	SIARIER	5/1	AP	PETISERS			
	Sesame Seed Prawn Toast		0	Spare Rib Coated			
0	Deep Fried Scallop in			with Honey & Chilli			
	Honey Breadcrumbs (Served with Roasted	ш		Salt & Pepper Spare Ribs			
	Sesame Seed Sauce)			Spare Rib in Barbecue Sauce			
00	King Prawn Skewers with Assam Sauce	П		Deep Fried Shredded Beef in Salt & Pepper			
0	Tempura Prawns	П	0	Grilled Lamb (Mongolian Style)			
•	Deep Fried Butterfly Prawns			Chicken & Prawn Spring Roll			
0	Lemongrass Prawn Skewer	П		Crispy Duck Spring Roll			
0	Deep Fried Crispy	-		Chicken & Sweet Corn Soup			
-	Szechuan Prawn			Hot & Sour Soup			
0	Thai Fish Cake with Corn			Wanton Soup			
	Deep Fried Squid in	_	O	Salt & Pepper Asparagus			
	Salt & Pepper		0	Vegetarian Gyoza			
	Salt & Pepper New Zealand Mussels	П	0	Deep Fried Bean Curd in	1,000		
	Smoked Chicken	_		Salt & Pepper			
	Sesame Chicken		0	Vegetarian Pancake Roll			
	Crunchy Chicken Nests		O	Seaweed			
	Deep Fried Shredded	-	V	Deep Fried Baby Corn in Chilli			
	Chicken in Chilli		0	Deep Fried Mushrooms in Salt & Pepper			
	Salt & Pepper Shredded Chicken		00				
0	Satay Chicken	H	0	Crunchy Vegetarian Cases	ö		
0	Bang Bang Chicken	П	0	Salt & Pepper Aubergines	H		
w	Salt & Pepper Smoked Duck	П	•	Sait & Pepper Aubergines			
_	Carra Fappar Sillanda Basin						
SECOND COURSE							
	Crispy Aromatic Duck			Steamed Prawn in Dip Sauce			
	Crispy Aromatic Lamb			Fried Prawn in Salt & Pepper			
	Mussels in Black Bean Sauce		0	Grilled Garlic King Prawn			
0	Vegetarian Lettuce Wrap			Singapore Chilli Prawn			
	Lettuce Wrap		0	Deep Fried Quail Served with			
0	Salt & Pepper Soft Shell Crab			Salt & Pepper			

	Lettuce Wrap		0	Deep Fried	Quail Served	v t
0	Salt & Pepper Soft Shell Crab			Salt & Pep	per	
	0 = VEGETARIAN DISH	HES (	) = DI	SHES CON	TAINING NU	TS
	JAPAN	YSIA	0 =	THAILAND	0 = VIETNA	AN
	O = THESE DISH	HES CA	NNO	T BE RE-OI	RDERED	
	Kindly order the rec	ommen	ded q	uantity for ea	ach course.	

Any leftovers cannot be taken away.

MAIN COURSE							
	Sizzling Steak with Black Pepper			Kung Po Chicken			
	Sizzling Steak Cantonese Style			(Sweet & Spicy Chicken)			
	Sizzling Steak Szechuan Style			Black Pepper & Lemon Grass Chicken	П		
	Sizzling Prawn with Ginger & Spring Onion			Sweet & Sour Chicken Beijing Style			
	Sizzling King Prawn in Mandarin Sauce		0	Chicken with Cashew Nuts in Yellow Bean Sauce			
	Sizzling Seafood Combination in Black Bean Sauce		0	Mixed Meat coated with Honey			
	Sizzling Prawn with		0	Beef Rendang (Dry Curry)			
	Black Bean Sauce		0	Garlic Diced Beef with Cashew Nuts			
	Sizzling Squid in Black Bean Sauce			Beef in Honey & Chilli Sauce			
	Sizzling Chicken in	5050		Dry Shredded Beef with Chilli			
	Black Bean Sauce			Beef in Oyster Sauce			
	Sizzling Chicken with Ginger & Spring Onion			Roasted BBQ Crispy Beef Brisket			
	Sweet & Sour Prawn			Lamb Massaman Curry			
	King Prawn with Asparagus			Special Fried Rice			
	Sweet Chilli King Prawn			Singapore Noodles			
	King Prawn in Honey & Chilli Sauce		0	Sizzling Bean Curd in Black Bean Sauce			
0	Prawn with Cashew Nuts in		00	Bean Curd in Spicy Sauce			
	Yellow Bean Sauce Honey Glazed King Prawn		00	Bean Curd with Cashew Nuts in Yellow Bean Sauce			
00	Assam Udang		0	Quick Fried Beansprouts in Garlic			
	(Prawn in Malaysia Spicy Sauce)	_	0	Stir-Fried Asparagus in Garlic			
	Prawn in Szechuan Sauce		0	Aubergines in Hot Garlic Sauce			
0	Teriyaki Salmon			Pak Choy in Oyster Sauce			
	Sweet & Sour Pork			Seasonal Vegetables with	_		
	Barbecued Pork (Char Xiu)		-	Oyster Sauce			
	Roasted Duck Cantonese Style		0	Vegetarian Hot Pot (Spicy)			
	Pan-Fried Chicken in		0	Egg Fried Rice			
	Szechuan Sauce		0	Boiled Rice			
	Pan-Fried Chicken in Lemon Sauce		O	Fried Rice with Garlic & Spring Onions			
	Chicken Curry		0	Vegetarian Singapore Noodles			
0	Teriyaki Chicken		O	Plain Noodles			

£26.90 per person, Children £15.90 (under 12 yrs) V.A.T INCLUSIVE

10% discretional service charge will be added. Minimum order for two persons
Please inform staff if you have any allergies or dietary requirements
We cannot guarantee that all of our meat is 100% boneless

