

SET MEALS

HOUSE SET MEAL (1)

(B1) £19.00 per person (Min. 2 persons)

FOR 2 TO 3 PEOPLE

Chicken & Sweet Corn Soup	雞茸粟米湯
Aromatic Crispy Duck served with Pancakes	香酥鴨
Fried Chicken in Lemon Sauce	香檸雞
Fried Prawns, "Szechuan Style"	四川蝦球
Sweet & Sour Pork with Pineapple	鳳梨咕嚕肉
Stir Fried Mixed Vegetables	清炒什菜
Fried Rice	炒飯

Additional Dish FOR 4 & OVER

"Taiwanese Style" Spicy Chicken 台式三杯雞

Additional Dish FOR 6 & OVER

Fried Shredded Beef with Chilli 干炒牛肉絲
Fried Lamb with Spring Onion 葱爆羊肉

HOUSE SET MEAL (2)

(B2) £25.00 per person (Min. 2 persons)

FOR 2 TO 3 PEOPLE

Mixed Hors D'oeuvres vegetarian pancake rolls, prawn toast, spare ribs & seaweed	頭盤
Aromatic Crispy Duck served with Pancakes	香酥鴨
Fried Prawns, "Szechuan Style"	四川蝦球
Sweet & Sour Pork	咕嚕肉
Fried Beef with Mixed Mushrooms	三菇炒牛肉
Stir Fried Mixed Vegetables	清炒什菜
Fried Rice	炒飯

Additional Dish FOR 4 & OVER

"Taiwanese Style" Spicy Chicken 台式三杯雞

Additional Dish FOR 6 & OVER

Fried Shredded Beef with Chilli 干炒牛肉絲
Fried Lamb with Spring Onion 葱爆羊肉

LOBSTER FEAST

(SM1A/SM1B) £35.00 per person (Min. 2 persons)

FOR 2 TO 3 PEOPLE

Mixed Hors D'oeuvres vegetarian pancake rolls, prawn toast, spare ribs & seaweed	頭盤
Fresh Lobster with Ginger & Spring Onion / Fried with Spicy Salt & Pepper	龍蝦 薑蔥或椒鹽
Grilled Scallops with Salad Cream	沙汁燒帶子
Fried Prawns, "Szechuan Style"	四川蝦球
Fried Fish Cubes in Spicy Salt & Pepper	椒鹽魚塊
Lightly Fried Seasonal Vegetables	清炒時菜
Special Fried Rice	揚州炒飯

Additional Dish FOR 4 & OVER

"Taiwanese Style" Spicy Chicken 台式三杯雞

Additional Dish FOR 6 & OVER

Fried Shredded Beef with Chilli 干炒牛肉絲
Fried Lamb with Spring Onion 蔥爆羊肉

VEGETARIAN SET MEAL

(B3) £17.50 per person (Min. 2 persons)

Sweet Corn Soup	粟米羹
Mixed Hors D'oeuvres pancake roll, fried bean curd with spicy salt & pepper, deep fried asparagus and seaweed	頭盤
Steamed Beancurd with Aubergine	茄子滑豆腐
Stir Fried Mixed Vegetables, 'Singapore Style'	星洲炒什菜
Stir Fried Vegetables with Mixed Mushrooms	三菇扒時蔬
Braised Noodles with Monk's Vegetables	羅漢燜油麵
Deep Fried Stuffed Beancurd Rolls	炸齋腐皮卷

APPETISERS	頭盤	£
1. Crispy Vegetarian Pancake Rolls (2) (V)	齋春卷	3.40
2. Crispy Pancake Rolls (Wrapped with Shrimps, Pork & Bean Sprouts) (2)	春卷	3.40
3. Deep Fried Seaweed (Cold) (V)	乾貝鬆	4.50
4. Deep Fried Bean Curd Cubes	吉列豆腐	3.40
5. House Hors D'oeuvres (Min. 2 persons) veg. pancake rolls, spare ribs, prawn toast s & seaweed	大熱拼 (p/person)	5.40
6. Sesame Prawn Toast	蝦多士	5.40
7. Deep Fried 'Pon Pon' Prawns in Sugar Cane Skewer	棒棒蔗蝦	4.70
8. Satay Beef (4 Skewers) (sauce contains nuts)	串燒沙爹牛柳	5.40
9. Steamed Scallops in Shell	清蒸帶子 (each)	3.70
10. Fried Scallop with Prawn & Onion	燒汁焗帶子 (each)	3.70
12. Deep Fried Soft Shell Crab with Spicy Salt & Pepper (Waiting Time approx. 15 mins)	椒鹽軟殼蟹 (each)	7.00
13. Barbecue Spare Ribs	燒排骨	5.40
14. Grilled Dumplings	煎鍋貼	4.70
15. Steamed Prawns Dumplings	蒸蝦餃	4.20
16. Crispy Aromatic Duck with Pancakes served with spring onion & cucumber	香酥鴨	i) (Whole) 35.00 ii) (Half) 17.00
17. Roast Peking Duck with Pancakes served with spring onion & cucumber (Waiting Time approx. 15 mins)	北京鴨	i) (Whole) 39.00 ii) (Half) 21.00
D165. Dim Sum Platters	點心拼盤	7.70
D166. Dim Sum Platters (V)	齋點心拼盤	7.70

COLD APPETISERS	冷盤	
18. House Cold Mixed Hors D'oeuvres A selection of cold meat (roast pork, roast duck, squid etc)	中國城冷拼 (Min. 2 persons)	(p/person) 7.00
19. Beef Shin marinated in Soya Sauce	鹵水牛腩	8.20

ABALONE	鮑魚	£
29. Braised Whole Abalone in Oyster Sauce	蠔皇原隻鮑魚	(Whole) p.o.a
30. Braised Abalone in Oyster Sauce	南非蠔皇鮑魚	p.o.a
31. Sliced Abalone with Green Chives	清翠蠔皇鮑片	p.o.a

SOUPS	湯類	(per person) £
32. Lobster Soup	白汁龍蝦羹	5.20
33. Hot and Sour Soup	酸辣湯	3.40
34. Chicken & Sweet Corn Soup	雞茸粟米羹	3.40
35. Seafood with Vegetable & Bean Curd in Broth	翡翠海皇豆腐羹	4.70
36. Wun Tun Soup	雲吞湯	3.40
37. Seafood Cream Broth	海鮮忌廉羹	4.50
38. Mixed Vegetables Soup	什菜湯	3.40
39. "West Lake" Beef Broth	西湖牛肉羹	3.40

SEAFOOD**海鮮****£**

41. Fresh Lobster with ginger and spring onion/spicy salt & pepper/ black bean sauce with noodles	生猛龍蝦 (570g in Weight) (Each) 薑葱/椒鹽/豉汁 麵底 (each 每底)	32.50 3.00
44. Steamed Crab with Chinese Wine	花彫蒸蟹	17.00
46. Steamed Sea Bass with ginger and spring onion or black bean sauce	清蒸鱸魚 薑葱或豉汁	23.00
48. Grilled Black Cod Fish in Sweet Vinegar Sauce	糖醋銀雪魚	p.o.a
49. Steamed Eel in Black Bean Sauce	豉汁蒸鱧	23.00
50. Deep Fried Prawns (8 Prawns 八只)	奶油大蝦	18.50
51. Deep Fried Prawns with Spicy Salt & Pepper	椒鹽蝦球	11.50
52. Stir Fried Prawns with Vegetables	時菜蝦球	11.50
53. Fried Prawns, "Szechuan Style"	四川蝦球	11.50
55. Deep Fried Prawns in Sweet & Sour Sauce	咕嚕蝦球	11.50
56. Fried Scallops, 'Szechuan Style'	川汁炒玉帶	11.50
57. Stir Fried Scallops with Vegetables	翡翠炒帶子	11.50
59. Fried Squid with Spicy Salt & Pepper	椒鹽鮮魷	11.50

CHICKEN & DUCK**雞鴨****£**

63. "Taiwanese Style" Chicken (Spicy with Bone)	台式三杯雞	i) (Whole) 25.00 ii) (Half) 13.50
64. Fried Spicy Chicken	雲川雞	8.50
66. Sweet & Sour Chicken	甜酸雞	8.50
67. Fried Chicken in Lemon Sauce	西檸雞	8.50
68. Stir Fried Chicken with Cashewnuts	粒粒腰果雞丁	8.50
69. Fried Chicken, 'Kung Po Style'	風味宮保雞丁	8.50
70. Sliced Duck with Pineapple	紫蘿鴨片	9.50
72. Roasted Duck "Cantonese Style"	明爐燒鴨	13.00

BEEF & PORK	肉類	£
73. Stir Fried Fillet Steak <i>"Cantonese Style"</i> with Onion	中式牛柳	16.00
74. Stir Fried Fillet Steak Cubes with Mixed Mushrooms	三菇牛柳	16.00
75. Fried Fillet Steak with Spring Onion & Black Pepper	京蔥黑椒牛柳	16.00
76. Fried Beef with Vegetables	翡翠炒牛肉	9.80
77. Shredded Beef with Chilli Sauce	干炒牛肉絲	9.80
78. Fried Beef with Vegetables Oyster Sauce	碧綠蠔皇牛肉	9.80
79. Sweet and Sour Pork with Pineapple	咕嚕肉	8.50
80. Barbecued Roast Pork <i>"Char Siu"</i>	蜜汁叉燒	8.50
81. Fried Pork Chop with Spicy Salt & Pepper	野味豬扒	8.50
81A. <i>"La Capital"</i> Spare Ribs	京都骨	8.50

VEGETABLES & BEAN CURD	時蔬	£
82. Stir Fried Chinese Vegetables (v)	田園時蔬	
	Choi Sum 菜心	7.70
	Pak Choi 白菜	7.70
	Tung Choi 通菜	8.50
	Chinese Broccoli 芥蘭	8.50
83. Stir Fried Mixed Vegetables (v)	清炒什菜	6.80
84. Stir Fried Mixed Vegetables <i>"Singapore Style"</i> (v)	星洲什菜	6.80
86. Fried Bean Curd in Black Bean Sauce	豉汁煎釀豆腐	6.80
87. Ma Po Bean Curd	麻婆豆腐	6.80
88. Spicy Aubergine & Beancurd in Hot Pot (v)	川汁茄子豆腐煲	6.80
89. Stewed Mixed Mushrooms (v)	眾菇雙聚	6.80
91. Monk's Vegetables (v)	白露扒羅漢齋	7.80
91. Mixed Vegetables in 'Portuguese Style' (v)	葡汁焗三寶蔬	7.80

RICE & NOODLE**飯麵****£**

93. Special Fried Rice	揚州炒飯	4.40
94. Fu Jian Fried Rice (seafood, mixed meat & egg with fried rice)	福建炒飯	9.80
95. Yin Yan Rice (prawn in tomato sauce, chicken in white sauce with boiled rice)	鴛鴦飯	9.80
96. Fried Rice with Egg (V)	雞蛋炒飯	(p/person) 2.90
97. Boiled Rice (V)	絲苗白飯	(p/person) 2.30
98. Fried Seafood Noodle	三鮮炒麵	8.70
99. Fried Noodle with Beansprouts	芽才炒麵	4.70
102. Singapore Fried Vermicelli	星洲炒米粉	7.30

TEA/COFFEE/DESSERTS**甜品類****£**

103. Toffee Apple or Banana in Syrup	拔絲蘋果或香蕉	4.90
103c. Deep Fried Water Chestnut Pudding in Syrup	炸馬蹄糕	4.90
104. Lychees	荔枝	3.30
105. Almond Bean Curd with Fruit Salad	什果豆腐花	3.30
109. Lychee Sorbet	荔枝梳巴	4.30
109a. Mango Sorbet	芒果梳巴	4.30
110. A selection of Ice Cream	各式雪糕	3.30
111. Fresh Fruit Platter (Min. for 2)	合時水果	(p/person) 3.30
112. Chinese Tea	中國茶	1.90
115. Jasmine Tea	茉莉花	(per cup) 2.20
113. Coffee	咖啡	1.90
116. Espresso	特式咖啡	2.20
117. Espresso (Double)	特式咖啡	2.80
118. Latte	特式咖啡	2.80
119. Cappuccino	特式咖啡	2.80
120. Liqueur Coffee	特式咖啡	3.90