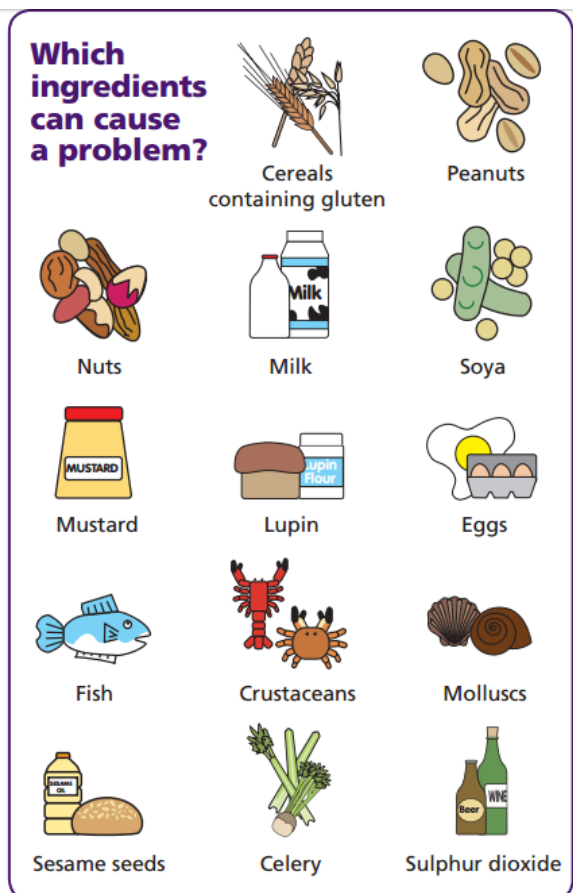


Please ask a member of our team for vegetarian options or for advice if you have special dietary requirements and they will be happy to assist.

Our dish descriptions don't always mention every single ingredient, so feel free to ask if you have any allergy requirements.



## APPETIZERS 頭盤

1. 御園熱拼 *House Hors D'oeuvres* minimum for two £9.20 per person  
(A selection of spicy squids, Vegetarian spring rolls, sesame prawn toast, seaweed & satay chicken)
2. 香酥鴨 *Crisp Aromatic Duck*  
(Served with pancakes, spring onion and cucumber)  
(a) Quarter 例 £9.00 (b) Half 半隻 £16.00 (c) Whole 全隻 £32.00
3. 香酥齋鴨 *Crispy Aromatic Mock Duck (V)* £9.00  
(Served with pancakes, spring onion and cucumber)
4. 香酥羊 *Crispy Aromatic Lamb* £9.50  
(Served with pancakes, spring onion and cucumber)
5. 百花蟹鉗 *Deep Fried Stuffed Crab Claws* £6.00
6. 蝴蝶蝦 *Butterfly King Prawns* £7.00
7. 芝麻蝦多士 *Sesame Prawn Toast* £6.00
8. 生煎鍋貼 *Grilled Pork Dumplings* £6.50
9. 干貝鬆 *Crispy Shredded Seaweed (V)* £4.50
10. 齋春卷 (6) *Crispy Vegetable Spring Rolls (V)* £4.00
11. 炸雲吞 *Crispy Won Ton (with Sweet & Sour Sauce) (V)* £4.50
12. 沙嗲豆腐粒 *Satay Bean -curd (V)* £5.00
13. 沙爹雞串 *Satay Chicken (on Skewers)* £4.50
14. 沙爹牛串 *Satay Beef (on Skewers)* £4.50
15. 沙嗲大蝦串 *Satay King Prawn (on Skewers)* £7.00
16. 豉椒炒青口 *Shell Mussels in Black Bean Sauce & Garlic* £7.80

## Soup 湯類—人份

17. 四川酸辣湯	<i>Hot and Sour Soup</i>	£4.20
18. 冬蔭湯-雞	<i>Tom Yam Soup with Chicken</i>	£4.20
19. 冬蔭湯-大蝦	<i>Tom Yam Soup with King Prawn</i>	£4.50
20. 冬蔭湯- 蘑菇	<i>Tom Yam Soup with Mushroom (V)</i>	£4.20
21. 蟹肉粟米羹	<i>Sweetcorn Soup with Crab Meat</i>	£4.00
22. 粟米魚肚羹	<i>Sweetcorn and Fish Maw Soup</i>	£6.80
23. 紫菜豆腐湯	<i>Seaweed and Tofu Soup (V)</i>	£4.50
24. 雲吞湯	<i>Won Ton Soup</i>	£4.50
25. 雜菜湯	<i>Mixed Vegetable Soup (V)</i>	£4.00
26. 西湖牛肉羹	<i>Beef and Tofu Broth</i>	£4.50
27. 番茄蛋花湯	<i>Tomatoes and Egg Soup</i>	£4.00
28. 菠菜豆腐湯	<i>Spinach and Tofu Soup (V)</i>	£4.50

## Cold Appetiser 涼菜

27. 麻辣口水雞	<i>Chicken in Sichuan Chilli and Peppercorn Sauce</i>	£9.80
28. 蒜泥白肉	<i>Sliced Pork Belly in Garlic and Spicy Sauce</i>	£9.80
29. 麻辣海蜇手撕雞	<i>Shredded Chicken and Jellyfish (served in Chilli and Peppercorn Sauce)</i>	£12.80
30. 涼拌皮蛋	<i>Preserved Egg with Chilli Oil</i>	£7.00
31. 紅油土豆絲	<i>Thin Sliced Potatoes with Sichuan Chilli Oil (V)</i>	£8.00
32. 麻辣牛栢葉	<i>Beef Tripe with Chilli and Pepper Sauce</i>	£9.00
33. 蒜泥拍黃瓜	<i>Cucumber with Garlic Soy and Vinegar Dressing</i>	£7.00

## Spice Salt and Chilli 椒鹽

34. 椒鹽大蝦	<i>King Prawns with Spice Salt &amp; Chilli</i>	£10.50
35. 椒鹽鮮魷	<i>Squid with Spice Salt &amp; Chilli</i>	£9.50
36. 椒鹽帶子	<i>Fried Scallops with Spice Salt and Chilli</i>	£12.50
37. 椒鹽排骨	<i>Spare Ribs with Spice Salt &amp; Chilli</i>	£9.50
38. 椒鹽豆腐粒	<i>Deep Fried Bean Curd in Salt &amp; Chilli (V)</i>	£8.50
39. 椒鹽土豆	<i>Po-Po Potato (V) (Fried Sliced Potato with spice salt &amp; chilli)</i>	£8.50
40. 椒鹽雞丁	<i>Fried Chicken with Spice Salt &amp; Chilli</i>	£9.50
41. 椒鹽茄子	<i>Fried Aubergine with Spice Salt &amp; Chilli (V)</i>	£9.50
42. 椒鹽田雞腿	<i>Fried Frog Legs with Spice Salt &amp; Chilli</i>	£9.50
43. 椒鹽雞翼	<i>Fried Chicken Wings with Spice Salt &amp; Chilli</i>	£9.50

## Chef's Special 大廚推介

- |              |                                                            |        |
|--------------|------------------------------------------------------------|--------|
| 44. 金絲奶油大蝦   | <i>Deep Fried King Prawns with Butter Crispy</i>           | £15.80 |
| 45. 金絲奶油軟殼蟹  | <i>Deep Fried Soft Shell Crab with Butter Crispy</i>       | £15.80 |
| 46. 椒鹽軟殼蟹    | <i>Fried Soft Shell Crab with Spice Salt and Chillli</i>   | £15.80 |
| 47. 椒鹽有頭大蝦   | <i>Large Shelled Prawn with Spice Salt and Chillli</i>     | £15.80 |
| 48. 琵琶豆腐     | <i>Pi-Pa Tofu<br/>(Braised Minced Tofu with Vegetable)</i> | £11.80 |
| 49. 蔥燒干鍋有頭大蝦 | <i>Large Shelled King Prawn with Chillli in Dry Pot</i>    | £15.80 |
| 50. 蔥燒干鍋雞    | <i>Chicken with Chillli in Dry Pot</i>                     | £11.80 |
| 51. 蔥燒干鍋鴨    | <i>Roasted Ducks with Chillli in Dry Pot</i>               | £12.80 |
| 52. 蔥燒干鍋魚    | <i>Fried Fish Fillets with Chillli in Dry Pot</i>          | £11.80 |
| 53. 蔥燒干鍋田雞腿  | <i>Fried Frog Legs with Chillli in Dry Pot</i>             | £11.80 |
| 54. 孜然羊肉     | <i>Sliced Lamb with Cumin</i>                              | £11.80 |
| 55. 孜然牛肉     | <i>Sliced Beef with Cumin</i>                              | £11.80 |
| 56. 琵琶豆腐     | <i>Pi-Pa Tofu<br/>(Braised Minced Tofu with Vegetable)</i> | £11.80 |

## Seafood 海鮮類

- |                           |                                                                                     |        |
|---------------------------|-------------------------------------------------------------------------------------|--------|
| 57. 原隻生猛龍蝦 (預訂) 可配 煎麵, 伊麵 |                                                                                     | £32.00 |
|                           | <i>Fresh Whole Lobster: two distinct flavours: (Crispy Noodles or E-Fu Noodles)</i> |        |
|                           | (a) 薑蔥 <i>Ginger and Spring Onions</i>                                              |        |
|                           | (b) 椒鹽 <i>Spice Salt and Chillli</i>                                                |        |
| 58. 原隻薑蔥大蟹 (預訂) 可配 煎麵, 伊麵 |                                                                                     | £18.80 |
|                           | <i>Fresh Crab with Ginger and Spring Onions (Crispy Noodles or E-Fu Noodles)</i>    |        |
| 59. 招牌花雕蒸蟹 (預訂)           | <i>Steamed Fresh Crab with Chinese Rice Wine</i>                                    | £18.80 |

60. 清蒸多寶魚 (預訂)	<i>Steamed Turbot with Ginger &amp; Spring Onion</i>	<i>Seasonal Price</i>
61. 黑松露炒蝦	<i>Fried King Prawn with Black Truffle and Asparagus</i>	<i>£16.80</i>
62. 甜酸松子魚	<i>Traditional Fried Whole Sea Bass with Sweet and Sour Sauce</i>	<i>£23.80</i>
63. 清蒸鱸魚	<i>Steam Fresh Seabass in Ginger and Scallion</i>	<i>£19.50</i>
64. 水煮烤鱸魚	<i>Sea Bass with Dried Sichuan Chilli &amp; Spice Broth</i>	<i>£23.80</i>
65. 蒜蓉蒸帶子	<i>Steamed Scallops with Garlic, Served with Glass Vermicelli</i>	<i>£4.00 Each</i>
66. 蒜蓉蒸大蝦	<i>Steam King Prawns with Garlic, Served with Glass Vermicelli</i>	<i>£13.80</i>
67. 西蘭花炒帶子	<i>Scallops with Broccoli</i>	<i>£11.80</i>
68. 蘆筍炒帶子	<i>Scallops and Asparagus with Garlic</i>	<i>£12.80</i>
69. 豉椒炒帶子	<i>Sautéed Scallops in Black Bean Sauce with Vegetables</i>	<i>£12.80</i>
70. 粟米魚柳	<i>Sweetcorn with Fried Fish Fillets</i>	<i>£12.80</i>
71. 西蘭花炒蝦球	<i>King Prawn with Broccoli</i>	<i>£10.50</i>
72. 醬爆腰果蝦球	<i>King Prawn with Cashew Nuts in Yellow Bean Sauce</i>	<i>£10.50</i>
73. 蘆筍炒蝦球	<i>King Prawn with Asparagus</i>	<i>£11.50</i>
74. 甜酸明蝦球	<i>Deep Fried King Prawn with Sweet and Sour Sauce</i>	<i>£10.50</i>
75. 豉椒炒蝦球	<i>Sautéed Scallops in Black Bean Sauce with Vegetables</i>	<i>£10.50</i>
76. 豉椒炒鮮魷	<i>Sautéed Squids in Black Bean Sauce with Vegetables</i>	<i>£12.80</i>
77. 西蘭花炒花枝片	<i>Squids with Broccoli</i>	<i>£9.80</i>

## HOT CLAY POT 煲仔類

78. 魚香茄子煲	<i>Stewed Sea-Spicy Aubergines with Minced Pork in Hot Clay Pot</i>	£10.80
79. 支竹羊腩煲	<i>Traditional Braised Lamb with Dried Bean Curd Sticks</i>	£12.80
80. 梅菜扣肉煲	<i>Pork Belly with Preserved Vegetable in Hot Clay Pot</i>	£12.80
81. 家鄉牛腩煲	<i>Traditional Braised Beef Brisket in Hot Clay Pot</i>	£12.80
82. 紅燒魚柳煲	<i>Braised Fried Fish Fillets in Hot Clay Pot</i>	£12.80
83. 玉子海皇煲	<i>Mixed Seafood with Egg Tofu in Hot Clay Pot</i>	£13.80
84. 沙爹金菇肥牛煲	<i>Satay Sliced Beef with Enoki Mushroom in Hot Clay Pot</i>	£12.80
85. 豆腐雜菜粉絲煲	<i>Mixed Vegetable and Tofu with Glass Vermicelli (V)</i>	£10.80
86. 紅燒茄子煲	<i>Braised Aubergines in Hot Clay Pot (V)</i>	£10.80
87. 紅燒豆腐煲	<i>Braised Tofu and Vegetable Pot (V)</i>	£10.80
88. 沙爹牛肉粉絲煲	<i>Beef and Glass Vermicelli with Satay Sauce in Hot Clay Pot</i>	£10.80
89. 香辣肉碎粉絲煲	<i>Spicy Mince Pork with Glass Vermicelli</i>	£10.80

## SIZZLING DELICACIES 鐵板類

90. 鐵板中式牛柳	<i>Sizzling Beef fillets in Peking Sauce</i>	£15.80
91. 鐵板沙爹牛柳	<i>Sizzling Beef Fillets in Satay Sauce</i>	£15.80
92. 鐵板黑椒牛柳	<i>Sizzling Beef Fillets in Black Pepper Sauce</i>	£15.80
93. 鐵板黑椒帶子	<i>Sizzling Scallops in Black Pepper Sauce</i>	£14.80

94. 鐵板薑蔥帶子	<i>Sizzling Scallops with Ginger and Spring Onions</i>	£14.80
95. 鐵板薑蔥大蝦	<i>Sizzling King Prawn with Ginger and Spring Onions</i>	£13.80
96. 鐵板沙嗲大蝦	<i>Sizzling King Prawn with Satay Sauce</i>	£13.80
97. 鐵板黑椒田雞腿	<i>Sizzling Frog Legs with Black Pepper Sauce</i>	£13.80

### Traditional Sichuan Dishes 特色川菜

98. 餃子 (紅油, 煎, 蒸)		£6.20
	<i>Pork Dumpling: four distinct flavours:</i>	
	<i>a: Sichuan Style    b: Grilled    c: Steam</i>	
99. 四川辣子雞	<i>Fried Chicken with Hot Peppers</i>	£10.50
100. 水煮牛肉	<i>Beef Slices with Dried Sichuan Chilli &amp; Spices Broth</i>	£11.80
101. 水煮魚	<i>Fish Fillet with Dried Sichuan Chilli &amp; Spices Broth</i>	£15.80
102. 水煮田雞腿	<i>Frog Legs with Dried Sichuan Chilli &amp; Spices Broth</i>	£11.80
103. 四川回鍋肉	<i>Double Cooked Pork Belly in Sichuan Chilli Sauce</i>	£10.50
104. 螞蟻上樹	<i>Stir Fried Pork Mince with Sautéed Vermicelli</i>	£10.50
105. 麻婆豆腐	<i>Ma-Po Tofu in Hot Spicy Yellow Bean Sauce</i>	£10.50
106. 魚香肉絲	<i>Hot and Sour Shredded Pork</i>	£10.50
107. 四川香辣大蝦	<i>Large Shelled Prawn with Sichuan Hot Chilli Sauce</i>	£13.80
107. 四川香辣雞	<i>Chicken with Sichuan Hot Chilli Sauce</i>	£10.80
108. 四川擔擔麵	<i>Sichuan Dan-Dan Noodles</i>	£7.80



## Meat 肉類

### 雞鴨 POULTRY

109. 招牌蜜椒雞翼	<i>Deep Fried Chicken Wings in Honey and Pepper Sauce</i>	£8.80
110. 菠蘿咕嚕雞	<i>Sweet and Sour Chicken</i>	£8.80
111. 西檸煎軟雞	<i>Pan-Fried Boneless Chicken in Lemon Sauce</i>	£8.80
112. 豉椒炒雞球	<i>Sautéed Chicken in Chilli Black Bean Sauce</i>	£8.80
113. 時菜炒雞球	<i>Sautéed Chicken with Seasonal Vegetables</i>	£8.80
114. 露筍炒雞球	<i>Sautéed Chicken with Asparagus</i>	£9.80
115. 蘑菇炒雞球	<i>Sautéed Chicken with Mushroom</i>	£8.80
116. 四川炒鴨	<i>Roasted Duck in Sichuan Sauce</i>	£10.50
117. 梅子炒鴨	<i>Roasted Duck in Plum Sauce</i>	£10.50
118. 醬爆炒鴨	<i>Roasted Duck in Yellow Bean Sauce</i>	£10.50
119. 豉椒炒鴨	<i>Roasted Duck in Black Bean Sauce</i>	£10.50

### BEEF 牛肉

120. 蔥爆牛肉	<i>Beef with Spring Onion with Soy Sauce</i>	£8.80
121. 四川牛肉	<i>Beef in Szechuan Sauce (Chilli Beans Sauce)</i>	£8.80
122. 香脆牛肉絲	<i>Crispy Shredded Chilli Beef</i>	£8.80
123. 豉椒牛肉	<i>Beef in Black Bean Sauce</i>	£8.80
124. 蘑菇炒牛肉	<i>Beef with Mushroom</i>	£8.80
125. 港式咖哩牛肉	<i>Beef Curry</i>	£8.80

## PORK 豬肉

126. 椒鹽豬扒	<i>Fried Pork Fillets with Spice Salt and Chilli</i>	£10.50
127. 甜酸生炒骨	<i>Fried Spare Ribs with Sweet and sour sauce</i>	£8.80
128. 京都排骨	<i>Capital Spare Ribs</i>	£8.80
129. 招牌蜜椒排骨	<i>Fried Spare Ribs in Honey and Pepper Sauce</i>	£8.80
130. 中式豬扒	<i>Fried Pork Fillets in Peking Sauce</i>	£8.80
131. 招牌蜜椒豬扒	<i>Fried Pork Fillets in Honey and Pepper Sauce</i>	£8.80

## LAMB 羊肉

132. 蔥爆羊肉	<i>Lamb with Spring Onions and Soy Sauce</i>	£10.30
133. 港式咖哩羊肉	<i>Lamb Curry</i>	£10.30
134. 豉椒羊肉	<i>Sautéed Lamb in Black Bean Sauce</i>	£10.30
135. 時菜炒羊肉	<i>Sautéed Lamb with Asparagus</i>	£10.30

## VEGETABLES AND BEAN-CURD (Tofu) 時菜 / 豆腐

136. 金菇雜菜扒豆腐 *Fried Tofu with Enoki Mushroom and Mixed Vegetables* (V) £9.80
137. 蕃茄炒蛋 *Tomatoes with Fried Eggs* £8.20
138. 酸辣土豆絲 *Stir Fried Sliced Potatoes with Hot and Sour Sauce* (V) £8.20
139. 家常豆腐 *Home Style Fried Tofu* (V) £9.50
140. 地三鮮 *Triple Vegetable Stir Fried* (V) £8.80
141. 乾扁四季豆 *Traditional Dry Fried French Beans with Minced Pork* £9.50
142. 椒絲腐乳炒通菜 *Sautéed Spicy 'Tung Choy' (Morning Glory) with Shredded Chillies* (V) £8.80
143. 蒜蓉炒通菜 *Sautéed 'Tung Choy' (Morning Glory) with Garlic* (V) £8.80
144. 小炒茄子 *Szechuan Special Stir Fried Aubergine* (V) £7.80
145. 蒜蓉炒露筍 *Sautéed Asparagus with Garlic* (V) £9.80
146. 清炒雜菜 *Stir Fried Mixed Vegetables* (V) £6.80

## Seasonal Greens 時菜

147. 菜心 (清炒, 蒜蓉, 上湯, 白灼) (V) £7.80  
*Chinese Choy Sum (Stir Fried or Garlic, in Broth)*
148. 白菜 (清炒, 蒜蓉, 上湯, 白灼) (V) £7.80  
*Chinese Pak Choy (Stir Fried or Garlic Sauces or in Broth)*
149. 西蘭花 (清炒, 蒜蓉, 上湯, 白) (V) £7.00  
*Broccoli (Stir Fried or Garlic Sauces or in Broth)*
150. 芥蘭 (清炒, 蒜蓉, 上湯, 白灼) (V) £8.90  
*Chinese Kale (Stir Fried or Garlic Sauces or in Broth or in Ginger Sauces)*
151. 菠菜 (蒜蓉, 上湯) *Spinach (Garlic or in Broth)* (V) £7.80

## RICE 飯

152. 黑松露海鮮炒飯	<i>Black Truffles Fried Rice with Seafood Toppings</i>	£16.80
153. 福建炒飯	<i>'Fukien' Fried Rice with Seafood Toppings</i>	£13.80
154. 揚州炒飯	<i>'Yeung Chow' Fried Rice with Seafood Toppings</i>	£7.50
155. 大蝦炒飯	<i>King Prawn Fried Rice</i>	£7.50
156. 三鮮炒飯	<i>Seafood Fried Rice</i>	£7.50
157. 雞肉炒飯	<i>Chicken Fried Rice</i>	£6.50
158. 星洲炒飯	<i>Singapore Fried Rice</i>	£7.50
159. 蛋炒飯	<i>Egg Fried Rice</i>	£3.50
160. 絲苗白飯	<i>Steamed Rice (V)</i>	£3.00

## NOODLES/ RICE VERMICELLI/ HO-FUN (Pho)麵

161. 蟹皇炆伊麵	<i>'China Garden' Crab Cream E-Fu Noodles</i>	£16.80
162. 肉絲炆伊麵	<i>Shredded Pork with E-Fu Noodles</i>	£12.50
163. 乾炒牛河	<i>Sliced Beef Ho-Fun (Pho) in Soya Sauce(Dry)</i>	£8.90
164. 豉椒牛肉炒河	<i>Sliced Beef Ho-Fun (Pho) in Black Bean Sauce</i>	£7.90
165. 豉椒三鮮炒河	<i>Mixed Seafood Fried Ho-Fun (Pho) in Black Bean Sauce</i>	£8.50
166. 干炒三鮮河	<i>Mixed Seafood Fried Ho-Fun (Pho) in Soya Sauce (Dry)</i>	£8.50
167. 三鮮炒麵	<i>Mixed Seafood Chow Mein</i>	£8.50
168. 星洲炒米粉	<i>Singapore Fried Noodles (Vermicelli)(V)</i>	£6.50
169. 雞肉炒麵	<i>Chicken Chow Mein</i>	£6.50
170. 牛肉炒麵	<i>Beef Chow Mein</i>	£6.50
171. 三鮮湯河/麵	<i>Mixed Seafood Ho-Fun/Noodles in Soup</i>	£8.50
172. 番茄蛋湯河/麵	<i>Tomatoes and Egg Ho-Fun/Noodles in Soup</i>	£7.50
173. 大蝦炒麵	<i>King Prawn Chow Mein</i>	£7.50
174. 三素炒麵	<i>Vegetables Chow Mein (V)</i>	£5.50
175. 炒芽菜麵	<i>Fried Noodles with Beansprouts (V)</i>	£4.50
176. 牛腩湯河/麵	<i>Traditional Braised Beef Brisket With "Ho-Fun" (Pho) or Noodle in Soup</i>	£8.50

## SET MEALS

(for two persons)

### SEAFOOD GOURMET £42.00 PER PERSON

House Special Seafood Hors D'oeuvres

(A selection of delicately prepared seafood appetizers consisting of spicy squids, sesame prawn toast, prawn balls, Satay King Prawn (on skewers) & seaweed)

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Fresh Whole Lobster:

Two distinct flavours: (Crispy Noodles or E-Fu Noodles)

(a) Ginger and Spring Onions

(b) Spice Salt and Chillī

Sautéed Mixed Seafood Prawn & Scallops

Traditional Fried Whole Sea Bass with Sweet and Sour Sauce

Sautéed Asparagus with Garlic

Black Truffles Fried Rice with Seafood Toppings

### HOUSE DINNERS £28.00 PER PERSON

House Hors D'oeuvres

(A gastronomic blend of appetizers, including spicy squids, Vegetarian spring rolls, sesame prawn toast, seaweed & satay chicken)

Crisp Aromatic Duck (Served with pancakes, spring onion and cucumber)

Sautéed Scallops in Black Bean Sauce with Vegetables

Sizzling Beef fillets in Peking Sauce

Stir Fried Mixed Vegetables

'Yeung Chow' Fried Rice with Seafood Toppings

### VEGETARIAN £25 PER PERSON

Vegetarian Hors D'oeuvres

(A selection platter of spicy tofu, Vegetarian spring rolls, crispy Won Ton, seaweed & satay Tofu)

Crispy Aromatic Mock Duck (V) (Served with pancakes, spring onion and cucumber)

Fried Tofu with Enoki Mushroom and Mixed Vegetables

Mixed Vegetable and Tofu with Glass Vermicelli in Hot Clay Pot

Sautéed Asparagus with Garlic

Vegetables Chow Mein