

NIBBLES

PRAWN CRACKERS	3.00
SPICY THAI CRACKERS WITH SWEET CHILLI DIP	3.50

SOUPS

HOT 'N' SOUR SOUP (King Prawn & Pork)	4.50
WONTON DUMPLING SOUP (King Prawn & Pork)	5.50
FRESH CRABMEAT WITH SWEETCORN SOUP	5.50
CHICKEN BROTH WITH NOODLE SOUP	4.00

STARTERS

MIXED STARTER PLATTER (Contains Nuts) <i>(Capital ribs, Chicken satay, Honey wings, Prawn & Pork wontons & Pancake rolls)</i>	15.50
YUK SUNG (Contains Nuts) <i>(Spicy Minced Chicken & Pork, Crushed Peanuts and Crisp little gem lettuce)</i>	8.50
CHARGRILLED CHICKEN SATAY SKEWERS (Contains Nuts)	6.50
SPARE RIBS IN PEKING SAUCE (Contains Nuts)	7.50
CRISPY DUCK ROLLS	6.50
STEAMED DIM SUM PLATTER <i>(Please Allow 20Mins) (Prawn & Pork, Beef & King prawn dumplings)</i>	15.50
SESAME KING PRAWN TOAST	6.80
CHICKEN AND CORIANDER GYOZA	6.50
MUSHROOMS WITH GARLIC & WINE SAUCE	4.50

CHILLI & SALT STARTERS

CHOICE OF:

TOFU	6.50
SOFT SHELL CRAB	9.50
PORK SPARE RIBS	8.50
SQUID	7.50
CHICKEN WINGS	6.50

MAIN COURSE

HONG KONG SWEET N SOUR CHICKEN / KING PRAWNS	13.50/16.50
KUNG PO CHICKEN / KING PRAWNS	13.50/16.50
TRADITIONAL CHINESE CURRY (Chicken, Beef or King prawns)	13.50/16.50
CRISPY LEMON CHICKEN	13.50
SPICY CHICKEN / BEEF WITH CASHEWS (Contains Nuts)	13.50

VEGETARIAN DISHES

STIR FRIED TOFU WITH MIXED VEG IN BLACK BEAN SAUCE	13.00
CHINESE SHITAKE MUSHROOMS WITH TOFU	13.00
BUDDHA'S DELIGHT CLAYPOT (Beancurd, Chinese veg, Shitake mushrooms)	13.00
SZECHUAN MIXED VEG STIR FRY	13.00

CHINESE SIZZLERS

CHOICE OF:

CHARGRILLED FILLET OF BEEF	25.50
CHARGRILLED EXTRA MATURE RIB-EYE BEEF	23.50
SURF 'N' TURF (Fillet beef & king prawns)	23.90
WOK-FRIED CHICKEN	15.50
FRESH KING SCALLOPS	27.00

CHOICE OF SAUCE

GREEN PEPPER & BLACK BEAN / CANTONESE / GINGER & SPRING ONION / BLACK PEPPER
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SEAFOOD

THAI STYLE CRISPY SEABASS WITH SWEET CHILLI JAM	21.00
MONKFISH CLAYPOT WITH SPICY XO SAUCE	25.00
STEAMED SEABASS WITH GINGER, SOY & SHITAKE MUSHROOMS	22.00
STIR FRIED KING SCALLOPS WITH MANGE TOUT IN CHILLI GARLIC	26.00
THAI STYLE SWEET N CHILLI TIGER PRAWNS	18.50
MIXED SEAFOOD CLAYPOT WITH TOFU (King Scallops, Tiger Prawns, Squid)	22.00
BRAISED MONKFISH WITH ENOKI MUSHROOMS IN OYSTER SAUCE	25.00
STIR FRIED KING SCALLOPS WITH FRESH BROCCOLI	26.00
HALIBUT FILLET WITH GINGER, SOY AND SPRING ONION	28.00

LYCHEE'S 5 COURSE BANQUET £45 PER PERSON (MIN 2 PEOPLE)

CHOICE OF SOUPS

MIXED STARTER PLATTER (Contains Nuts)

MAINS (SELECT 1 PER PERSON)

HONG KONG SWEET 'N' SOUR KING PRAWNS
STIR FRIED BEEF WITH ASPARAGUS IN CHILLI GARLIC
CHARGRILLED FILLET OF BEEF IN BLACK PEPPER SAUCE
HONEY CHILLI CHICKEN
FRESH KING SCALLOPS WITH BROCCOLI
ROAST DUCK WITH SHITAKE MUSHROOMS CLAYPOT
STIR FRIED CHICKEN IN BLACK BEAN SIZZLER
(SERVED WITH FRIED RICE, JASMINE RICE OR NOODLE)

CHOICE OF DESSERTS

CHOICE OF TEAS & COFFEES
(EXCLUDING LIQUEUR COFFEES)

SPECIALITIES

THAI CHILLI EXTRA MATURED RIB-EYE BEEF	23.00
PULLED AROMATIC DUCK (Served with Pancakes, Garnish & Hoi sin sauce)	24.00
ROAST DUCK WITH CHINESE MUSHROOMS IN OYSTER SAUCE	18.50
HONEY CHILLI CHICKEN	15.50
THAI RED CURRY (Chicken, Beef or Tiger prawns)	14.50/17.50
ROAST DUCK WITH LYCHEES IN PLUM SAUCE	19.50
JAPANESE CHICKEN KATSU CURRY	14.50
CHICKEN CLAYPOT WITH CHINESE SAUSAGE & CLOUD FUNGUS IN RED BEANCURD SAUCE	14.50
STIR FRIED BEEF WITH FRESH ASPARAGUS IN CHILLI GARLIC	15.50
CLAYPOT DUCK WITH PICKLED GINGER & SPRING ONION	18.50
CRISPY SHREDDED SWEET 'N' CHILLI CHICKEN (Contains Nuts)	15.50
TWICE COOKED PORK BELLY WITH SPICY BLACK BEAN SAUCE	16.50

SIDES

JASMINE RICE	3.00
EGG FRIED RICE	3.50
FRIED RICE WITH PANCETTA	4.00
EGG FRIED RICE WITH CHINESE SAUSAGE	4.00
WOK FRIED NOODLES	4.00
SINGAPORE RICE NOODLES (King Prawn & Pork)	7.50
PAK CHOI IN OYSTER SAUCE	7.50
STIR FRIED BROCCOLI IN FRESH GARLIC	5.50
SEASONAL VEG STIR FRY	5.50
WOK FRIED JAPANESE UDON NOODLES	5.50
SKINNY FRIES	4.00
CHILLI 'N' SALT FRIES	4.50

ALL OUR DISHES AND SAUCE COOKED WITH HOMEMADE STOCK BROTH
ALL MEATS, VEGETABLE & SEAFOOD ARE FRESH AND LOCALLY SOURCED
PLEASE LET A MEMBER OF STAFF BE AWARE OF ANY ALLERGIES YOU MAY HAVE

DISHES MAY CONTAIN NUTS

OUR MEALS MAY CONTAIN GLUTEN

12% DISCRETIONARY SERVICE CHARGE FOR PARTIES OF 5 OR MORE

PRICES INC VAT

WHITE WINE

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| 1. BLANCO VERDEJO, COPA DE SOL | Bottle
250ml
175ml | 19.00
6.90
4.90 | A crisp yet easy-drinking dry white wine with zing citrus notes giving a feeling of fresh acidity. |
| 2. ALBARINO, PAZOS DE LUSCO | | 26.00 | Wonderfully zesty with ripe stone fruits and sugared almonds on the nose and fresh grapefruit on the tongue. |
| 3. PINOT GRIS, MARLEY FARM | | 28.00 | Stone fruit, pear, flinty mineral notes on a crisp, clean palate. |
| 4. SAUVIGNON BLANC, SACRED HILL | | 24.00
8.50
6.20 | Aromatically intense, with nectarines, tropical fruits, gooseberries and lemon zest. The palate has a fleshy entry and seamless flow, finishing with a lively, crisp acidity. |
| 5. GEWURTZTRAMINER, VINAS DEL VERO | | 25.00 | This wine has a silky, velvety complexity followed by notes of white roses and a soft, delicate palate of lychees and syrup with a slightly spicy touch. |
| 6. PINOT GRIGIO, DOC BOTTER | | 20.00
7.20
5.10 | Fresh Pinot Grigio with good weight and balance. Stone fruit characters and hints of white flowers are present. |
| 7. GAVI SULLUVII, CASTELLARI BERGAGLIO | | 29.00 | Produced from grapes of several vineyards, 'Salluvi' refers to the Ancient name of the peoples of the Gavi region. Clean and fresh with aromas of fruit and a good mouthfeel. |
| 8. RIESLING, LAWSON'S DRY HILLS | | 31.00 | Delicate lemon and jasmine on the nose with crisp green apple and lime acidity, balanced by a hint of sweetness. |
| 9. CHARDONNAY, TORREÓN DE PAREDES | | 21.00 | Pale yellow coloured with golden hints, this wine shows tropical fruit aromas like pineapple and banana as well as floral notes. Young, fresh, fruity and balanced on the palate. |
| 10. DOMAINE BONNARD, POUILLY FUME | | 41.00 | Lots of fresh, herbaceous fruit with a hint of liquorice on the nose. In the mouth, there are delicious Sauvignon Blanc characteristics with citrus and gooseberry flavours. |

ROSÉ WINE

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| 20. PINOT GRIGIO ROSÉ, BOTTER | | 19.00
6.90
4.90 | An intense wine with deep ruby red colour. The wine displays violet hues and offers aromas of ripe black fruit, cherry and mulberry. The mouthfeel is young, fruity and smooth with medium body and a long finish. |
| 21. CHEMIN DE PROVENCE ROSÉ | | 23.00 | A nose of spicy mocha underlines the open fruitiness of the malbec grape. The taste is rich and vibrant with dark, red fruits. |

ORANGE WINE

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| 22. ORANGE WINE | | 22.00 | Dark straw colour with orange hints, the nose is a delicate mélange of quince, Williams pear and a hint of vanilla. A complex and structured wine, with elegant but discreet fruit flavours of stone fruits, backed up with a powerful tannin structure and long finish. A perfect wine for lovers of natural products, with minimal intervention, balanced and structured yet pure and fresh, the lack of sulphur dioxide in this type of wines re-defines what to expect from the taste profile of white wines and provides a delicious alternative to discerning wine lovers who wish to find something different from mainstream commercial wines |
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SPARKLING & CHAMPAGNE

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| 23. BRILLA PROSECCO, BOTTER | | 26.50 | Refreshingly crisp with a delicate perlage, pale straw yellow colour. Delicate and complex bouquet with fruity notes reminiscent of peach and green apple with secondary notes of acarcia and lilac. Fresh and light on the palate, with balanced acidity and body; harmonious with a lingering aftertaste. |
| 24. BRILLA PROSECCO ROSÉ, BOTTER | | 27.50 | "Fine bright perlage, light rosé colour; Delicate and complex bouquet with fruity notes that remind of peach, green apple and lemon. Floral notes of acacia and rose; Fresh and light on the palate, with balanced acidity and body; Round and full-bodied structure; Enjoy rosé bubbles as an aperitif but excellent with fish soups, grilled fish and courses based on mushrooms." |
| 25. LAURENT-PERRIER CUVÉE ROSÉ | | 80.00 | A fabulous Rose Champagne bursting with fresh, summer fruits with a dry finish and] violet/floral hints. Elegantly fresh and fruity. |
| 26. PERRIER-JOUËT, GRAND BRUT | | 62.00 | Pale yellow in colour with a steady stream of fine, lively bubbles. Fine and elegant aromas of white flowers, fresh fruit and hints of vanilla lead into a powerful yet elegant and rounded palate with plenty of length and style. |
| 27. PERRIER-JOUËT, BLANC DE BLANCS | | 90.00 | Perrier-Jouët Blanc de Blancs is a vibrant, spontaneous champagne brimming with crisp citrus and fresh floral notes. It is a homage to Maison Perrier-Jouët's emblematic Chardonnay grape, which it interprets in a style unique. |
| 28. BOLLINGER SPECIAL CUVÉE BRUT | | 80.00 | A rich full-bodied Champagne with rich, mellow toast and biscuit tones and crisp, fruity flavours. Big, flavoursome and bound to make you smile. |
| 29. ARMAND DE BRIGNAC BRUT | | 450.00 | A multi-vintage blend of wines made from only grapes from Premier and grand Cru vineyards.. |

Bottle
250ml
175ml

PRE-DINNER COCKTAILS

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| HK ISLAND ICED TEA | 8.50 | GREEN HORNET | 8.50 |
| White Rum, Bombay, Absolut, Jose Cuervo | | Havana 3, Malibu, Midori topped with Pineapple | |
| fresh lime topped with Coke | | | |
| DRAGONS PUNCH | 8.50 | LYCHEE COSMO | 8.50 |
| Havanna 3, Cointreau, Havanna 7, pineapple & orange juice | | Absolut, Lychee Liqueur, cranberry and fresh lime | |
| ORIENTAL PEARL MOJITO | 8.50 | LYCHEE & RASPBERRY BELLINI | 8.50 |
| Havana 3, green tea, fresh lime & mint | | Lychee Liqueur, fresh raspberries Prosecco | |
| LYCHEE DAIQUIRI | 8.50 | ORIENTAL FIZZ | 8.50 |
| Lychee Liqueur, Triple Sec, Gomme Syrup & fresh lime | | Absolut Vanilla, Prosecco La Delfina, Lychee juice | |
| SHANGHAI SHUFFLE | 8.50 | GOLDEN DRAGON | 8.50 |
| Absolut, Havanna 3, Jose Cuervo, Chambord, Cranberry juice topped with Lemonade | | Absolut, Cointreau, mango juice & fresh lime | |
| KIR ROYALE | 8.50 | SINGAPORE SLING | 8.50 |
| Prosecco La Delfina, Creme de Cassis | | Tanqueray 10, Cherry Brandy, Cointreau, Benedictine & pineapples juice | |
| CANTON GINGER | 8.50 | | |
| Absolut, Amaretto, fresh ginger, fresh lime, Apple juice topped with ginger ale | | | |

RED WINE

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| 11. TEMPRANILLO, COPA DE SOL | 19.00
6.90
4.90 | 16. NAUGHT MONTE MONTEPULCIANO, WOODSTOCK | 29.00 |
| This medium-bodied red, with notes of cherry, is great with or without food. | | Bright, dense and deep purple in colour. Dark morello cherries, juniper berries, spearmint and dark chocolate on the nose. Full-bodied and robust with well-integrated tannins and a velvety texture balanced by supple fruit and acidity. The finish is long, smooth and spicy. | |
| 12. PRIMITIVO PUGLIA BAROCCO | 26.00 | 17. RESERVA CABERNET SAUVIGNON TORREÓN DE PAREDES | 25.00 |
| Intense ruby red colour with fruit cake aromas and full, rich fruit flavours with hints of cinnamon and nutmeg. | | Matured in French oak barrels for 12 months. Deep ruby-red colour. Aromas of red fruit with elegant vanilla and black chocolate nuances. Firm tannins and a long finish. | |
| 13. PINOT NOIR, PERINITZA | 22.00 | 18. MERLOT, ALVIER | 20.00 |
| Gorgeous flavours! Dark, rich and potent with layers of complex black cherry, raspberry and cinnamon. Spicy aromas with a lingering aftertaste. | | An intense wine with deep ruby red colour. The wine displays violet hues and offers aromas of ripe black fruit, cherry and mulberry. The mouthfeel is young, fruity and smooth with medium body and a long finish. | |
| 14. CRIANZA, RIOJA CAMPILLO | 28.00 | 19. VALPOLICELLA AMARONE, BOTTER | 48.00 |
| Clean, bright, intense cherry-red with a ruby rim. Intense on the nose, fresh fruit hints, sweet and warm notes due to the barrel ageing. Pleasant on the palate, tasty. Long finish, smooth and toasted. | | Amarone is the result of loft-drying selected grapes before pressing to produce a highly-concentrated wine, the climax of every Veronese feast! | |
| 15. MALBEC, MONTANES | 24.00 | | |
| A nose of spicy mocha underlines the open fruitiness of the malbec grape. The taste is rich and vibrant with dark, red fruits. | | | |

SPIRITS 25ML

GINS

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| Bombay Sapphire | 3.70 |
| Monkey 47 ABV47% | 4.45 |
| Gordons | 3.20 |
| Tanqueray 10 | 4.20 |
| Hendricks | 3.90 |
| Caorunn | 3.90 |
| Edinburgh Gin | 3.90 |
| Gordons Pink Gin | 3.60 |
| Roku Japanese Gin | 4.50 |

VODKAS

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| Absolut | 3.30 |
| Grey Goose | 4.60 |
| Belvedere | 4.60 |

RUMS

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| Bacardi | 3.20 |
| Havana Club 3yr | 3.60 |
| Havana Club 7yr | 4.20 |
| Morgans Spiced | 3.20 |

WHISKEYS & BOURBONS

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| Hibiki Suntory Japanese Blend | 5.80 |
| Whyte & Mackay | 3.30 |
| Johnnie Walker Red | 3.70 |
| Johnnie Walker Black | 4.00 |
| Jack Daniels | 3.60 |
| Basil Haydens | 4.80 |
| J & B Rare | 3.50 |
| Jameson Irish | 3.80 |
| Ballantine's 12yo | 4.50 |
| Ballantine's 17yo | 5.50 |

SINGLE MALTS

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| Jura Origin 10yo | 4.50 |
| The Glenlivet 12yo | 4.30 |
| Glenfiddich 12yo | 4.70 |
| Aberlour 10yo | 4.30 |
| Highland Park 12yo | 4.80 |
| Old Pulteney 12yo | 4.60 |
| Laphroig 10yo | 4.60 |
| Strathisla 12yo | 4.70 |
| Bowmore 12yo | 4.60 |
| Glenmorangie Original 10yo | 4.50 |
| Scapa - The Orcadian | 4.50 |
| Monkey Shoulder | 4.20 |

COGNACS

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| Mery-Melrose Grande Fine | 4.40 |
| Martell VS | 4.10 |
| Courvoisier VS | 4.10 |
| Courvoisier VSOP | 5.20 |
| Mery Grande Fine Champagne XO | 7.90 |
| Martell XO | 9.90 |

LIQUEURS

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| Kwai Feb Lychee | 3.80 |
| Moutai Chinese Liqueur | 9.90 |
| abv52% | |
| Baileys | 3.70 |
| Benedictine | 3.70 |
| Cointreau | 3.80 |
| Tia Maria | 3.80 |
| Southern Comfort | 3.70 |
| Archers | 3.70 |
| Midori | 3.70 |
| Drambuie | 3.70 |
| Sambuca | 3.70 |
| Grand Marnier | 3.70 |
| Amaretto | 3.70 |
| Glavya | 3.70 |
| Chambord | 3.80 |
| Malibu | 3.70 |
| Jose Cuervo Tequila | 3.70 |
| Jose Cuervo Platino | 4.50 |

SAKÉS

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| Gekkeikan 14.6% | 175ml
6.80 |
| <i>Smooth dry Sake, easy drinking</i> | |
| Ozeki 14.5% | 6.80 |
| <i>Dry with a more fragrant flavour</i> | |

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| Sawanotsuru 14.5% | 6.80 |
| <i>Light, soft & fruity. Ideal as an aperitif</i> | |

BEER & CIDER

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| Tsingtao Chinese Beer | 3.90 |
| Tiger Beer | 3.90 |
| Miller Genuine | 3.60 |
| Rekorderlig Strawberry/Lime | 4.50 |
| Asahi Draught | 3.80 |
| | 1/2 PINT PINT
5.50 |

