

APPETISERS

Imperial Hors d'Oeuvres 11.50

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

Vegetarian Mixed Hors d'Oeuvres **NV** 10.95

Spring rolls, crispy seaweed, deep fried wonton, vegetable satay. Minimum 2 persons. Price per person.

Spring Rolls **V** 9.75

Crispy Seaweed **V** 9.00

Sesame Chicken Toast 9.45

Satay Chicken **N** 10.95

Crispy Chicken Wings **I** 9.95

Smoked Chicken **I** 10.95

BBQ Lamb Spare Ribs 11.95

Aromatic Duck Spring Rolls 11.95

Crispy Fried French Beans **I** 9.95

With chilli and peppercorn salt

SOUP

Chicken & Sweetcorn Soup 8.95

Hot and Sour Szechuan Style Soup **V I** 8.95

Mixed Chinese Vegetable Soup **V** 8.95

Wonton Soup 8.95

Mixed Wild Mushroom Consomme **V** 8.95

CRISPY DUCK (Served with cucumber, spring onion, hoisin sauce & pancakes)

Quarter (1-2 persons) 19.95

Half (3-4 persons) 37.95

Whole (6+) 75.95

Extra Pancakes (6) 2.70

Extra Spring Onion & Cucumber 2.75

SUSHI

Chicken Katsu Uramaki 9.50

Chicken Teriyaki Uramaki 9.50

Beef Tempura Uramaki 9.50

Crispy Duck Uramaki 9.50

SALADS

Papaya Salad **NV I** 16.50

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

Crispy Duck & Watermelon **N** 18.70

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

LETTUCE WRAPS

Vegetarian **V** 14.75

Pan-fried mixed vegetables served with crispy lettuce

Cantonese Chicken 18.95

Pan-fried chicken served with crispy lettuce

DIM SUM 3 Pieces

Duck, lychee and cashew nut **N I** 10.95

Chicken 10.95

With pak choi, coriander and spring onion

STEAMED VIETNAMESE BAO BUNS 2 Pieces

Slow cooked pulled beef with lychee, sake and miso 15.25

Crispy duck with hoisin sauce 15.25

Grilled chicken thigh 15.25

With sriracha mayo **I**

Slow cooked lamb with miso, pickled onion and peanuts **N** 15.25

DUCK

Flamed Breast of Duck With Cointreau & Orange 21.95

Tamarind Duck **I** 21.95

Breast of duck glazed with tamarind sauce, honey, chilli and coriander served on a grilled pineapple

CHICKEN

Sweet & Sour Chicken 17.95

Crispy fried chicken fillet with a sweet and sour sauce

Szechuan Chicken **I I** 17.95

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

Sizzling Chicken with Ginger & Spring Onion 17.95

Lemon Chicken 17.95

Crispy chicken fillet with a lemon citrus sauce

Stir-Fried Chicken 17.95

With sesame broccoli and shiitake mushrooms

Teriyaki Chicken 17.95

Chilli Chicken **I I** 17.95

Cashew Nut Chicken **N I** 17.95

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

Thai-Style Chicken **I** 18.95

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

FISH

Blow-Torched Seabass 21.95

With enoki mushrooms, smoked lime leaves and sake

Teriyaki Salmon 21.95

Served on a banana leaf

BEEF

Sizzling Steak in Black Bean Sauce †	19.95
Sizzling Steak in Black Pepper Sauce	19.95
Crispy Shredded Beef †	19.95
Stir-fried Steak with Shiitake Mushrooms	19.95
Wild Ginger Beef Curry †††	19.95
<i>Stir-fried steak with ginger, lemongrass, kaffir lime leaves, chilli and coconut milk</i>	
Wok-Grilled Beef Steak †	19.95
<i>With honey and black peppercorn sauce</i>	
Slow-Cooked Braised Beef	19.95
<i>Sprinkled with mint, lychees, sake and miso</i>	

LAMB

Sizzling Lamb with Ginger & Spring Onion	19.95
BBQ Lamb Fillet with Five Spice, Honey & Soy Sauce N	19.95
Szechuan Spicy Lamb Fillet ††	19.95
<i>Wok-fried lamb with szechuan chilli and homemade chilli paste</i>	
Slow-Cooked Lamb Shank N	25.25
<i>Cooked for 6 hours with garlic, ginger, spring onion, peppercorn and herbs served with baby pak choi</i>	

N Contains nuts

V Suitable for vegetarians

† Mildly spicy **††** Spicy **†††** Extra spicy

RICE & NOODLES

Steamed Fragrant Jasmine Rice V	7.10
Mixed Vegetable Fried Rice V	8.75
Egg Fried Rice V†	8.75
Special Fried Rice	9.85
Fried Noodles with Beansprouts V†	9.30
Crispy Noodles in a Light Soy Sauce V†	9.30
Mixed Vegetable Fried Noodles V†	9.30
Beef Fried Noodles	12.05
Chicken Fried Noodles	12.05
Singapore Maifun †	12.05
Pad Thai N†	12.05
Vegetable Pad Thai NV†	9.30
Vegetarian Singapore Maifun with Tofu V†	12.05
Pineapple Rice	8.75

VEGETABLES

Stir-fried Sesame Broccoli	9.95
Stir-fried Mixed Vegetables	9.95
Stir-fried Pak Choi with Shiitake Mushrooms	9.95
French Beans in Sweet Soy Sauce	9.95
Stir-fried Tofu N†	11.95
<i>With sun-dried chilli and caramelised cashew nuts</i>	

DESSERT

Toffee Banana/Apple	9.00
Banana/Pineapple Fritter	9.00
Hot Chocolate Volcano	9.00



TAKEAWAY MENU

Golders Green 020 8458 8088

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