

APPETISERS

Imperial Hors d'Oeuvres 11.45 (per person)
Spring rolls, crispy seaweed, sesame chicken toast, satay chicken, BBQ lamb ribs. Minimum 2 persons.

Vegetarian Mixed 10.45 (per person)

Hors d'Oeuvres **v n**
Spring rolls, crispy seaweed, deep fried wonton, vegetable satay. Minimum 2 persons.

Spring Rolls **v** 8.95

Crispy Seaweed **v** 8.95

Sesame Chicken Toast 9.95

Satay Chicken **n** 10.45

Crispy Chicken Wings **d** 9.95

Smoked Chicken **d** 11.95

BBQ Lamb Spare Ribs 11.95

Aromatic Duck Spring Rolls 9.95

Crispy Fried French Beans **d** 9.45
With chilli and peppercorn salt

SOUP

Chicken & Sweetcorn Soup 8.95

Hot and Sour Szechuan Style Soup **v n d** 8.95

Mixed Chinese Vegetable Soup **v** 8.95

Wonton Soup 8.95

Mixed Wild Mushroom Consomme **v** 8.95

CRISPY DUCK

Quarter (1-2 persons) 19.95

Half (3-4 persons) 38.95

Whole (6+) 74.95

Extra Pancakes (6) 3.45

Extra Spring Onion & Cucumber 2.95

LIGHT MAINS

Salads

Papaya Salad **n v d** 16.95

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

Crispy Duck & Watermelon **n** 16.95

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

Lettuce Wraps

Vegetarian **v** 14.95

Pan-fried mixed vegetables served with crispy lettuce

Cantonese Chicken 17.5

Pan-fried chicken served with crispy lettuce

Dim Sum 3 Pieces

Duck, lychee and cashew nut **n d** 9.95

Chicken 9.95

Steamed Vietnamese Bao Buns 2 Pieces

Slow cooked pulled beef 14.95

Crispy duck with hoisin sauce 14.95

Grilled chicken thigh with sriracha mayo **d d** 14.95

Slow cooked lamb with miso, pickled onion and peanuts **n** 14.95

Duck

Flamed Breast of Duck With Cointreau & Orange 19.95

Tamarind Duck **d** 19.95

SUSHI

Chicken Katsu Uramaki 9.90

Tuna Avocado Uramaki 9.90

Chicken Teriyaki Uramaki 9.90

Beef Tempura Uramaki 9.90

Crispy Duck Uramaki 9.90

CHICKEN

Sweet & Sour Chicken 17.95

Crispy fried chicken fillet with a sweet and sour sauce

Szechuan Chicken **d d** 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

Cashew Nut Chicken **n d** 17.95

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

Teriyaki Chicken 17.95

Chilli Chicken **d d** 17.95

Thai-Style Chicken **d** 19.95

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

BEEF

Sizzling Steak in Black Bean Sauce **d** 20.95

Sizzling Steak in Black Pepper Sauce 20.95

Crispy Shredded Beef **d** 20.95

Stir-fried Steak with Shiitake Mushrooms 20.95

Wild Ginger Beef Curry **d d d** 20.95

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

Wok-Grilled Beef Steak **d** 20.95

With honey and black peppercorn sauce

Slow-Cooked Braised Beef 22.45

Sprinkled with mint, lychees, sake and miso

Crying Tiger 28.95

Black Pepper Rib Eye Steak 28.95

LAMB

Sizzling Lamb with Ginger & Spring Onion 21.95

BBQ Lamb Fillet with Five Spice, Honey & Soy Sauce **n** 21.95

Szechuan Spicy Lamb Fillet **d d** 21.95

Wok-fried lamb with szechuan chilli and homemade chilli paste

Thai-Grilled Lamb Chops **d** 25.95

Slow-Cooked Lamb Shank **n** 25.95

Cooked for 6 hours with garlic, ginger, spring onion, peppercorn and herbs served with baby pak choy

FISH

Crispy-Fried Sea Bass Fillet **d** 19.95

With lime and wasabi mayo

Blow-Torched Seabass 19.95

With enoki mushrooms, smoked lime leaves and sake

Teriyaki Salmon 19.95

Served on a banana leaf

VEGETABLES

Stir-fried Sesame Broccoli 9.45

Stir-fried Mixed Vegetables 9.45

Stir-fried Pak Choi with Shiitake Mushrooms 9.45

French Beans in Sweet Soy Sauce 9.45

Stir-fried Tofu **n d** 12.45

With sun-dried chilli and caramelised cashew nuts

RICE & NOODLES

Steamed Fragrant Jasmine Rice **v** 6.95

Mixed Vegetable Fried Rice **v** 8.95

Egg Fried Rice **v** 8.95

Pineapple Fried Rice **v** 8.95

Special Fried Rice 9.95

Fried Noodles with Beansprouts **v** 9.50

Crispy Noodles in a Light Soy Sauce **v** 9.50

Mixed Vegetable Fried Noodles **v** 9.50

Beef Fried Noodles 11.95

Chicken Fried Noodles 11.95

Singapore Maifun **d** 11.95

Pad Thai **d** 11.95

Vegetable Pad Thai **v n d** 9.95

Vegetarian Singapore Maifun with Tofu **v d** 9.95

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	8.95
Banana/Pineapple Fritter	8.95
Hot Chocolate Volcano	8.95
Dark Chocolate Mousse <i>Served with lychees</i>	8.95
Cointreau Flamed Fresh Pineapple <i>Served with vanilla ice cream</i>	8.95
Ice Cream Selection	8.95

HOT DRINKS

Black Coffee	3.95
Green Tea / Jasmine Tea	3.95
Lemon Tea	3.95
Fresh Mint Tea	3.95

SOFT DRINKS

Voss Still Water	6.50
Voss Sparkling Water	6.50
Coke / Diet Coke / Coke Zero	3.95
Sprite / Sprite Zero	3.95
7Up Free	3.95
Fanta	3.95
Frobishers Pressed Juice <i>Apple / Pineapple / Orange / Cranberry</i>	3.95
Schweppes <i>Tonic / Soda Water / Ginger Ale / Lemonade</i>	3.50

WHITE WINE

Barkan Classic Chardonnay <i>Israel</i>	30
	Half Bottle 16 Glass 8.5
Segal's Fusion Chardonnay & Colombard <i>Israel</i>	34
Dalton Canaan <i>Israel</i>	31
Baron Herzog Pinot Grigio <i>California</i>	35.5
Goose Bay Sauvignon Blanc <i>New Zealand</i>	43.5
"C" Blanc Du Castel <i>Israel</i>	74.5
Alsace Koenig Riesling <i>France</i>	35.5

RED WINE

Barkan Classic Cabernet Sauvignon <i>Israel</i>	30
	Half Bottle 16 Glass 8.5
Segal's Fusion Red <i>Israel</i>	33.5
Ramon Cardova Rioja <i>Spain</i>	33.5
Jezreel Alfa Syrah Argaman Cabernet Sauvignon <i>Israel</i>	41
Adir Cabernet Sauvignon <i>Israel</i>	51
Dalton Reserve Merlot <i>Israel</i>	54
Grand Vin Du Castel <i>Israel</i>	110

ROSE

Baron Herzog White Zinfandel <i>Israel</i>	30
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CHAMPAGNE

Drappier Charte D'Or	90
Brut Laurent Perrier Blanc	110
Laurent Perrier Rose	150

SPARKLING WINE

Bartenura Moscata D'Astia <i>Italy</i>	28
Herzog Selection Blanc De Blanc <i>France</i>	35.5
Prosecco	33.5

BEER

Tiger Beer	5.5
Asahi Beer	5.5
Shandy	5.5

SPIRITS

All spirits £6/shot (40ml)

Vodka

- Smirnoff
- Absolut

Gin

- Bombay Sapphire
- Gordon's

Whiskey

- Chivas Regal
- The Famous Grouse
- Jack Daniels
- Bell's Premium
- Glenfiddich (£7.5)
- Glenmorangie (£7.5)

Rum

- Malibu Coconut
- Bacardi Light
- Captain Morgan Original Dark

Tequila

- Jose Cuervo Especial Golden

Other

- Amaretto
- Drambuie
- Sambuca
- Cointreau
- Peach Schnapps

