

Opening Times:

Mon - Sat : 12 noon to 11pm

Sun : 11am - 10.30pm

Bank Holidays : 12 noon - 10.30pm

Dim Sum Menu

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豉汁蒸凤爪

Chicken Claws in Black Bean Sauce

豉汁蒸排骨

Spare Ribs in Black Bean Sauce

山竹牛肉

Beef with Bamboo Shoots Dumplings

姜葱牛柏叶

Beef Tripe in Ginger Sauce

潮州大粉果

Stuffed Mixed Meat Dumplings

潮城糯米卷

Glutinous Rice Rolls

香滑奶黃包

Cream Custard Buns

玫瑰叉烧包

Barbecued Roast Pork Buns

蛋黄莲蓉包

Lotus Seed Buns

马拉糕

Sponge Cake

箭尖虾饺皇

Crystal Prawn Dumplings

鱼子蒸烧卖

Pork & Crab Dumplings

翡翠带子饺

Crystal Scallop Dumplings

家乡韭菜饺

Prawn with Chives Dumplings

翡翠豆苗饺

Snow Pea Dumplings

蟹肉鱼翅饺

Crab Meat & Shark Fin Dumplings

咖喱东风螺

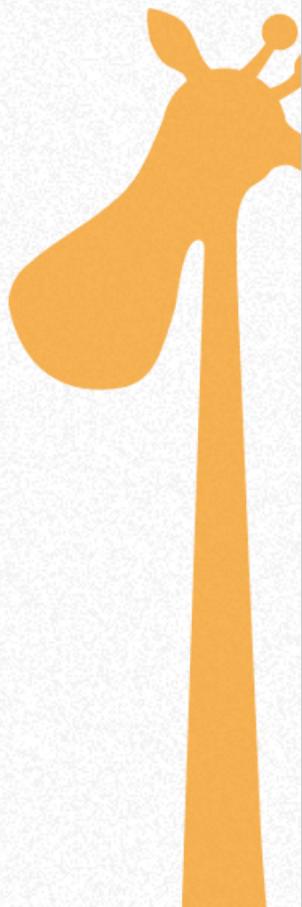
Sliced Whelks in Curry Sauce

小笼包

Shanghai Dumpling

蠔皇金菇卷

Japanese Mushroom Rolls



迷你珍珠鸡
Mini Glutinous Rice in Lotus Leaf

鱼翅灌汤饺
Soup Dumplings with Shark's Fin

萝卜炆牛杂
Braised Turnip with Beef Giblets

各类蒸饭
Steamed Rice

Chicken & Mushroom

Chicken Claws & Spare Ribs

Pork & Salted Fish

蜂巢炸芋角
Taro Croquette

安虾咸水角
Crispy Pastry Savoury Meat Croquette

鸡丝炸春卷
Shredded Chicken Spring Rolls

生煎锅贴
Fried Pork Dumplings

越式炸春卷
Vietnamese Spring Rolls

竹林斋春卷
Vegetarian Spring Rolls

腊味萝卜糕
Turnip Cakes

酥炸奶黄包
Crispy Cream Custard Buns

香煎菜肉包
Grilled Bun with Minced Pork & Vegetable

葱油叉烧酥
Crispy Roast Pork Puff Pastry

女儿红凤爪
Rainbow Wine Marinated Chicken Claws

XO酱煎虾密肠
Pan-Fried "Cheung Fun" with Dried Shrimp in XO Sauce

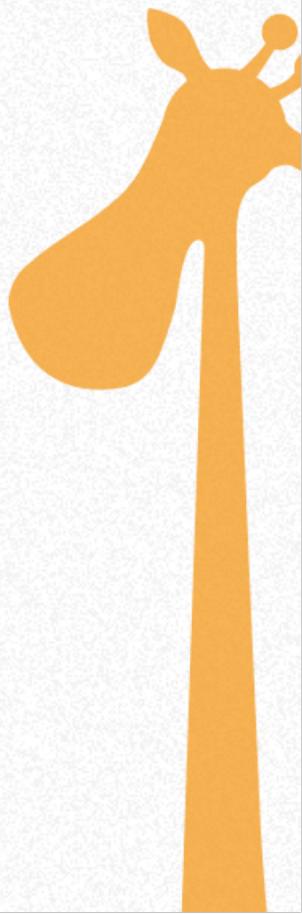
芝麻纸包虾
Paper Wrapped Prawns

羊城煎粉果
Crispy Prawn Dumplings

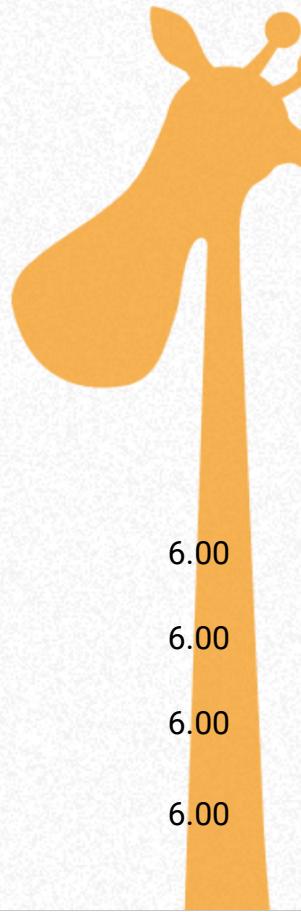
沙律明虾角
Deep Fried Seafood Dumplings

百花腐皮卷
Crispy Bean Curd Roll (with Prawn)

香茜墨鱼饼
Deep Fried Squid Cake



酥炸鲜鱿
Deep Fried Squid
紫菜海皇卷
Seaweed King Prawn Rolls
越式竹蔗虾
Vietnamese Minced Prawn on Skewer
日式八爪鱼
Japanese Style Baby Octopus
泰式凤爪
Chicken Claws Thai Style
一品持式肠粉
Yi Ban Special
鲜虾滑肠粉
King Prawn
鲜带子肠粉
Scallop
叉烧肠粉
Roast Pork
牛肉肠粉
Beef
净肠粉
Plain
葱花炸两肠粉
Spring Onion Deep Fried Doughnut Cheung Fun
香滑椰汁糕
Coconut Mousse
杨枝金露
Mango & Grapefruit with Tapioca
香芒布丁
Sweet Mango Pudding
迷你蛋挞仔
Mini Egg Tarts
雷沙滑汤丸
Rice Ball with Black Sesame Seeds



粉面类 NOODLE & HO FUN

干炒牛河	6.00
Stir Fried Beef with Ho Fun (Dry)	6.00
牛腩炒河面	6.00
Beef Flank with Ho Fun or Noodles	6.00
杂会炒河面	6.00
Mixed Meat with Ho Fun or Noodles	6.00
豉椒牛肉炒河面	6.00
Beef with Green Pepper in Black Bean Sauce with Ho Fun or Noodles	6.00

星洲炒米	6.00
Singapore Style Fried Vermicelli	
三鲜炒河面	8.00
Mixed Seafood with Ho Fun or Noodles	
虾球炒河面	8.00
King Prawns with Ho Fun or Noodles	
肉丝炒河面	6.00
Shredded Pork with Ho Fun or Noodles	
雪菜鸭丝汤炆米	6.00
Shredded Duck with Preserved Vegetables with Noodles in Soup or Braised with Vermicelli	
云吞汤捞面	6.00
Won Tun with Noodle in Soup or Lo mein	
XO三鲜炒乌冬	10.00
Mixed Seafood with Udon	
三鲜伊面	10.00
Mixed Seafood with "Yee Min"	

饭类 RICE DISHES

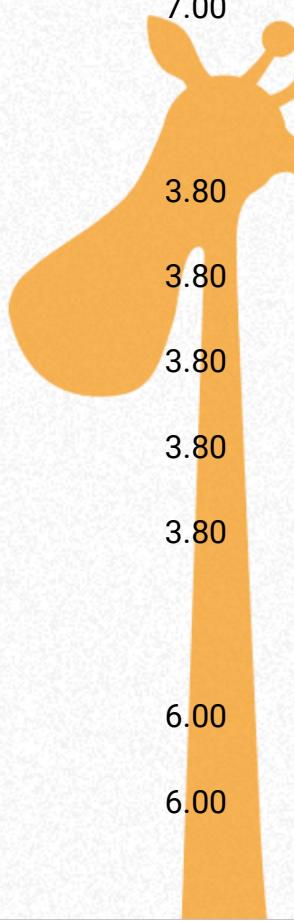
三烧饭	7.00
BBQ Mixed Meat Fried Rice	
咸鱼鸡粒炒饭	6.00
Chicken & Salt Fish Fried Rice	
福建炒饭	7.00
Fried Rice "Fu Jin" style	

艇仔粥 CONGEE

艇仔粥	3.80
Savoury Meat Congee	
皮蛋瘦肉粥	3.80
Lean Pork with Preserved Egg Congee	
牛肉粥	3.80
Minced Beef Congee	
金银火鸭粥	3.80
Shredded Duck Congee	
鱼片粥	3.80
Shredded Fish Congee	

特色美点 SPECIAL DIM SUM

麻辣海蜇鸭舌	6.00
Spicy jelly Fish with Duck Tongue	
海蜇熏蹄	6.00
Cold Marinated Pork with Jelly Fish	



乳猪 (每份) Suckling Pigs (Portion)	12.80
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STARTERS

Dim Sum Platter ha gua, snow pea & crab meat dumplings served in a bamboo basket	8.00
Combinations Platter (per head) prawn toast, spare ribs, seaweed, satay chicken & spring rolls	6.00
Peking Duck (half) served on a bed of prawn crackers, pancakes, salad and plum sauce	18.00
Fragrant Aromatic Duck (quarter) served with pancakes, spring onions, cucumber and hoi sin sauce	8.00
Seaweed shredded spring greens, with a sprinkling of roasted ground fish	4.00
Crispy Spring Rolls (meat or vegetables)	4.00
Peking Dumpling pastry stuffed with pork and lightly fried	4.00
Satay Chicken tender chicken or skewers served with traditional satay sauce	5.00
Capital Spare Ribs stir fried then topped with sweet & sour sauce	6.00
Salt & Chilli Spare Ribs crispy fried ribs served with spicy salt	7.00
Minced Pork Wrap served with lettuce & hoi sin sauce	10.00
Sesame Chicken crispy chicken fillet coated with sesame seeds & lightly fried	6.00

SEAFOOD STARTERS

Seafood Platter (per head) satay prawns, salt & chilli squid, rice paper prawns, prawn on toast & seaweed	8.00
Prawn Toast pieces of bread topped with prawn mix & sesame seeds and fried	6.00
Butter Garlic Squid deep fried to perfection, great with any wine	10.00
Garlice Prawns deep fried with butter & garlic	11.00
Salt & Chilli Prawns prawns fried in spicy salt with red chilli	11.00
Spicy Squid lightly fried with salt & pepper	10.00
Rice Paper Prawns served with sweet chilli sauce	6.00

Soft Shell Crab (each)	6.00
deep fried with spicy salt	
Fresh Diver's Scallops (each)	7.00
steamed with shell, natural or black bean sauce (min 2)	
Seafood Wrap	12.00
served with lettuce & hoi sin sauce	
Crispy Korean Oyster	10.00
served with fresh lemon	
Prawn Balls	10.00
served with sweet & sour sauce	

SOUP

Shark's Fin Soup	10.00
served with crab meat or chicken broth	
Creamy Seet Corn Soup	4.00
creamy soup served with chicken shreds or crab meat	
Fish Maw & Crab Meat Soup	8.00
a thick soup contains egg whites & chinese wine	
Sai Woo (West Lake) Soup	4.00
creamy soup with minced beef, coriander & egg	
Classic Hot & Sour Soup	4.00
with prawns, cha siu & preserved vegetables or veg	
Won Ton Soup	5.00
minced pork & prawns wrapped in filo type with chinese leaves in clear soup	
Tom Yum Soup	6.00
hot & spicy soup with herbs and prawns	

SEAFOOD

Fresh Dover sole	35.00
whole doversole (1.5lb) steamed with black bean sauce	
Seabass	25.00
whole seabass (1.5lb) steamed with ginger & spring onion	
Sweet & Sour Fish	10.00
fish fillet with traditional sauce	
Asparagus Scallops X.O	16.00
stir fried in XO sauce (hot & spicy)	
Sizzling Garlic Scallops	16.00
fresh scallop fried with sea spice & garlic	
Squid with Black Bean Sauce	10.00
fry with peppers & onions	
Ginger Squid	10.00
with finely chopped spring onion & fresh ginger	
Sizzling Scallops & Prawns	15.00
served mixed with ginger & spring onion	

Sizzling Oyster	12.00
stir fried with traditional black bean sauce	
Mango Prawns	11.00
stir fried with fresh mango slices	
Prawns with Ginger & Spring Onions	11.00
king prawns cooked with special receipe	
Szechuan Prawns	11.00
stir fried prawns with hot & spicy sauce	
Sweet & Sour Prawns	11.00
with pineapple, sweet pepper & onions	
Ginger Lobster in Shell	30.00
whole lobster stire fried with ginger & spring onion	
Salt & Chilli Lobster	30.00
whole lobster with shell wok fried with hot & spicy salt	
Hot & Chilli Lobster	30.00
fresh lobster brasied with finely chopped pepper, onion & garlic	
Abalone with Chinese Mushrooms	45.00
sliced & then brasied with oyster sauce served on a bed of mushrooms	

BEEF

Sizzling Black Pepper Steak	14.00
stir fried with shredded red & green pepper	
Sizzling Ginger Steak	14.00
wok fried with ginger & pring onion, served on hot plate	
Crispy Chilli Beef	10.00
beef shreds with chilli & carrot	
Mango Fillet Steak	12.00
beef shreds with fresh mango	
Cantonese Fillet Steak	14.00
wok fried mixed with traditional chinese sauce	
Beef Slices with Sweet Pepper	9.00
in black bean sauce	
Beef Curry	9.00
slices of tender beef marinated and braised with pepper, onion & peas	
Baby "Pak Choi" Beef	9.00
beef slices with seasonal chinese vegetables	

PORK

Cantonese Honey Pork	9.00
pork coated with cha siu sauce and roasted to perfection	
Sweet & Sour Pork	8.00
diced pork wok stirred with pineapple & sweet pepper	
BBQ Pork & Onion	8.00
cha siu stir fried with finely chopped garlic & celery	

Celery & Char Siu	8.00
BBQ pork stir fried with finely chopped garlic & celery	
Char Siu with Baby Pak Choi	8.00
chinese baby vegetables with roast pork	
Cantonese Roasted Belly Pork	9.00
freshly roasted pork with a crunchy skin	

LAMB

Sizzling Ginger Lamb	11.00
lamb fillet with ginger & spring onion	
Lmb with Celery & Lemon Grass	10.00
sliced lamb fried with a hint of lemon grass	
Sizzling Black Pepper Lamb	11.00
with onion, pepper & siu hing wine	

POULTRY

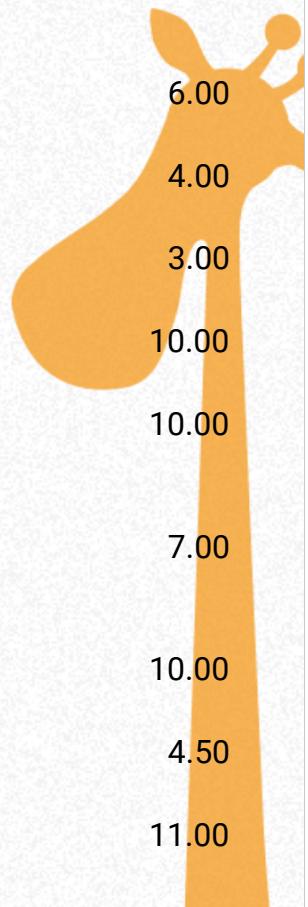
"Kung Po" Chicken	8.00
chicken fillet with hot & spicy sauce	
Chicken with Ginger & Spring Onion	8.00
diced chicken stirred with traditional recipe	
Chinese Mushroom Chicken	8.00
chicken fillet stir with oyster sauce	
Sweet & Sour Chicken	9.00
diced chicken with onion & pineapple	
Chilli Black Bean Chicken	8.00
tender chicken cooked with black beans, garlic & green pepper	
Curry Chicken	8.00
chicken fillet in curry sauce	
Crispy Lemon Chicken	8.00
crispy fillet chicken topped with lemon sauce	
Cashew Nut Chicken	8.00
chicken fillet fried with cashewnuts	
Mango Duck	9.00
with sweet pepper & onion	
Sweet Ginger Duck	9.00
roasted duck with sweet ginger & pineapple	
Duck with Giner & Spring Onion	9.00
stir fried boneless duck	
Orange Duck	9.00
a must for duck lovers	
Cantonese Roast Duck	9.00
freshly roasted to perfection	
Black Pepper Roast Duck	9.00
with mushrooms & black pepper	

VEGETABLES

"Pak Choi"	8.00
chinese white cabbage with oyster sauce	
"Choi Sum"	8.00
chinese flowering cabbage stir fried with garlic	
"Gai Lan"	9.00
mustard green with ginger sauce	
Assorted Vegetables	6.00
mixed vegetables with oyster sauce	
Garlic Asparagus	8.00
with wine sauce and crushed garlic	
Water Chest Nuts & Cashe Nuts	6.00
kung po style (hot & spicy)	
Garlic Bean Sprouts	5.00
stir fried with finely chopped garlic & ginger	
Chinese Mushrooms	6.00
mushrooms on a bed of seasonal vegetable topped with oyster sauce	
Chiw Yim Tofu	6.00
crispy beancurd with spicy salt	
Ma Po Tofu	10.00
beancurd in hot sauce with minced meat	
Supreme Tofu Hot Pot	10.00
assorted seafood, meat & vegetables with traditional sauce	

ACCOMPANIMENTS

"Yeung Chow" Fried Rice	6.00
special fired rice with roast pork, peas & egg	
Egg Fried Rice	4.00
jasmine rice fried with egg, peas & garlic	
Steamed Fragrant Rice	3.00
this is an accompaniment dish	
Lotus Leaf Rice	10.00
fried with assorted meat wrapped in lotus leaf (for 2)	
Yin Yan Fried Rice	10.00
chicken sauce & a white crab meat sauce on king prawn rice base (for 2)	
Singapore Vermicelli	7.00
fried noodles with prawns, pork, egg, red pepper & a hint of curry powder	
Assorted Seafood Fried Noodle	10.00
stir fried noodles with prawns, scallop & squid	
Noodle with Bean Sprouts	4.50
soft noodles with a hint of onion & spring onion	
Udon with Assorted Seafood	11.00
large rice noodle with prawns, scallops & squids	



SET MENU

HOUSE SPECIAL

22.00

Variety Platter

satay chicken, honey spare ribs, spring rolls, prawn toast & seaweed

Chicken Sweet Corn Soup

Sizzling Ginger Lamb

Sweet & Sour Pork

Four Season Vegetables

Egg Fried Rice

For 6 or more people add extra dish of Shredded Beef

CHEF'S RECOMMENDATION

28.00

Variety Platter

satay chicken, honey spare ribs, spring rolls, prawn toast & seaweed

Crispy Aromatic Duck

served with pancakes & salads

Sizzling Black Pepper Steak

Chicken with Cashewnuts

Sweet & Sour Prawns

Assorted Vegetables

"Yeung Chow" Fried Rice

with shrimp, roast pork, peas & eggs

For 6 or more people add extra dish of Crispy Shredded Beef

SEAFOOD

38.00

Crabmeat Sweetcorn Soup

Fresh Lobster

Baked lobster with shell served in a choice of flavours

a) Ginger & Spring Onion

b) Hot & Spicy Salt

c) Thai Sauce

d) Black Bean Sauce

Sizzling Mixed Seafood

stir fried prawns, scallop & squids with ginger & spring onions

Grilled Seabass

Pak Choi with Garlic

Garlic Seafood Fried Rice

For 6 or more people extra dish of Salt & Chilli Prawns

Price are per head bases and are a min of 2 people

Dishes may vary without prior notice

Some dishes may contain nuts

