

SET MEALS

HOUSE SET MEAL (1)

(B1) £16.50 per person (Min. 2 persons)

FOR 2 TO 3 PEOPLE

Chicken & Sweet Corn Soup	雞茸粟米湯
Aromatic Crispy Duck served with Pancakes & Veg. Trimmings	香酥鴨
Sweet & Sour Chicken	咕嚕雞
Beef in Black Bean Sauce 🌶️	豉椒牛
Stir Fried Mixed Vegetables (v)	清炒什菜
Fried Rice	炒飯

Additional Dish FOR 4 & OVER

Spicy Chicken, "Taiwanese Style" 🌶️ 台式三杯雞

Additional Dish FOR 6 & OVER

Stir Fried Lamb "Peking Style" 京燒羊肉
Fried Beef in Honey Sauce 蜜汁牛肉

HOUSE SET MEAL (2)

(B2) £22.00 per person (Min. 2 persons)

FOR 2 TO 3 PEOPLE

Mixed Hors D'oeuvres vegetarian pancake rolls, prawn toast, spare ribs & seaweed	頭盤
Aromatic Crispy Duck served with Pancakes & Veg. Trimmings	香酥鴨
Crispy Shredded Beef with Chilli Sauce 🌶️	干炒牛肉絲
Prawns with Ginger & Spring Onion	薑蔥蝦
Stir Fried Pak Choi	清炒白菜
Fried Rice	炒飯

Additional Dish FOR 4 & OVER

Spicy Chicken, "Taiwanese Style" 🌶️ 台式三杯雞

Additional Dishes FOR 6 & OVER

Stir Fried Lamb "Peking Style" 京燒羊肉
Fried Beef in Honey Sauce 蜜汁牛肉

SET MEALS

VEGETARIAN SET MEAL (1)

(B3) £16.50 per person (Min. 2 persons)

Sweet Corn Soup	粟米羹
Mixed Hors D'oeuvres Pancake Roll, Fried Bean Curd with Spicy Salt & Pepper, French Bean and Seaweed	頭盤
Stir Fried Bean Curd with Mixed Mushrooms	野菌燒豆腐
Stir Fried Vegetables with Mock Prawn	翠玉炒素蝦
Lightly Fried Seasonal Vegetables	清炒時菜
Vegetarian Mock Chicken, "Monk Style"	羅漢素雞
Fried Noodles with Mixed Shredded Veggies	錦絲炒麵

VEGETARIAN SET MEAL (2)

(B4) £16.50 per person (Min. 2 persons)

Sweet Corn Soup	粟米羹
Mixed Hors D'oeuvres Pancake Roll, Fried Bean Curd with Spicy Salt & Pepper, French Bean and Seaweed	齋頭盤
Vegetables Lettuce Wrap	什菜生菜包
Stir Fried Broccoli in Garlic Sauce	蒜茸西蘭花
"Sea Spiced" Aubergine	素食魚香茄子
Bean Curd, "Szechuan Style"	四川豆腐
Steamed Rice	苗絲白飯

All Prices inclusive of VAT

A Discretionary 12.5% Service Charge will be added on the bill
Minimum Charge: £10.00 per person

Cheques are NOT accepted, but most Debit & Credit Cards are welcome for values over £10.00

Food Allergy – If you are allergic to any food items OR ingredients, please advise our Manager when making your order.

(v) - Suitable for Vegetarians (n) - with nuts 🌶️ - Hot & Spicy

APPETISERS		頭盤	£
1.	Dim Sum Platter	點心拼盤	8.50
2.	House Hors D'oeuvres (for. 2 persons) (veg. pancake rolls, chicken satay, spare ribs, prawn toasts & seaweed)	大熱拼	12.00
3.	Sesame Prawn Toast	芝麻蝦多士	5.80
4.	Bang Bang Chicken (cold)	棒棒雞	5.80
5.	Shredded Smoked Chicken	燻雞絲	6.50
6.	Satay Chicken (4 Skewers) (sauce contains nuts)	串燒沙爹雞	5.70
7.	Salt & Pepper Chicken Wings 🌶️	椒鹽雞翼	5.80
8A.	Thai Fish Cakes	泰式魚餅	5.50
9.	Grilled Dumplings	煎鍋貼	5.20
10.	La Capital Spare Ribs	京都骨	6.50
11.	Salt & Chilli Spare Ribs 🌶️	椒鹽骨	6.50

VEGETARIAN APPETISERS		齋頭盤	£
12.	Vegetarian Hors D'oeuvres (for 2 persons) (v) (Veg. Pancake Roll, Fried Bean Curd with Spicy Salt & Pepper, French Bean and Seaweed)	齋熱拼	9.00
13.	Vegetarian Dim Sum Platters (v)	齋點心拼盤	7.50
14.	Crispy Veg. Pancake Rolls (3) (v)	齋春卷	3.50
15.	Deep Fried Seaweed (Cold) (v)	乾貝鬆	4.50
16.	Grilled Vegetable Dumplings	煎齋鍋貼	4.50
17.	Salt & Pepper Asparagus 🌶️ (v)	椒鹽露筍	5.80
18.	Salt & Pepper Fine Beans 🌶️ (v)	椒鹽四季豆	5.50
19.	Salt & Pepper Mushrooms 🌶️ (v)	椒鹽蘑菇	5.50
20.	Salt & Pepper Bean Curd 🌶️ (v)	椒鹽豆腐	5.50
21.	Salt & Pepper Assortment 🌶️ (v)	椒鹽三素	5.80

SECOND COURSE		第二盤	£
22.	Roast Peking Duck with Pancakes served with spring onion & cucumber (Waiting Time approx. 15 mins)	北京鴨	i) (Whole) 39.00 ii) (Half) 21.00
23.	Crispy Aromatic Duck with Pancakes served with spring onion & cucumber	香酥鴨	i) (Whole) 35.00 ii) (Half) 18.00 iii) (Quarter) 9.50
24.	Crispy Aromatic Lamb served with spring onion & cucumber	香酥羊	9.00
25.	Chicken Lettuce Wrap	雞鬆生菜包	7.50
26.	Vegetarian Lettuce Wrap (v)	素食生菜包	6.50
27.	Vegetarian Crispy Duck (v)	素食香酥鴨	8.50

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SOUPS

- 28. Hot and Sour Soup
- 29. Won Ton Soup
- 30. Chicken & Sweet Corn Soup
- 31. Chicken & Mushroom Soup
- 32. Crabmeat & Sweet Corn Soup
- 33. Thai Tom Yum Soup
- 34. Vegetarian Hot & Sour Soup (v)
- 35. Vegetarian Thai Tom Yum Soup (v)
- 36. Mixed Vegetable Soup (v)
- 37. Plain Sweet Corn Soup (v)

湯類

- | | £ |
|-------|--------------|
| | (per person) |
| 酸辣湯 | 3.50 |
| 雲吞湯 | 3.50 |
| 雞茸粟米羹 | 3.50 |
| 蘑菇雞湯 | 3.50 |
| 蟹肉粟米湯 | 3.50 |
| 冬陰湯 | 3.50 |
| 素食酸辣湯 | 3.50 |
| 素食冬陰湯 | 3.50 |
| 什菜湯 | 3.50 |
| 淨粟米湯 | 3.50 |

ROAST

- 38. Soy Sauce Chicken (half)
- 39. Cantonese Roast Duck (half)
- 40. Crispy Belly Pork
- 41. Cantonese Roast Chicken
marinated in Red Beancurd (half)
- 42. Roast Pork "Char Siu"
- 43. "Pi Pa" Duck (24hr notice) (whole)
- 44. Roast Suckling Pig (48hr notice)

燒味

- | | £ |
|-----------------|-------|
| 桶子油雞(半只) | 13.00 |
| 明爐燒鴨(半只) | 15.00 |
| 脆皮香腩 | 8.90 |
| 當紅吊燒雞(半只) | 13.00 |
| 蜜汁叉燒 | 8.90 |
| 琵琶鴨 (1日-預訂)(全只) | 25.00 |
| 大紅乳豬 (2日-預訂) | p.o.a |

ROAST PORK / DUCK

- 45. Roast Pork in Black Bean Sauce
- 46. Roast Pork, "Szechuan Style"
- 47. Roast Duck, "Szechuan Style"
- 48. Roast Duck in Oyster Sauce

叉燒、燒鴨

- | | £ |
|------|------|
| 豉椒叉燒 | 8.50 |
| 四川叉燒 | 8.50 |
| 四川燒鴨 | 9.00 |
| 蠔油燒鴨 | 9.00 |

SEAFOOD		海鮮	£
49.	Fresh Lobster with ginger and spring onion or Salt & Pepper ㊄ with noodles	生猛龍蝦 薑蔥 椒鹽 麵底	(570g in Weight) (ea) p.o.a (ea 每底) 3.50
50.	Steamed Crab with Chinese Wine	花彫蒸蟹	17.50
51.	Steamed Sea Bass with ginger and spring onion or black bean sauce	清蒸鱸魚 薑蔥 或 豉汁	23.50
52.	Deep Fried Fish Fillets in Lemon Sauce	香檸魚	10.80
53.	Fish Fillet in Black Bean Sauce ㊄	豉椒魚塊	10.80
54.	Deep Fried Prawns in Spicy Salt & Pepper ㊄	椒鹽蝦	10.80
55.	Deep Fried Prawns in Sweet & Sour Sauce	咕嚕蝦	10.80
56.	Fried Prawns, "Szechuan Style" ㊄	四川蝦	10.80
57.	Deep Fried Squid in Spicy Salt & Pepper ㊄	椒鹽鮮魷	10.80
CHICKEN		雞	£
58.	Sweet & Sour Chicken	甜酸雞	7.80
59.	Fried Chicken in Lemon Sauce	西檸雞	7.80
60.	Chicken with Cashew Nuts (n)	粒粒腰果雞丁	7.80
61.	Chicken with Cashew Nuts in Yellow Bean Sauce (n)	醬爆雞丁	7.80
62.	Chicken, "Kung Po Style" ㊄ (n)	宮保雞丁	7.80
63.	Chicken in Satay Sauce (n)	沙爹雞	7.80
64.	Chicken in Black Bean Sauce ㊄	豉椒雞	7.80
65.	Chicken, "Szechuan Style" ㊄	四川雞	7.80
BEEF/PORK/LAMB		肉類	£
66.	Stir Fried Fillet Steak "Cantonese Style" with Onion	中式牛柳	14.50
67.	Crispy Shredded Beef with Chilli Sauce ㊄	干炒牛肉絲	8.80
68.	Beef in Black Bean Sauce ㊄	豉椒牛	8.80
69.	Beef, "Szechuan Style" ㊄	四川牛	8.80
70.	Beef in Black Pepper Sauce	黑椒牛	8.80
71.	Sweet and Sour Pork	咕嚕肉	7.80
72.	Fried Pork Chops coated with Honey	蜜汁豬扒	7.80
73.	Fried Pork Chops in Salt & Pepper ㊄	椒鹽豬扒	7.80
74.	Crispy Lamb in Garlic Chilli Sauce ㊄	辣汁香羊	8.80
75.	Crispy Lamb, "Szechuan Style" ㊄	四川香羊	8.80
76.	Lamb in Black Bean Sauce ㊄	豉椒羊	8.80

(v) - Suitable for Vegetarians (n) - with nuts ㊄ - Hot & Spicy

SIZZLING

77. Sizzling Prawns
Black Pepper Sauce/Black Bean Sauce
/Satay Sauce/Ginger & Spring Onion
78. Sizzling Scallops
Black Pepper Sauce/Black Bean Sauce
/Satay Sauce/Ginger & Spring Onion
79. Sizzling Chicken
Black Pepper Sauce/Black Bean Sauce
/Satay Sauce/Ginger & Spring Onion
80. Sizzling Beef
Black Pepper Sauce/Black Bean Sauce
/Satay Sauce/Ginger & Spring Onion
81. Sizzling Lamb
Black Pepper Sauce/Black Bean Sauce
/Satay Sauce/Ginger & Spring Onion
82. Sizzling Mixed Vegetables (v)
Black Bean Sauce/Satay Sauce

鐵板

£

- 鐵板蝦 12.80
黑椒/豉汁
沙爹/薑蔥
- 鐵板帶子 12.80
黑椒/豉汁
沙爹/薑蔥
- 鐵板雞 9.50
黑椒/豉汁
沙爹/薑蔥
- 鐵板牛 10.50
黑椒/豉汁
沙爹/薑蔥
- 鐵板羊 10.50
黑椒/豉汁
沙爹/薑蔥
- 鐵板什菜 9.50
豉汁/沙爹

HOT POT

83. Spicy Chicken "Taiwanese Style" (half) 🌶️
84. Mixed Seafood Hot Pot with Satay Sauce
85. Mixed Vegetables & Bean Curd Hot Pot
86. "Sea Spiced" Aubergine Hot Pot

煲仔

£

- 台式三杯雞煲 12.50
- 海鮮沙爹煲 14.50
- 什菜豆腐煲 9.50
- 魚香茄子煲 9.50

JAPANESE TERIYAKI

87. Teriyaki -
- (a) Chicken
- (b) Lamb
- (c) Beef Fillet
- (d) Duck
- (e) Prawns
- (f) Mock Chicken

日式燒汁

£

- 燒汁雞 7.80
- 燒汁羊 8.80
- 燒汁牛柳 14.50
- 燒汁鴨 9.00
- 燒汁蝦 10.80
- 燒汁齋雞 7.80

THAI CURRY

88. Thai Green Curry
- (a) Chicken
- (b) Lamb
- (c) Prawns
- (d) Mixed Vegetables

泰式咖哩

£

- 青咖哩雞 7.80
- 青咖哩羊 8.80
- 青咖哩蝦 10.80
- 青咖哩什菜 8.00

VEGETABLES & BEAN CURD

89. Stir Fried Chinese Vegetables (v)
Choi Sum 菜心
Pak Choi 白菜
90. Stir Fried Mixed Vegetables (v)
91. Sweet & Sour Mixed Vegetables (v)
92. Mixed Vegetables in Black Bean Sauce (v) 🍲
93. Stir Fried Fine Beans in Garlic Sauce (v)
94. Stir Fried Bean Sprouts (v)
95. Stir Fried Mushrooms (v)
96. Stir Fried Broccoli in Garlic Sauce (v)
97. Aubergine in Black Bean Sauce (v) 🍲
98. Bean Curd in Black Bean Sauce (v) 🍲
99. Bean Curd, "Szechuan Style" (v) 🍲

VEGETARIAN (GLUTEN)

(Dishes are made from Soya Beans)

100. Sweet & Sour Mock Chicken (v)
101. Mock Chicken in Black Bean Sauce (v) 🍲
102. Mock Chicken, "Szechuan Style" (v) 🍲
103. Mock Chicken, "Kung Po Style" (v) 🍲
104. Mock Chicken with Mixed Vegetables (v)
105. Mock Duck in Lemon Sauce (v) 🍲

RICE & NOODLES

106. "Yang Chow" Fried Rice
107. Chicken Fried Rice
108. Prawn Fried Rice
109. Singapore Fried Rice
110. Mixed Vegetables Fried Rice (v)
111. Fried Rice with Egg (v)
112. Boiled Rice (v)
113. Chicken with Noodles (Crispy Base)
114. Beef with Fried Noodles
115. Pork with Fried Noodles
116. Prawns with Fried Noodles
117. Fried Noodle with Beansprouts (v)
118. Singapore Fried Vermicelli
119. Vegetarian Singapore Fried Vermicelli (v)

DESSERTS

120. Lychees
121. Ice Cream
Chocolate/Strawberry/Vanilla
122. Fresh Fruit Platter (Min. for 2)

時蔬

£

田園時蔬	8.00
	8.00
清炒什菜	7.00
咕嚕什菜	7.00
豉椒什菜	7.00
蒜茸四季豆	7.00
清炒芽才	6.00
清炒蘑菇	6.00
蒜茸西蘭花	7.00
豉椒茄子	7.00
豉椒豆腐	7.00
四川豆腐	7.00

齋

£

齋咕嚕雞	7.80
齋豉椒雞	7.80
齋四川雞	7.80
齋宮保雞	7.80
齋什菜雞	7.80
齋檸檬鴨	7.80

飯麵

£

(p/p) – per person

揚州炒飯	6.50
雞炒飯	6.50
大蝦炒飯	7.50
星洲炒飯	6.50
什菜炒飯	6.00
蛋炒飯	(p/p) 2.80
絲苗白飯	(p/p) 2.20
雞絲烘麵底	7.50
牛肉炒麵	7.50
豬肉炒麵	7.50
大蝦炒麵	8.00
芽菜炒麵	6.50
星洲炒米粉	7.50
齋星洲炒米粉	6.50

甜品

£

(p/p) – per person

荔枝	3.20
雪糕	3.20
合時水果	(p/p) 3.20

CHEF'S SPECIAL**廚師推介****£**

C1.	Cold Hors D'oeuvres (Roast Duck, Roast Pork, Belly Pork & Jelly Fish)	海哲燒味拼	15.00
C2.	Steamed Scallops in Shell (each)	清蒸帶子 (每只)	3.00
C3.	Seafood Lettuce Wrap	海鮮生菜包	9.50
C4.	Shredded Chicken with Jelly Fish (half)	海哲手絲雞 (半隻)	12.00
C5.	Ba Wong Chicken	霸皇雞	10.00
C6.	Soy Sauce Chicken	桶子油雞 (半隻)	12.00
C7.	Malaysian Chicken Curry	馬來咖哩雞	10.00
C8.	Yin Yang Prawn (Prawns in Two Style) (in shell)	鴛鴦有頭蝦	15.00
C9.	Wasabi Prawns	華沙比蝦球	12.00
C10.	Fried Prawn Cakes with Seasonal Vegetables	時菜炒蝦餅	12.00
C11.	Grilled Beef Fillet	鍋仔燒牛柳	14.50
C12.	Assorted Pork Chops	各式煎豬扒	8.50
C13.	Fried Pork Chops in Spicy Salt & Pepper	椒鹽煎豬扒	7.80
C14.	Fried Pork Chops coated with Honey	蜜汁煎豬扒	7.80
C15.	Fried Pork Chops "Cantonese Style"	中式豬扒	7.80
C16.	Sweet & Sour Spare Ribs	生炒排骨	8.50
C17.	Pork Belly & Bean Curd with Shrimp Paste in Hot Pot	大馬站煲	9.50
C18.	Pi Pa Bean Curd	琵琶豆腐	12.00
C19.	Braised Bean Curd in Hot Pot	紅燒豆腐煲	8.50
C20.	Braised Bean Curd with Seafood	紅燒海鮮豆腐	12.50
C21.	Vegetarian Delight with Bamboo Pith & Chinese Greens (v)	竹笙羅漢上素	9.50
C22.	Stir Fried Enoki with Beancurd (v)	金菇玉子豆腐(齋)	8.00
C23.	Lychees Stuffed with Satay Prawn Paste	沙皇荔枝球	13.50
C24.	'Taiwanese Style' Lamb Cutlet with Lemon Grass	三杯燒羊扒	12.50
C25.	Belly Pork marinated in Sweet Sauce	宮廷秘制骨	14.50
C26.	Braised Sliced Belly Pork with Preserved Vegetables in Hot Pot	梅菜扣肉煲	12.50
C27.	Cod & Mushrooms in Hot Pot	野菌鱈魚煲	16.50
C28.	Stir Fried Fine Beans with Minced Pork	干邊四季豆	9.50
C29.	Stuffed Aubergine, Green Pepper & Beancurd with Prawn Paste	煎釀三寶	9.50