

APPETISERS

Imperial Hors d’Oeuvres

12.95 (per person)

Spring rolls, crispy seaweed, sesame chicken toast, satay chicken, BBQ lamb ribs. Minimum 2 persons.

Vegetarian Mixed

11.95 (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

10.95

Sesame Chicken Toast

10.95

Satay Chicken

n

11.95

Crispy Chicken Wings

i

11.95

Smoked Chicken

i

13.95

BBQ Lamb Spare Ribs

14.95

Aromatic Duck Spring Rolls

11.95

Crispy Fried French Beans

i

11.95

With chilli and peppercorn salt

SOUP

Chicken & Sweetcorn Soup

9.95

Hot and Sour Szechuan Style Soup

v n i

9.95

Mixed Chinese Vegetable Soup

v

9.95

Wonton Soup

9.95

Mixed Wild Mushroom Consomme

v

9.95

CRISPY DUCK

Quarter (1-2 persons)

22.95

Half (3-4 persons)

44.95

Whole (6+)

84.95

Extra Pancakes (6)

3.80

Extra Spring Onion & Cucumber

3.25

LIGHT MAINS

Salads

Papaya Salad

n v i

19.95

Papaya with carrots, peanuts, cherry tomatoes and fine beans in a fresh coriander, lime and chilli dressing

Crispy Duck & Watermelon

n

21.95

Crispy shredded duck on a base of watermelon, peanuts, peas, coriander, ginger and fresh figs with a hoisin glaze

Lettuce Wraps

Vegetarian

v

16.95

Pan-fried mixed vegetables served with crispy lettuce

Cantonese Chicken

19.95

Pan-fried chicken served with crispy lettuce

Dim Sum 3 Pieces

Duck, lychee and cashew nut

n i

11.95

Chicken

11.95

Steamed Vietnamese Bao Buns 2 Pieces

Slow cooked pulled beef

16.95

Crispy duck with hoisin sauce

16.95

Grilled chicken thigh with sriracha mayo

i i

16.95

Slow cooked lamb with miso, pickled onion and peanuts

n

16.95

Duck

Flamed Breast of Duck With Cointreau & Orange

22.95

Tamarind Duck

i

22.95

SUSHI

Chicken Katsu Uramaki

11.90

Chicken Teriyaki Uramaki

11.90

Beef Tempura Uramaki

11.90

Crispy Duck Uramaki

11.90

CHICKEN

Sweet & Sour Chicken

20.95

Crispy fried chicken fillet with a sweet and sour sauce

Szechuan Chicken

i i

20.95

Stir fried chicken fillet with home made chilli paste, sun dried chilli and Szechuan peppercorn oil

Sizzling Chicken with Ginger & Spring Onion

20.95

Lemon Chicken

20.95

Crispy chicken fillet with a lemon citrus sauce

Stir-Fried Chicken

20.95

With sesame broccoli and shiitake mushrooms

Cashew Nut Chicken

n i

20.95

Stir fried chicken fillets with sun dried chilli and caramelised cashew nuts

Teriyaki Chicken

20.95

Chilli Chicken

i i

20.95

Thai-Style Chicken

i

22.95

Charcoal-grilled boneless chicken thighs marinated with honey, garlic and lemongrass served with sweet chilli sauce

BEEF

Sizzling Steak in Black Bean Sauce

i

24.50

Sizzling Steak in Black Pepper Sauce

24.50

Crispy Shredded Beef

i

24.50

Stir-fried Steak with Shiitake Mushrooms

24.50

Wild Ginger Beef Curry

i i i

24.50

Stir-fried steak with ginger, lemongrass, kaffir lime leaves, chilli and coconut milk

Wok-Grilled Beef Steak

i

24.50

With honey and black peppercorn sauce

Slow-Cooked Braised Beef

24.70

Sprinkled with mint, lychees, sake and miso

LAMB

Sizzling Lamb with Ginger & Spring Onion

24.95

BBQ Lamb Fillet with Five Spice, Honey & Soy Sauce

n

24.95

Szechuan Spicy Lamb Fillet

i i

24.95

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

22.95

With enoki mushrooms, smoked lime leaves and sake

Teriyaki Salmon

22.95

Served on a banana leaf

VEGETABLES

Stir-fried Sesame Broccoli

10.95

Stir-fried Mixed Vegetables

10.95

Stir-fried Pak Choi with

10.95

Shiitake Mushrooms

10.95

French Beans in Sweet Soy Sauce

10.95

Stir-fried Tofu

n i

14.95

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

i

13.15

Pad Thai

n i

13.15

Vegetable Pad Thai

v n i

10.45

Vegetarian Singapore Maifun with Tofu

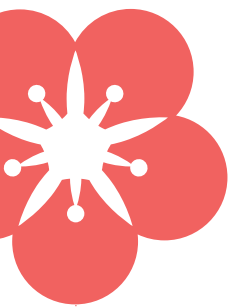
v i

10.45

n Contains nuts v Suitable for vegetarians

i Mildly spicy i i Spicy i i i Extra spicy

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



DESSERT

Toffee Banana/Apple	10.95
Banana/Pineapple Fritter	10.95
Hot Chocolate Volcano	10.95
Dark Chocolate Mousse	10.95
<i>Served with lychees</i>	
Cointreau Flamed Fresh Pineapple	10.95
<i>Served with vanilla ice cream</i>	
Ice Cream Selection	10.95
Sticky Toffee Pudding*	10.95
Tiramisu*	10.95

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 Zero	4.50
Fanta	4.50
Apple	4.20
Orange	4.20
Schweppes	4.20

WHITE WINE

Barkan Classic Chardonnay <i>Israel</i>	33.00
	Glass 10.50
Segal's Fusion Chardonnay & Colombard <i>Israel</i>	37.50
Dalton Canaan <i>Israel</i>	34.00
"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
	Glass 10.50
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

BEER

Tiger Beer	7.00
Asahi Beer	7.00
Shandy	7.00

SPIRITS

All spirits £7.50/shot (40ml)

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

* Subject to availability - Please ask a member of staff.

