso.....	£6.50
Pimms No 1 (25 ml).....	£6.50
Dubonnet, Campari.....	£6.50

<b>SHERRY &amp; PORT</b>	50 ml
Harvey's Bristol Cream.....	£6.50
Harvey's Club Amontillado..	£6.50
Tio Pepe Sherry.....	£6.50
Ruby Port.....	£6.50

<b>SPIRITS</b>	25 ml
Archers, Malibu, Pernod.....	£6.80
Gin, Whisky, Barcardi & Vodka.....	£6.80
Single Malt Whisky.....	£9.40
Jack Daniels, Jim Beam.....	£7.20
Bombay Sapphire Gin.....	£7.40

<b>CHINESE</b>	25 ml
Mou Tai.....	£10.50

<b>COGNACS</b>	25 ml
Cognac***.....	£9.70
Armagnac.....	£9.70
Remy Martin VSOP.....	£10.90
Remy Martin XO.....	£24.00

<b>LIQUEURS</b>	25 ml
A selection from.....	£7.60

<b>BEERS &amp; LAGERS</b>	
Draught Peroni.....	half £5.40
Draught Peroni.....	pint £7.90
Asahi, Tsingtao, or Tiger Beer.....	£6.80
Large Tsingtao, or Large Tiger Beer.....	£8.50
Heineken 0.0.....	£5.80
Cider.....	£7.00

<b>MINERALS</b>	
Large Sparkling or Still Mineral Water.....	£6.80
Small Sparkling or Mineral Water.....	£4.20
Splash Coke, Soda, or Lemonade.....	£2.20
Pint of Coke or Lemonade....	£5.30
Coke or Lemonade.....	£4.20
Juice with Lemonade.....	£4.20
Juice with Soda.....	£4.20
Orange Juice.....	£4.20
J2O.....	£4.90
Baby Mixers & Juices.....	£3.80
Soda Water.....	£3.30
Apple, or Pineapple Juice....	£4.20

## DRINKS MENU

### WINE BY THE GLASS

<b>MEDIUM DRY &amp; DRY WHITE, RED OR ROSE</b>	
SMALL (125ml).....	£7.10
MEDIUM (175ml).....	£8.60
LARGE (250 ml).....	£9.90

### HOUSE SELECTION

1 MEDIUM WHITE.....£30.90  
*Fresh and buttery with an attractive honey and vanilla finish.*

2 HOUSE DRY WHITE  
Vin De France.....£30.90  
*Dry with excellent ripe fruits and notes of citrus and passion fruit.*

3 MERLOT.....£30.90  
*A soft, jammy red with plenty of ripe dark fruits.*

4 ROSE D'ANJOU.....£32.90  
*Medium sweet, delicate pale pink Rose.*

### CHAMPAGNES & SPARKLING WINES

6A PROSECCO  
[200ml].....£10.50  
[Bottle].....£42.00  
*Light colour with an aromatic nose, soft and very refreshing.*

7 HOUSE CHAMPAGNE.....£67.00  
*Award winning, elegant, biscuity champagne of great quality.*

9 BOLLINGER  
SPECIAL CUVÉE.....£105.00  
*With 80% of the grape coming from premier grand crus, it has a full bodied style of great depth and quality.*

10 BOLLINGER GRAND ANNEE  
1991/1996.....£215.00  
*With five years bottle age, this is a rich full bodied wine with slightly nutty aromas.*

### WHITE WINES

#### WHITE BURGUNDY

12 MONTAGNY.....£58.80  
*A quality white burgundy, a concentration of flavours with a floral bouquet.*

#### CHABLIS

13 CHABLIS.....£46.30  
*A refreshing elegant wine for a limestone terroir, producing the characteristic mineral flavour.*

#### ALSACE

16 GEWURZTRAMINER  
TRADITION.....£44.30  
*Full, spicy aromatic wine with a perfect acidity, excellent with oriental cuisine.*

#### LOIRE

17 MUSCADET.....£34.50  
*A fine flavoursome wine, fresh and zesty due to it's maturation on the Lees.*

18 SANCERRE.....£55.00  
*Dry, crisp and fresh with concentration fruitiness, complimented by grassy aromas.*

#### SPAIN

20 RIOJA BLANCO.....£34.50  
*Delightful pale green colour, fresh clean taste and a full, crisp acidity.*

### ITALY

21 PINOT GRIGIO.....£34.80  
*A light, fruity, aromatic white wine with crisp citrus flavours.*

### AUSTRALIA

26 PENFOLDS KOONUNGA HILL,  
CHARDONNAY.....£36.50  
*A medium bodied wine, displaying ripe melon and peach, oak matured to give depth, fullness and finesse.*

### CHILE

27 SAUVIGNON BLANC.....£34.00  
*Quite light in style, dry with finesse and citrus fruit flavours and a long crisp finish*

### RED WINES

#### BURGUNDY

28 BEAUJOLAIS VILLAGE.....£35.40  
*A fresh a lively wine for of ripe fruit and concentrated flavours.*

29 BROUILLY.....£53.00  
*Soft perfumed wine with ripe summer fruit flavours.*

30 CÔTE DE  
BEAUNE VILLAGE.....£56.00  
*18 months in oak produces a wine of great character with intensity of flavours and consistency on the palate.*

#### BORDEAUX

32 DULONG RÉSERVE.....£39.00  
*Great, rich and fleshy structure. Notes of liquorice, red and black fruits aromas at the end.*

#### RHÔNE VALLEY

33 CÔTES DU RHONE.....£35.50  
*A blend of grenache and syrah with good length and balanced fruit flavours.*

### ITALY

35 CHIANTI D.O.C.....£37.00  
*Largely sangiovese, ruby red, smooth and full bodied on a palate.*

### AUSTRALIA

36 PENFOLDS KOONUNGA HILL,  
SHIRAZ CABERNET.....£36.50  
*Vibrant colours, richly flavoured and full bodied.*

### CHILE

37 CABERNET SAUVIGNON £35.50  
*Good colour, medium bodied, spicy with good fruit aromas.*

### SPAIN

38 RIOJA TINTO.....£35.40  
*A blend of tempranillo and garnacha, brilliant colour with lingering fruit flavours.*

**IN THE EVENT OF A VINTAGE BEING CHANGED, OR UNAVAILABLE, THE NEXT AVAILABLE VINTAGE WILL BE OFFERED.**

### FOOD ALLERGIES & INTOLERANCES

Please speak to our staff about the ingredients in your meal, when making your order.  
Thank you.