

Christmas Menu

Set Menu 套餐

All Set Menus Require Minimum

Of 2 Persons Per Set

*Please note that our "set meals" cannot be altered

Set Meal 1

£48.00 Per Person

Prawn Crackers

蝦片

Chicken & Sweet Corn Soup

雞蓉粟米羹

Sweet & Sour Chicken Cantonese Style

咕嚕雞

Stir Fried Beef in Black Bean Sauce with chilli

豉椒牛肉

Stir Fried Mixed Vegetables

清炒雜菜

Egg Fried Rice

蛋炒飯

Set Meal 2

£76.00 Per Person

Mixed Hors D'oeuvres

招牌熱拼

(Sesame Prawn On Toast, Capital Ribs, Satay Chicken Skewers, Seaweed, Spring Rolls)

Crispy Aromatic Duck

香酥鴨

Crispy Shredded Chilli Beef with Carrots & Scallions

乾炒牛絲

Deep Fried Chicken with Honey & Lemon Sauce

西檸雞

Stir Fried Prawn with Cashew Nut

腰果蝦球

Stir Fried Mixed Vegetables

清炒雜菜

Egg Fried Rice

蛋炒飯

Starters 頭盤

- | | | | |
|----|---|------------|--------|
| 1 | Mixed Hors D'oeuvres (Serving For 2 Persons)
(Sesame Prawn On Toast, Capital Ribs, Satay Chicken Skewers, Seaweed, Spring Rolls) | 招牌熱拼 (2位用) | £37.00 |
| | Aromatic Crispy Duck | 香酥鴨 | |
| 2 | Quarter | 四份一 | £25.60 |
| 3 | Half | 半隻 | £40.60 |
| | Giant Steamed Diver Scallop | 深海大帶子 | |
| | Choice of: | | |
| 4 | Garlic | 蒜茸銀絲蒸 | £19.00 |
| 5 | Black Bean Sauce | 豉汁蒸 | £19.00 |
| 6 | Baked Lobster With Ginger & Spring Onion | 薑蔥龍蝦 | £75.00 |
| 7 | Sesame Prawn Toast | 芝麻蝦多士 | £17.30 |
| 8 | Deep Fried Crispy Seaweed | 乾貝鬆 | £10.40 |
| 9 | Chilli & Pepper Baby Squid | 椒鹽吹筒 | £16.80 |
| 10 | Satay Chicken Skewers | 泰式沙爹雞串 | £15.20 |
| 11 | Capital Spare Ribs | 京都排骨 | £19.20 |
| 12 | Vegetable Spring Roll | 素春卷 | £11.30 |
| 13 | Prawn Crackers | 蝦片 | £7.10 |

Soup 湯

- | | | | |
|----|------------------------------|-------|--------|
| 14 | Seafood Hot & Sour Soup | 海鮮酸辣湯 | £10.40 |
| 15 | Chicken & Sweetcorn Soup | 雞蓉粟米羹 | £9.30 |
| 16 | Mixed Vegetables & Tofu Soup | 雜菜豆腐湯 | £9.30 |
| 17 | Soup of the Day | 是日例湯 | £9.30 |

Seafood 海鮮

- | | | | |
|----|---|------|--------|
| 18 | Steamed Sea Bass with Ginger & Spring Onion | 清蒸鱸魚 | £53.00 |
| 19 | Stir Fried Scallop in Black Bean Sauce & Chilli | 豉椒帶子 | £34.00 |
| 20 | Stir Fried Scallop with Ginger & Spring Onion | 薑蔥帶子 | £34.00 |
| 21 | Stir Fried with Scallop & Celery | 油泡帶子 | £34.00 |
| 22 | Kung Po Chilli Prawns | 宮保蝦球 | £29.90 |
| 23 | Stir Fried Prawns with Seasonal Vegetables | 時菜蝦球 | £29.90 |
| 24 | Szechuan Prawns | 四川蝦球 | £29.90 |
| 25 | King Prawns with Cashew Nuts | 腰果蝦球 | £29.90 |
| 26 | Chilli & Pepper King Prawns in Crispy Batter | 椒鹽蝦球 | £29.90 |
| 27 | Chilli & Pepper Squid | 椒鹽鮮魷 | £25.90 |

Barbecue 燒味

- | | | | |
|-----|---|-------|--------|
| | Roast Duck | 明爐燒鴨 | |
| 28. | Quarter | 四份一 | £25.90 |
| 29. | Half | 半隻 | £44.50 |
| 30. | Honey Roast Pork | 蜜汁叉燒 | £23.90 |
| 31. | BBQ Platter (Honey Roast Pork & Roast Duck) | 叉燒燒鴨拼 | £39.80 |

Poultry/Beef/Pork 雞牛豬

- | | | | |
|-----|--|------------|--------|
| 32. | Crispy Skin Chicken (Half) | 脆皮炸子雞 (半隻) | £34.90 |
| 33. | Emperor Chicken (Half) | 霸王雞 (半隻) | £34.90 |
| 34. | Chicken Curry | 咖喱雞 | £22.90 |
| 35. | Szechuan Chicken | 四川雞 | £22.90 |
| 36. | Chicken with Cashew Nuts | 腰果雞 | £22.90 |
| 37. | Sweet & Sour Chicken | 咕嚕雞 | £22.90 |
| 38. | Fried Chicken in Lemon Sauce | 西檸雞 | £22.90 |
| 39. | Stir Fried Chicken in Black Bean Sauce with Chilli | 豉椒雞 | £22.90 |
| 40. | Stir Fried Chicken with Ginger & Spring Onion | 薑蔥雞 | £22.90 |
| 41. | Stir Fried Beef in Black Bean Sauce with Chilli | 豉椒牛肉 | £23.50 |
| 42. | Stir Fried Beef with Bamboo Shoot | 雙冬牛肉 | £23.50 |
| 43. | Stir Fried Beef in Oyster Sauce | 蠔油牛肉 | £23.50 |
| 44. | Crispy Chilli Beef with Carrots & Scallions | 乾炒牛絲 | £23.50 |
| 45. | Fillet Beef in Mandarin Sauce | 中式牛柳 | £32.50 |
| 46. | Fillet Beef in Black Pepper Sauce | 黑椒牛柳 | £32.50 |
| 47. | Fillet Beef in XO Chilli Sauce | XO醬牛柳 | £32.50 |
| 48. | Fillet Beef in Teriyaki Sauce | 燒汁牛柳 | £32.50 |
| | Pan Fried Pork Chop | 香煎豬扒 | £27.90 |
| 49. | X.O Sauce | XO醬 | |
| 50. | Mandarin Sauce | 京都 | |
| 51. | Chilli & Salt Pepper | 椒鹽 | |
| 52. | Sweet & Sour Pork Cantonese Style | 咕嚕肉 | £21.90 |
| 53. | Stir Fried Pork with Cashew Nuts | 腰果肉片 | £21.90 |

Hot Pot 煲仔

- | | | | |
|-----|---|---------|--------|
| 54. | Dried Shrimps & Chinese Cabbage with Glass Noodle | 蝦米紹菜粉絲煲 | £27.90 |
| 55. | Sea Spicy Aubergine with Minced Pork | 魚香茄子煲 | £25.90 |
| 56. | Salted Fish & Chicken | 咸魚雞粒豆腐煲 | £25.90 |
| 57. | Stewed Lamb with Mushroom & Bamboo Shoots | 雙冬羊腩煲 | £28.80 |

Tofu/Veg. 豆腐/蔬菜

- | | | | |
|-----|-----------------------------|-------|--------|
| 58. | Braised Tofu & Mushroom | 紅燒豆腐 | £20.60 |
| 59. | Ma Po Tofu | 麻婆豆腐 | £20.60 |
| 60. | Lo Han Mixed Veg. & Tofu | 羅漢齋豆腐 | £20.60 |
| 61. | Stir Fried Mixed Vegetables | 清炒雜菜 | £18.10 |

CHOI SUM

Choice of:

- | | | | |
|-----|-----------------|-----|-----------|
| 62. | Oyster Sauce 蠔油 | 63. | Ginger 薑汁 |
| 64. | Garlic 蒜茸 | | |
| | | | 白菜 £20.80 |
| 65. | Oyster Sauce 蠔油 | 66. | Ginger 薑汁 |
| 67. | Garlic 蒜茸 | | |

ENGLISH BROCCOLI

Choice of:

- | | | | |
|-----|-----------------|-----|-----------|
| 68. | Oyster Sauce 蠔油 | 69. | Ginger 薑汁 |
| 70. | Garlic 蒜茸 | | |

Rice/Noodles 飯/麵

- | | | | |
|-----|--|----------|--------|
| 71. | Prince Fried Rice (With Scallop, Prawn, Egg White & Asparagus) | 西施太子炒飯 | £24.00 |
| 72. | Salted Fish & Diced Chicken Fried Rice | 咸魚雞粒炒飯 | £22.00 |
| 73. | Special Fried Rice | 揚州炒飯 | £19.00 |
| 74. | Egg Fried Rice | 蛋炒飯 | £7.00 |
| 75. | Thai Fragrant Steamed Rice | 絲苗白飯 | £6.50 |
| 76. | Orient House Crispy Noodles | 招牌炒麵 | £25.00 |
| 77. | Crispy Noodles with Mixed Seafood | 海鮮炒麵 | £25.00 |
| 78. | Chicken Noodles with Onions & Beansprouts | 乾炒雞麵 | £20.00 |
| 79. | Teppan Fried Ho Fun with Fillet Beef | 乾炒牛河 | £24.00 |
| 80. | Fillet Beef Ho Fun in Black Bean Sauce | 豉椒牛河 | £24.00 |
| 81. | Char Kuay Teow | 炒貴刁 | £20.00 |
| 82. | Singapore Vermicelli | 星州炒米 | £20.00 |
| 83. | Fried Udon with Mixed Seafood in X.O Chilli Sauce | XO醬海鮮炒烏冬 | £25.00 |

OUR FOOD MAY CONTAIN THESE 14 ALLERGENS

"Celery, Cereals containing Gluten, Crustaceans, Eggs, Fish, Lupin, Milk, Molluscs, Mustard, Nuts, Peanuts, Soya, Sesame Seeds & Sulphur Dioxide".

"If you have a food allergy, intolerance or coeliac disease -please speak to our staff about the ingredients in your food & drink before you order"

"We work hard to make sure the allergen information we provide is accurate & will take special precautions when we prepare meals for allergy sufferers. However, because we work in a busy kitchen, we cannot give a guarantee that your chosen dish will be 100% allergen free."

Wine Menu



Sparkling & Champagne

- 901 Prosecco Spumante Extra Dry**
Ca' di Alte, Veneto, Italy 11.5% vol Floral and pear notes, with a fine stream of bubbles.
125ml **£11.50** Bottle **£49.80**
- 902 Moët & Chandon**
Imperial, Champagne, France 12% vol Lively and generous. Moët et Chandon Imperial distinguishes itself by a bright fruitiness, a seductive palate and an elegant maturity.
Bottle **£125.00**
- 903 Veuve Clicquot Yellow Label Brut**
Moët Hennessy, Champagne, France 12% vol Tightly knit, focused by rancy acidity and a streak of minerality, this offers subtle notes of white peach, anise, biscuit and kumquat. The refined finish as a smoky note.
Bottle **£168.00**
- 904 Dom Pérignon**
Moët Hennessy, Champagne, France 12.5% vol Aromas of almond and powdered cocoa develop gradually into white fruit with hints of dried flowers. Classic toasted notes give a rounded finish and denote a fully realised maturity.
Bottle **£338.00**
- Rosé Wine**
- 905 Pinot Grigio Rosato 'Terre di Monteforte'**
Cantina di Monteforte, Veneto, Italy 12% vol Juicy perfumes of cherries and strawberries.
125ml **£8.90** Bottle **£39.90**
- 906 Grenache Rosé**
Willunga 100, McLaren Vale, Australia 12.5% vol This Rosé is light pale pink in colour, with intense aromas of strawberries, cherries and subtle floral rose petal notes. On the palate, a lovely fruity profile.
Bottle **£44.90**

White Wine

- 907 Macabeo**
Molinico Loco, Murcia, Spain 12% vol Intense pear, apple and citrus, a very versatile wine.
125ml **£8.50** Bottle **£33.80**
- 908 Vermentino IGP Pays d'Oc**
Les Vignes de L'Eglise, Languedoc, France 12.5% vol Fresh peach, mango, pineapple and pear characters.
125ml **£9.10** Bottle **£36.20**
- 909 Pinot Grigio**
Ca' di Alte, Veneto, Italy 13% vol A flavoursome example of this popular grape variety. Floral and pear aromas.
Bottle **£39.90**
- 910 Chenin Blanc**
Liberty Fairtrade, Western Cape, South Africa 13% vol. A certified Fairtrade Chenin Blanc from South Africa - ripe, fruity and fresh, with tropical notes and crisp acidity.
125ml **£9.90** Bottle **£43.80**
- 911 Sauvignon Blanc**
Tinpot Hut, Marlborough, New Zealand 13% vol Aromas of passion fruit, melon and blackcurrant. Zingy and fresh on the palate.
125ml **£13.80** Bottle **£64.90**
- 912 Sancerre**
Domaine des Brosses, Loire, France 13% vol Citrus, with herbaceous notes of hay and nettle. Classic Sancerre.
Bottle **£68.00**
- 913 Chablis**
Laroche Chablis, Appellation Chablis Controlee Burgundy, France 12% vol. A classic Chablis, no oak, but aromas of green apple and wet stone, leading onto a refreshing mineral palate.
Bottle **£79.90**
- 914 Pouilly-Fuissé 'Clos Marie'**
Domaine la Soufrandise, Burgundy, France 13.5% vol Aromas tropical fruits and white flowers, with more subtle nuances of honeysuckle. The palate is fresh with crisp acidity and flavours of green apple.
Bottle **£92.80**

Red Wine

- 916 Monastrell**
Molinico Loco, Murcia, Spain 13% vol Made in a fresh modern style, with notes of vibrant ripe red cherry, blackberry and plum. Soft and approachable.
125ml **£8.50** Bottle **£33.80**
- 917 Merlot**
Montes Classic Series, Colchagua Valley, Chile 14.5% vol. Intense aromas of fresh black fruits are complemented by nutmeg and black pepper. The palate is smooth and inviting.
125ml **£9.90** Bottle **£39.90**
- 918 Malbec**
Finca Flichman Tanguero, Mendoza, Argentina 14.5% vol. Juicy and ripe with plenty of red fruit character, this is an approachable style with good intensity.
125ml **£10.50** Bottle **£49.90**
- 919 Rioja Reserva**
Gran Dominio, Rioja, Spain 13.5% vol Red fruits with notes of spices and vanilla.
125ml **£11.50** Bottle **£49.90**
- 920 Shiraz 'Lionheart of the Barossa'**
Dandelion Vineyards, South Australia, Australia 14.5% vol. A full flavoured Shiraz, with spice, and bramble fruit. Intense and satisfyingly Australian.
Bottle **£58.80**
- 921 Château Tour de Capet**
St Émilion, Bordeaux, France 14% vol Saint Emilion Grand Cru. The ripe, full-flavoured wine is packed with mouth-filling dark plum fruit and hints of toast.
Bottle **£94.50**
- 922 Château Durfort-Vivens**
Margaux 2nd Cru, Bordeaux, France 13.5% vol One of the finest estates in Margaux. Elegant fresh fruit, with a harmonious finish. Hints of spice and silky tannins.
Bottle **£196.00**
- 923 Château Petit-Village**
Pomerol, Bordeaux, France 13.5% vol An expressive, complex nose with notes of black fruit and sweet spices. Refined and velvety tannins.
Bottle **£218.00**

Drink Menu



Aperitifs

	ABV	25ml
Campari	25% vol	£6.00
Dry Martini	15% vol	£6.00

Spirits

Absolut Vodka	40% vol	£6.00
Bacardi Light Rum	37.5% vol	£6.00
Captain Morgan Dark Rum	40% vol	£6.00
Gordon's Gin	37.5% vol	£6.00
Hendrick's Gin	41.4% vol	£7.00
Pink Beefeater	37.5% vol	£7.00
Whitley Neill Rhubarb & Ginger	43% vol	£7.00
Tequila	38% vol	£6.00

Whisky/Bourbon

Bells	40% vol	£6.00
Black Label	40% vol	£6.00
Chivas Regal 12 yrs	40% vol	£6.00
Jack Daniel's	40% vol	£6.00
Jameson	40% vol	£6.00
Southern Comfort	35% vol	£6.00

Cognac

Remy Martin VSOP	40% vol	£10.10
------------------	---------	--------

Liqueurs

Amaretto	28% vol	£6.00
Bailey's	17% vol	£6.00
Contreau	40% vol	£6.00
Drambuie	40% vol	£6.00
Malibu	21% vol	£6.00
Sambuca	38% vol	£6.00
Tia Maria	20% vol	£6.00

Add a mixer from £3.00

Beers

	ABV	330ml BTL
Tiger	4.8% vol	£7.40
Tsing Tao	4.7% vol	£7.40

Oriental Spirits

	25ml	600ml
Shao Xing Rice Wine 13.5% vol		£53.90
Lychee Wine 14.5%	£7.40	£128.00

	25ml	500ml
Mei Kuei Lu 54% vol	£9.10	£138.00
Mou Tai 53% vol	£42.00	£799.00

Juices/Soft Drinks/Minerals

	Glass
Aloe Vera	£5.50
Apple	£5.50
Lychee	£5.50
Mango	£5.50
Orange	£5.50
Pineapple	£5.50

Coke	330ml	£5.90
Diet Coke		£5.90
Sprite		£5.90
Fanta		£5.90

Ginger Ale	200ml	£4.30
Soda Water		£4.30
Tonic Water		£4.30

Still Water	330ml	£6.90
Sparkling Water	£4.60	£6.90

Coffee/Tea

Americano	£5.90
White Coffee	£5.90
Cappuccino	£5.90
Mocha	£5.90
Latte	£5.90
Hot Chocolate	£5.90
Espresso	£5.00
Double Espresso	£5.90
Floater Coffee	£8.10
Liqueur Coffee	£10.50
Chinese Tea From, per person (free refill upon request)	£3.20
Iced Coffee	£7.40
Iced Lemon Tea	£6.70
Iced Milk Tea	£6.70
Iced Honey Lemon Water	£6.70

Please ask if you wish to know the vintage of any of our wines