

NIBBLES / SIDES

224 **prawn crackers** gf 1.95
with spicy mango sauce

264 **edamame** 3.75
with celery sea salt v, gf
or soy ginger sauce v, gf

93 **smoked almonds and
cashew nuts** v, gf 2.95

167 **dipping sauces** 0.30
53 hoi sin sauce v
54 sesame dip v
55 smoky orange sauce v
56 soy ginger sauce v, gf
57 spicy sesame sauce v
58 sweet chilli sauce v, gf
59 thai fish sauce gf
510 wu xiang sauce v

83 **seaweed salad** v 2.75
seaweed with rocket, kikurage
mushroom, crunchy radish and
a little red chilli, garnished with
sesame seeds



83

CRISPY / BAKED

319



56 **honey glazed spare ribs** gf 7.95
marinated pork spare ribs, honey glazed
with sesame seeds

288 **soy chicken skewers** 4.85
tender chicken skewers, served with
a smoky orange sauce

319 **smoked chilli chicken wings** 6.45
cherrywood smoked chicken wings with
a tangy tomato chilli sauce

28 **mixed vegetable spring roll** v 3.55
vegetables and mushroom wrapped in a crispy
pastry, served with spicy mango sauce

186 **potato and edamame cake** v 3.25
fluffy potato and edamame beans with a crispy
breadcrumb coating, served with wu xiang sauce

26 **crispy duck spring roll** 5.35
duck, cucumber and spring onion wrapped in
a crispy pastry, served with hoi sin sauce

31 **crispy prawn ball** 5.35
king prawn in a crispy, shredded pastry
with fish sauce

32 **prawn toast with sesame seeds** 5.35
with a hint of garlic and spicy mango sauce

90 **firecracker chicken roll** 5.35
chicken marinated in lantern chilli peppers,
asparagus and coriander in a spring roll pastry
with smoky orange sauce

278 **aubergine and pearl barley
spring roll** v 4.75
aubergine and pearl barley with onion,
garlic, carrot, mange tout, spring onion,
spices, chinkiang vinegar and light soy sauce
in a crispy pastry. garnished with lollo rosso
and served with smoky orange sauce

330 **vegetable puff** v 4.55
cauliflower, fuzhu, mange tout, carrot,
celery and cashew nut in puff pastry,
glazed with honey

01 **roast pork puff** 4.55
honey roast pork in puff pastry, glazed with
honey and topped with sesame seeds

ALLERGIES AND INTOLERANCES

Please inform a team member of any food allergy, intolerance or dietary requirements before you order your food so we can best look after you. Please note: all our dishes and drinks may contain traces of nuts, nut oils or egg. Please be aware: shrimp is a common ingredient used in many forms of Asian cooking.

v = suitable for vegetarians

gf = gluten free

🔥 = quite spicy

Prices include VAT at standard rate. All prices are in £s. A discretionary service charge of 12.5% is added to your bill, 90% of which is distributed to all staff through a system they control. The balance is used to cover bank and other administration charges from which we do not make a profit. All of our staff are paid at least the national living wage before counting any tips or service charges you choose to pay. Spring/Summer 2018

DUMPLINGS

shanghai chilli wontons
wontons with chilli oil, rocket leaves, beancurd,
chinkiang vinegar and sesame seeds

354 **with vegetable wonton** v 6.55
331 **with chicken wonton** 🔥 6.95

109 **shanghai xiaolongbao** 3.85
traditional shanghai soup dumplings
with pork, and spring onion in wheat
pastry with chinkiang vinegar and ginger

126 **golden dumpling** v, gf 3.55
crisp stir fry vegetables in a turmeric pastry

19 **spicy chicken dumpling** 🔥 4.05
chicken, vegetables and chilli in a
translucent pastry

137 **chicken and cashew nut dumpling** 4.05
chicken and cashew nut with a hint
of chilli and hoi sin sauce in a wheat
flour pastry

208 **crab and prawn dumpling** gf 4.55
crab and prawn with a hint of ginger
in a translucent pastry

132 **black prawn dumpling** gf 4.45
king prawn and garlic butter in
squid ink pastry

11 **pork and prawn shu mai** 4.95
topped with goji berry

17 **spicy vegetable dumpling** v, gf 3.65
mixed vegetables, chilli and garlic
in translucent pastry

07 **har gau** gf 4.40
prawn and bamboo shoots in translucent pastry

225 **spinach and mushroom dumpling** v 3.65
(griddled) spinach, shiitake mushroom
and fresh ginger, delicately seasoned with
soy sauce and sesame oil. wrapped in a wheat
flour pastry with ginger and soy sauce



299



132



11

299 **beef and kimchi gyoza** 🔥 4.45
(griddled) beef, spicy kimchi and water
chestnut. wrapped in wheat pastry with
chinkiang vinegar and ginger

22 **beijing quinoa gyoza** v 3.25
(griddled) quinoa, mushroom and
cabbage, wrapped in a wheat pastry
with garlic and vinegar dressing

BAOS / BUNS

243



23 **char siu bun** 4.10
fluffy white bun with honey barbecued pork
(ps. discard baking paper)

324 **vegetable bun** v 3.95
white fluffy bun with a cauliflower, fuzhu,
mangetout, carrot and cashew nut filling
(ps. discard baking paper)

243 **chilli prawn bao** 15.95
3 fluffy white steamed buns with crispy
coated prawn, pickled carrot, cabbage,
sweet chilli mayonnaise and a sprinkle of
sichuan chilli powder
(serves 3, add an extra bun for 80p each)

321 **crispy duck bao** 15.95
3 fluffy white steamed buns with
shredded duck, spring onion, cucumber
and hoi sin sauce
(serves 3, add an extra bun for 80p each)

322 **crispy aubergine bao** v 11.50
3 fluffy white steamed buns with crispy fried
aubergine, pickled carrot and cabbage and
sesame dip
(serves 3, add an extra bun for 80p each)

RICE / NOODLES / SOUPS / SALADS

coconut dashi wonton soup
wontons in a coconut milk, kombu and
shiitake mushroom dashi soup

78 **with vegetable wonton** v 5.25
79 **with chicken wonton** 5.25

80 **tamarind duck salad** 9.75
(to share or perfect as a main course for one)
crispy duck, tamarind plum sauce,
baby gem, red cabbage, corn salad,
rocket, tendrill peas, pomegranate,
orange

81 **soy ginger veg salad** v 7.25
(to share or perfect as a main course for one)
crispy aubergine, baby gem, radish,
corn salad, tendrill peas, edamame beans
and rocket with a ginger soy dressing



80



78

69 **honeyed chicken chilli rice pot** 🔥 6.25
braised chicken with chilli, soya beans
and shiitake mushroom on steamed rice

323 **braised chilli aubergine
rice pot** v, gf 5.55
aubergine, fuzhu and edamame in a spicy
garlic sauce on steamed rice

39 **prawn and scallop sticky rice** 5.95
prawns, scallop, carrot, bamboo shoots
and glutinous rice, steamed in a lotus leaf
(ps. discard the leaf)

38 **vegetable sticky rice** v 4.95
bamboo shoots, carrot, asparagus and
glutinous rice, steamed in a lotus leaf
(ps. discard the leaf)

02 **plain rice** v, gf 1.85

DESSERTS

46 **chocolate fondant** v, gf 4.55
chocolate pudding filled with dark
chocolate, served with vanilla ice cream

133 **mochi** v, gf
x 1 mochi 1.95
x 2 mochis 3.00
soft rice pastry ball with a delicious ice cream filling.
ask your server for today's flavours

13 **ginger cake** v 4.25
fluffy, sweet sponge cake with the warming
spicy heat of root ginger, served with vanilla
ice cream

53 **ice cream / sorbet (3 scoops)** v, gf 3.95
seasonal ice creams / sorbets,
ask your server for today's flavours



13