

10 Course

'TASTE OF CHINA' MENU 試味

£65

小吃

Zhou dynasty beef salad, egg waffle, wasabi, Barbecued pork jerky

點心

Dim sum duo

成都豆腐花

Chengdu street tofu, soy chilli, peanuts, preserved vegetables

上海小籠包

Shanghai steamed dumplings, ginger infused vinegar

紅燒臭鱉魚, 蝦醬什菜

Anhui province red braised fermented fish belly with mixed vegetables and dried shrimps

白靈菇扒鮑片

Braised abalone, shitake mushroom, sea cucumber and abalone butter

肉夾饃

Shaanxi pulled lamb 'burger' with Xinjiang pomegranate salad

薄荷牛肉卷

Yunnan seared beef with mint, chilli and lemongrass served with a pulled noodle cracker and truffle

宮保雞丁

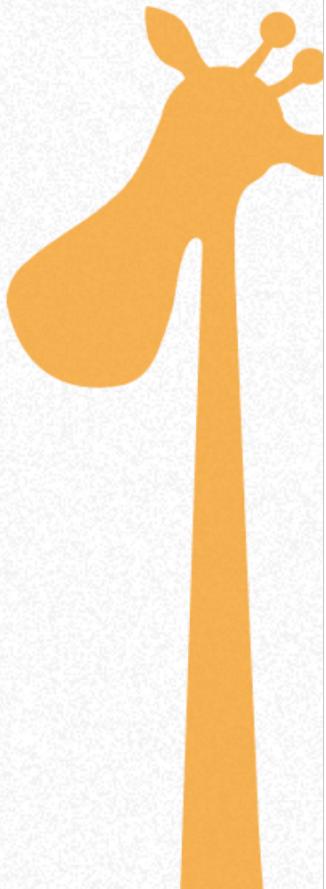
Gong Bao chicken, roasted peanuts and 'hot pot' essence

椰香乳酪果凍

Coconut water ice, blackberries, dried mulberries, yoghurt and mochi

蛋白霜血橙雪芭

Poached merengue, lychee granite, mango puree, orange sorbet and lotus roots



Evening

DIM SUM. 點心 (1 piece) Only available at lunch

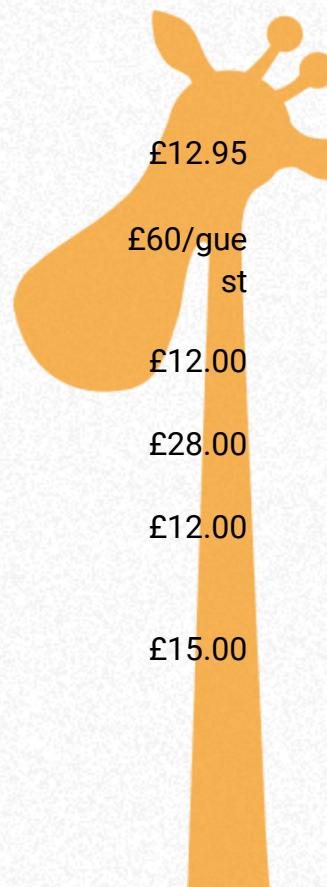
上海小籠包	£2.00
Shanghai steamed dumpling, ginger infused vinegar	
燒賣	£1.50
Pork and prawn dumpling, pork crackling	
蝦餃	£1.50
Clear shrimp dumpling, sweet chilli sauce, citrus foam	
芥兰蛋腸粉	£3.50
Gai lan and poached yolk steamed rice roll	
黃金鵝鴨蛋	£2.00
Quail egg croquette puff	
叉燒酥	£2.50
Honey baked pork pastry	
棒棒雞	£5.50
Sesame buttered smoked chicken	
韭菜餃子	£1.50
Chinese chive pot sticker dumpling	
椒盐豆	£6.50
Salt and pepper French bean fritters	
流沙包	£3.00
Steamed duck yolk custard bun	
雲滇鮮菌小籠包	£3.30
Yunnan mushroom, pork and truffle dumpling	
魚蟹腸粉	£3.50
Crab, seafood and bean curd cannelloni, pickled cockles	
煎堆	£2.00
Aerated sesame dumpling	
紅油抄手	£1.50
Won ton with garlic, chilli oil and crispy bean curd	
帶子酥	£2.00
Scallop puff	
雲吞	£1.30
Crispy won ton with sweet chilli jam	
鮑魚蝦球	£2.00
Deep fried prawn ball with abalone and chilli vinaigrette	
松露香菇包	£2.00
Wild mushroom and truffle steamed bun	
兔肉咸水角	£2.00
Rabbit and carrot glutinous puff	
香脆宮保高力	£2.00
Sichuanese chicken and peanut bonbon	
素叉燒包	£2.00
Laughing budha bun	
帶子腸粉	£2.00
XL seared scallop cheung fun	£6.00

SNACKS. 小吃

蝦片	£3.00
A.WONG Prawn cracker	
醃黃瓜	£3.00
Pickled cucumber	
脆皮燒肉	£8.00
Barbecued crispy pork belly with smoked pork jerky (only available in the evening)	
糖醋排骨	£5.00
Sweet and sour rib with toasted sesame and pork floss	
茶葉蛋	£5.95
63 degree 'tea egg' with shredded filo	
成都豆腐花	£3.50
Chengdu street tofu, soy chilli, peanuts, preserved vegetables	
刀削麵	£7.00
'Knife shaved noodles' with garlic soy, chilli, sesame and dried fish	
香茅脆蝦仔沙律	£7.00
Lemongrass and peanut lettuce wrap with baby prawn fritter	
雞蛋仔帶子沙律	£8.00
Hong Kong egg waffle with marinated scallop salad (c. Zhou Dynasty)	
夫妻肺片	£7.00
Mouth numbing beef offal with coriander and pear	

SHARE 共享

香酥脫骨鴨	£12.95
Crispy duck: Mrs. Chow's pancakes and plum sauce	
北京烤鴨	£60/guest
Peking duck feast (pre order required)	
Served as an eight course tasting menu	
木須肉	£12.00
'Moo shu' pancake wraps of pork, egg and wood ear fungus	
燒烤香草鰆魚	£28.00
Grilled five spiced whole Dover sole (served in 2 courses)	
肉夾饅	£12.00
Xian city 'lamb burger' with sesame, coriander and chilli and Xinjiang pomegranate salad	
叉燒,臘腸,鴨肝	£15.00
Cantonese honey roasted pork, wind dried sausage and grated foie gras	



DISHES 菜 (Only available during the evenings)

點心	£6.00
'A.WONG' Dim sum basket	
东坡肉	£9.00
Dong Po slow braised Blythburgh pork belly	
薄荷牛肉卷	£18.00
'Dai' seared wagyu beef with mint, chilli and lemongrass	
宫保雞丁	£9.00
Gong Bao chicken with roasted peanuts	
干煸四季豆	£8.00
Dry fried French beans with minced pork and dried shrimps	
四川香辣手撕茄子	£8.00
Sichuanese aubergines	
白灵菇扒鲍片	£12.00
Braised abalone, shitake mushroom and abalone butter	
时令蔬菜	£8.00
Stir fried market green vegetables	
蒜茸蒸籠蝦	£15.00
Garlic steamed lobster, mung bean noodles, superior soy	
金风夾白肉	£9.00
Chicken wings stuffed with prawns and black bean sauce	
鵝肝金魚餃	£10.00
'Gold fish' dumpling with seared foie gras, dried pork and chive flower oil	
干煸牛柳丝	£10.00
Crispy chilli, caramelised beef, tartare and pickled carrots	
甜酸鸡	£9.00
Sweet and sour corn fed chicken, smoked meat and marinated pineapple	
香菇红枣	£9.00
Yunnan wild mushrooms, truffles and red date casserole	
鱼蟹菜心	£9.00
Crab and seafood filled in braised leaves, shallot powder, cockles	
银丝松子芥兰	£9.00
Stir fried Gai Lan with dried fish and toasted pine nuts	
红烧臭鳜鱼	£9.00
Anhui province red braised fermented fish belly	



WOK 炒鍋

米飯
Steamed rice
星洲炒米
Singapore noodles with a shellfish vinaigrette

生炒和牛肉飯

Wagyu beef and lettuce fried rice and oyster essence

雲吞湯

Won ton soup

炒飯

Egg fried rice

乾炒牛河

Scotch Beef rump fried rice noodles

DESSERT 甜點

椰香乳酪果凍

£9.00

Coconut water ice, blackberries, Xinjiang mulberries, yoghurt and
mochi

朱古力焦糖球

£9.00

Tea smoked banana, nut crumble, slow cooked pineapple and
chocolate

蛋白霜血橙雪芭

£9.00

Poached merengue, lychee granite, mango puree, orange sorbet
and lotus roots

北京鴨 PEKING DUCK FEAST

£60.00

鵝肝煎堆 Foie gras glutinous rice ball

雞蛋仔青檸鴨沙律 Hong Kong egg waffle with marinated grated
liver

上海小籠包 Shanghai soup dumpling with crispy leg

叉燒鵝肝 Honey roasted foie gras with candied pork jerky and
pomelo

老火例湯 Superior duck consommé with red dates and shitake
mushroom

鴨皮 Roasted skin with cinnamon sugar

北京鴨片 Peking duck breast with pancakes, ginger oil, pickled
pomegranate and plum sauce

Deep fried crispy duck with chilli 辣椒炒

Duck with oyster sauce and Sichuan pepper 蠔油什菜炒鴨

Market vegetables 时令蔬菜

流沙包 Steamed duck yolk custard bun

椰香乳酪果凍 Coconut, white chocolate, strawberries, yoghurt and
mochi

鴨的威士忌酒 Port, cherry juice and Peking duck whiskey sour foam

