

APPETISERS

Imperial Hors d'Oeuvres 12.60 (per person)
Spring rolls, crispy seaweed, sesame chicken toast, satay chicken, BBQ lamb ribs. Minimum 2 persons.

Vegetarian Mixed 11.50 (per person)
Hors d'Oeuvres **v n**
Spring rolls, crispy seaweed, deep fried wonton, vegetable satay. Minimum 2 persons.

Spring Rolls **v** 9.85
Crispy Seaweed **v** 9.85
Sesame Chicken Toast 10.95
Satay Chicken **n** 11.50
Crispy Chicken Wings **d** 10.95
Smoked Chicken **d** 13.15
BBQ Lamb Spare Ribs 13.15
Aromatic Duck Spring Rolls 10.95
Crispy Fried French Beans **d** 10.40
With chilli and peppercorn salt

SOUP

Chicken & Sweetcorn Soup 9.85
Hot and Sour Szechuan Style Soup **v n d** 9.85
Mixed Chinese Vegetable Soup **v** 9.85
Wonton Soup 9.85
Mixed Wild Mushroom Consomme **v** 9.85

CRISPY DUCK

Quarter (1-2 persons) 21.95
Half (3-4 persons) 42.95
Whole (6+) 82.95
Extra Pancakes (6) 3.80
Extra Spring Onion & Cucumber 3.25

LIGHT MAINS

Salads

Papaya Salad **n v d** 18.65
Papaya with carrots, peanuts, cherry tomatoes and fine beans in a fresh coriander, lime and chilli dressing
Crispy Duck & Watermelon **n** 19.95
Crispy shredded duck on a base of watermelon, peanuts, peas, coriander, ginger and fresh figs with a hoisin glaze

Lettuce Wraps

Vegetarian **v** 16.45
Pan-fried mixed vegetables served with crispy lettuce
Cantonese Chicken 19.25
Pan-fried chicken served with crispy lettuce

Dim Sum 3 Pieces

Duck, lychee and cashew nut **n d** 10.95
Chicken 10.95

Steamed Vietnamese Bao Buns 2 Pieces

Slow cooked pulled beef 16.45
Crispy duck with hoisin sauce 16.45
Grilled chicken thigh with sriracha mayo **d d** 16.45
Slow cooked lamb with miso, pickled onion and peanuts **n** 16.45

Duck

Flamed Breast of Duck With Cointreau & Orange 21.95
Tamarind Duck **d** 21.95

SUSHI

Chicken Katsu Uramaki 10.90
Chicken Teriyaki Uramaki 10.90
Beef Tempura Uramaki 10.90
Crispy Duck Uramaki 10.90

CHICKEN

Sweet & Sour Chicken 19.75
Crispy fried chicken fillet with a sweet and sour sauce
Szechuan Chicken **d d** 19.75
Stir-fried chicken fillet with home made chilli paste, sun dried chilli and Szechuan peppercorn oil
Sizzling Chicken with Ginger & Spring Onion Lemon Chicken 19.75
Crispy chicken fillet with a lemon citrus sauce
Stir-Fried Chicken 19.75
With sesame broccoli and shiitake mushrooms
Cashew Nut Chicken **n d** 19.75
Stir-fried chicken fillets with sun dried chilli and caramelised cashew nuts
Teriyaki Chicken 19.75
Chilli Chicken **d d** 19.75
Thai-Style Chicken **d** 21.95
Charcoal-grilled boneless chicken thighs marinated with honey, garlic and lemongrass served with sweet chilli sauce

BEEF

Sizzling Steak in Black Bean Sauce **d** 23.15
Sizzling Steak in Black Pepper Sauce 23.15
Crispy Shredded Beef **d** 23.15
Stir-fried Steak with Shiitake Mushrooms 23.15
Wild Ginger Beef Curry **d d d** 23.15
Stir-fried steak with ginger, lemongrass, kaffir lime leaves, chilli and coconut milk
Wok-Grilled Beef Steak **d** 23.15
With honey and black peppercorn sauce
Slow-Cooked Braised Beef 24.70
Sprinkled with mint, lychees, sake and miso
Crying Tiger 31.85
Black Pepper Rib Eye Steak 31.85

LAMB

Sizzling Lamb with Ginger & Spring Onion 24.15
BBQ Lamb Fillet with Five Spice, Honey & Soy Sauce **n** 24.15
Szechuan Spicy Lamb Fillet **d d** 24.15
Wok-fried lamb with szechuan chilli and homemade chilli paste
Slow-Cooked Lamb Shank **n** 28.50
Cooked for 6 hours with garlic, ginger, spring onion, peppercorn and herbs served with baby pak choi

FISH

Blow-Torched Seabass 21.95
With enoki mushrooms, smoked lime leaves and sake
Teriyaki Salmon 21.95
Served on a banana leaf

VEGETABLES

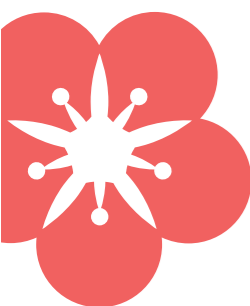
Stir-fried Sesame Broccoli 10.40
Stir-fried Mixed Vegetables 10.40
Stir-fried Pak Choi with Shiitake Mushrooms 10.40
French Beans in Sweet Soy Sauce 10.40
Stir-fried Tofu **n d** 14.25
With sun-dried chilli and caramelised cashew nuts

RICE & NOODLES

Steamed Fragrant Jasmine Rice **v** 7.65
Mixed Vegetable Fried Rice **v** 9.85
Egg Fried Rice **v** 9.85
Pineapple Fried Rice **v** 9.85
Special Fried Rice 10.95
Fried Noodles with Beansprouts **v** 10.45
Crispy Noodles in a Light Soy Sauce **v** 10.45
Mixed Vegetable Fried Noodles **v** 10.45
Beef Fried Noodles 13.15
Chicken Fried Noodles 13.15
Singapore Maifun **d** 13.15
Pad Thai **d** 13.15
Vegetable Pad Thai **v n d** 10.45
Vegetarian Singapore Maifun with Tofu **v d** 10.45

n Contains nuts **v** Suitable for vegetarians
d Mildly spicy **d d** Spicy **d d d** Extra spicy

(A discretionary service charge of 12.5% will be added to your bill)



DESSERT

Toffee Banana/Apple	9.85
Banana/Pineapple Fritter	9.85
Hot Chocolate Volcano	9.85
Dark Chocolate Mousse <i>Served with lychees</i>	9.85
Cointreau Flamed Fresh Pineapple <i>Served with vanilla ice cream</i>	9.85
Ice Cream Selection	9.85

HOT DRINKS

Black Coffee	4.50
Green Tea / Jasmine Tea (per cup)	4.50
Lemon Tea	4.50
Fresh Mint Tea	4.50

SOFT DRINKS

Voss Still Water	7.20
Voss Sparkling Water	7.20
Coke / Diet Coke / Coke Zero	4.50
Sprite / Sprite Zero	4.50
7Up Free	3.95
Fanta	4.50
Frobishers Pressed Juice <i>Apple / Pineapple / Orange / Cranberry</i>	3.85
Schweppes	3.85

WHITE WINE

Barkan Classic Chardonnay <i>Israel</i>	33.00
	Half Bottle 17.50 Glass 9.50
Segal's Fusion Chardonnay & Colombard <i>Israel</i>	37.50
Dalton Canaan <i>Israel</i>	34.00
Baron Herzog Pinot Grigio <i>California</i>	39.00
Goose Bay Sauvignon Blanc <i>New Zealand</i>	47.50
"C" Blanc Du Castel <i>Israel</i>	82.00
Alsace Koenig Riesling <i>France</i>	39.00

RED WINE

Barkan Classic Cabernet Sauvignon <i>Israel</i>	33.00
	Half Bottle 17.50 Glass 9.50
Segal's Fusion Red <i>Israel</i>	37.00
Ramon Cardova Rioja <i>Spain</i>	37.00
Jezreel Alfa Syrah Argaman Cabernet Sauvignon <i>Israel</i>	45.00
Adir Cabernet Sauvignon <i>Israel</i>	56.00
Dalton Reserve Merlot <i>Israel</i>	60.00
Grand Vin Du Castel <i>Israel</i>	122.00

ROSE

Baron Herzog White Zinfandel <i>Israel</i>	33.00
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CHAMPAGNE

Drappier Charte D'Or	100.00
Brut Laurent Perrier Blanc	120.00
Laurent Perrier Rose	165.00

SPARKLING WINE

Bartenura Moscata D'Astia <i>Italy</i>	31.00
Herzog Selection Blanc De Blanc <i>France</i>	39.00
Prosecco	37.00

BEER

Tiger Beer	6.00
Asahi Beer	6.00
Shandy	6.00

SPIRITS

All spirits £6.50/shot (40ml)
All mixers £1.75/mixer

Vodka

- Smirnoff
- Absolut

Gin

- Bombay Sapphire
- Gordon's

Whiskey

- Chivas Regal
- Jack Daniels
- Black Label
- Bell's Premium
- Glenfiddich (£8.50)
- Glenmorangie (£8.50)

Rum

- Malibu Coconut
- Bacardi Light
- Captain Morgan
Original Dark

Tequila

- Jose Cuervo
Especial Golden

Other

- Amaretto
- Drambuie
- Sambuca
- Cointreau
- Peach Schnapps

