



**Imperial
China**

REF: R27-E3

£27.50 PER PERSON

(15% SERVICES CHARGE & DRINKS ARE EXCLUDED)

(Minimum of 10 People)

Aromatic Crispy Duck served with Pancakes

Mixed Hors D'oeuvres

Deep Fried Squid with Pepper together with Spicy Prawns

Sweet & Sour Pork

“Taiwanese Style” Spicy Chicken with Lemon Grass

Roast Pork “Char Siu”

Stir Fried Beef with Double Mushrooms

Fried Lamb with Ginger & Spring Onion

Fried Rice / Fried Noodle



**Imperial
China**

REF: R32-E1
£32.50 PER PERSON
(15% SERVICES CHARGE & DRINKS ARE EXCLUDED)
(Minimum of 10 People)

Aromatic Crispy Duck served with Pancakes

Mixed Hors D'oeuvres

Fried Fresh Lobster with Salt & Pepper

Fried Lamb with Spring Onion

Stir Fried Chinese Vegetables

Steamed Sea Bass with Black Bean Sauce

Fried Beef with Chilli

Fried Prawns with Spicy Sauce

Fried Chicken with Cashew Nuts

Fried Rice

Fried Noodle with Beansprouts

Doughnut



**Imperial
China**

REF: R37-E2
£37.50 PER PERSON
(15% SERVICES CHARGE & DRINKS ARE EXCLUDED)
(Minimum of 10 People)

Crispy Aromatic Duck with Pancakes

Grilled Fresh Scallop with Onion

Fried Lobster in Spicy Salt & Pepper

Stir Fried Fillet Steak Cubes with Double Mushrooms

Steamed Sea Bass Fillets with XO Sauce

Fried Prawns with Spicy Sauce

Fried Squid with Spicy Salt & Pepper

Fried Chicken in Lemon Sauce & Sesame

Stir Fried Pak Choy with Garlic

Fried Squid with Noodles or Fried Rice

Doughnut



**Imperial
China**

VEGETARIAN MENU

£27.50 PER PERSON

(15% SERVICES CHARGE & DRINKS ARE EXCLUDED)

Lettuce Wrap with Mixed Vegetables

Mixed Hors D'oeuvres

Deep Fried Tempura

Stir Fried Pak Choy

Fried Aubergine in Spicy Sauce

Fried Beancurd in Spicy Salt & Pepper

Fried Noodle with Beansprouts

Fried Rice

£32.50 PER PERSON

(15% SERVICES CHARGE & DRINKS ARE EXCLUDED)

Lettuce Wrap with Mixed Vegetables

Mixed Hors D'oeuvres

Veg. pancake roll, fried beancurd, deep fried asparagus and seaweed

Mixed Vegetables & Aubergine in Hot Pot

'Ma Po' Beancurd

Deep Fried Tempura

Stir Fried Pak Choy

Fried Rice

Fried Noodles with Beansprout

Doughnut
