

DIM SUM MENU



NIBBLES / SIDES

- 224 **prawn crackers** gf 1.95
with spicy mango sauce
- 264 **edamame** 2.95
with celery sea salt v, vg, gf
- 93 **smoked almonds and cashew nuts**
2.95 v, vg, gf
- 83 **seaweed salad** v, vg 2.75
seaweed with rocket, kikurage mushroom,
crunchy radish and a little red chilli,
garnished with sesame seeds
- 287 **long stem broccoli** v 3.95
sprinkled with toasted sesame seeds and served
with a sesame dip



CRISPY / BAKED

- 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, vg 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



BAOS / BUNS

- 23 **char siu bun** 4.25
fluffy white bun with honey barbecued pork
(ps. discard baking paper)
- 179 **cantonese mushroom bun** v, vg 3.95
white fluffy bun with lightly sautéed mushrooms
and vegetables
(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)

- 167 **dipping sauces** 0.30
- 53 hoi sin sauce v, vg
54 sesame dip v
55 smoky orange sauce v, vg
56 soy ginger sauce v, vg, gf
57 spicy sesame sauce v, vg
58 sweet chilli sauce v, vg, gf
59 spicy mango sauce v, gf
510 wu xiang sauce v, vg
511 chopped chilli v, vg, gf, ️
512 chilli mayonnaise v, gf

- 32 **prawn toast with sesame seeds** 5.55
with a hint of garlic and spicy mango sauce
- 270 **stir-fried cauliflower with sesame
sauce** v 4.55
cauliflower floret stir-fried and mixed with
sesame sauce and hoi sin sauce
- 278 **aubergine and pearl barley
spring roll** v, vg 4.75
aubergine and pearl barley with vegetables,
spices, chinkiang vinegar and light soy sauce
in a crispy pastry. garnished with lollo rosso
and served with smoky orange sauce
- 182 **cantonese mushroom puff** v 4.55
lightly sautéed mushrooms and vegetables in
stir-fry sauce wrapped 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

- 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, vg 11.50
3 fluffy white steamed buns with crispy fried
aubergine, pickled carrot and cabbage and
sweet chilli sauce
(serves 3, add an extra bun for 80p each)



DUMPLINGS

- shanghai chilli wontons**
wontons with chilli oil, rocket leaves, beancurd,
chinkiang vinegar and sesame seeds
- 354 **with vegetable wonton** v, vg 6.55
- 331 **with chicken wonton** ️ 6.95
- 109 **shanghai xiaolongbao** 3.95
traditional shanghai soup dumplings
with pork, and spring onion in wheat
pastry with chinkiang vinegar and ginger
- 126 **golden vegetable dumpling** v, gf, vg 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
- 6 **prawn and chive dumpling** gf 4.55
prawn and chive in a green chive pastry
- 132 **black prawn dumpling** gf 4.85
king prawn and garlic butter in
squid ink pastry
- 11 **pork and prawn shu mai** 4.95
topped with goji berry



RICE / SOUPS / SALADS

- 102 **hot and sour chicken soup** 5.45
traditional hot and sour soup with steamed chicken
and vegetables
- 103 **hot and sour vegetable soup** v, vg 4.55
traditional hot and sour soup with vegetables
and mushroom
- 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, vg, 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, vg 4.95
bamboo shoots, carrot, asparagus and
glutinous rice, steamed in a lotus leaf
(ps. discard the leaf)
- 02 **plain rice** v, vg, gf 1.85

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

vg = suitable for vegans

gf = gluten free

️ = quite spicy



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
- 251 **baked yuzu cheesecake** v 4.55
baked yuzu flavoured cheese cake with a biscuit
base and apricot glaze
- 53 **ice cream / sorbet** (3 scoops) v, gf 3.95
seasonal ice creams / sorbets,
ask your server for today's flavours

TEAS

- jasmine pearls** 2.55
hand-rolled, naturally scented tea leaves unfurl
to release the aroma of jasmine flowers. the tea
is, surprisingly, a slightly savoury flavour with
creamy aftertaste
- jade tips** 1.95
tender young leaves release a nutty vegetal
flavour with a long, sweet finish. grown high
in the cool, misty mountain air of the zhejiang
province. bursting with antioxidants and
polyphenols for a range of health giving benefits
- yellow gold oolong** 1.95
loosely rolled, golden leaves release aromatic and
fruity flavours with a soft, sweet finish
- lychee rose black** 1.95
an uplifting, deep and rich black tea from
yunnan, naturally lifted with fruit oils, rose petals
and dried lychee

jasmine and lily 2.95
slender green tea leaves envelop pretty jasmine
blossoms and lily petals. the golden tea liquor is
sweet and floral

china black 2.25
bright, lively and full bodied black tea made with
dian hong black tea from yunnan province

triple mint 2.25
a powerful and zesty blend of three mints –
egyptian mint, black peppermint and water mint.
ideal to refresh and aid digestion after a meal

wild chai 2.25
spicy, aromatic and seductive with exuberant
spices that capture the essence of India.

COFFEE

- espresso, macchiato** 2.25
double espresso 2.75
cappuccino 2.75

decaffeinated options available also 2.25/2.75

- café latte** 2.75
flat white 2.75
americano 2.75

DRINKS MENU

WINE

125ml measures are also available

WHITE

175ml 250ml bottle

los tortolitos sauvignon blanc 4.95 6.95 19.95
chile, central valley – crisp and juicy in the palate, with lime, pear and herbal flavours in delicate balance, with a soft finish

via nova pinot grigio 5.65 7.75 21.95
veneto, italy – a classic pinot grigio. easy drinking and well balanced. great with rice and salad options, as well as lighter bites

picpoul de pinet 6.75 8.75 24.95
réserve roquemolière, languedoc, france – crisp, light and aromatic, with a remarkable freshness on the palate. perfectly complements seafood

land made sauvignon blanc 7.95 10.25 29.95
yealands, marlborough, new zealand – notes of stone fruit and guava, underpinned with botanicals and a long, crisp, mineral finish. a great accompaniment to har gau and chilli prawn bao

columbia valley riesling 8.95 12.95 34.95
riesling chateau ste. michelle, washington, usa – the wine offers crisp apple flavours with subtle mineral and honey notes. a brilliant balance between sweet and dry. enjoy with any spicy or honeyed dish. great with your dessert as well!

RED

175ml 250ml bottle

carignan vin de france 4.95 6.95 19.95
la cadence, languedoc, france – packed with red berry aromas and a hint of nutmeg. the palate is full-bodied and fruity. pairs perfectly with duck bao and honey glazed ribs

cable crossing shiraz 5.75 7.85 22.95
growers wine group, australia – full of ripe plum and blackberry aromas with a very pleasant peppery finish. try it with beef and kimchi gyoza

cuma organic malbec 6.65 8.85 25.95
el esteco, salta, argentina – made with organically grown grapes, this savoury wine is a thrilling mix of dark fruit and fragrant, punchy spice

mandrarossa merlot 7.15 9.25 26.95
sicily, italy – a soft but structured merlot, with supple tannins, balanced by lively raspberry and stone fruit flavours. enjoy with tamarind duck salad or a shanghai xiaolongbao

pinot noir les mougeottes
igp pays d’oc 7.95 10.95 29.95
languedoc, france – medium boy with luscious black cherries and raspberries

ROSÉ

175ml 250ml bottle

delle venezie pinot grigio blush 7.75 8.85 25.95
doc, ii sospiro
italy, veneto – light, dry and crisp, very easy to drink

PROSECCO

125ml bottle

prosecco quadri extra dry 6.95 29.95
nv, italy – a great prosecco to bring out at any celebration! light, delicate with a fragrant bouquet

CHAMPAGNE

½ bottle bottle

champagne moët brut 36.00 50.00
champagne, france – distinctive, elegant and seductive. moët brut is the worlds most loved champagne.

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. Autumn/Winter 2018

SPIRITS

25ml measures are also available

VODKA 50ml

finlandia 6.50
grey goose 10.50
ketel one 7.50
belvedere 10.50

TEQUILA 50ml

aqua riva blanco 6.50
el jimador 6.50
olmeca 8.25
ocho 9.50

GIN 50ml

tanqueray 6.50
bombay sapphire 7.00
tanqueray 10 9.50
star of bombay 9.95
hendricks 10.00
monkey 47 14.00

COGNAC 50ml

martell vs 7.50
hennessy vs 10.00
remy martin 10.00

WHISKEY 50ml

jack daniels 7.50
monkey shoulder 8.50
woodford reserve bourbon 9.50
glenmorangie 10.50

RUM 50ml

bacardi carta blanca 6.50
pampero blanco 6.50
el dorado 3 year old 6.50, **5 year old** 7.50
havana club 3 year old 7.50, **7 year old** 9.50

we have a full range of spirits – too many to list! don't see your favourite drink? ask our waiting staff if it's available.

BEER

asahi 5.2% ½ pint 3.30 / pint 5.40
available at ping pong wembley, bow bells house, shepherds bush and covent garden only

asahi 5.2% (330ml bottle) 4.65
tsingtao 4.7% (330ml bottle) 4.40
tsingtao 4.7% (640ml bottle) 7.80

bucket of 6 beers 24.50

bucket of 10 beers 36.50

estrella beer (0%) 2.95

SAKE

shoichikubai (225ml) served hot 14.95
subject to availability

takara (300ml) served cold 15.50

COCKTAILS

PING PONG SIGNATURE

lemongrass and lime 7.55
finlandia vodka, lemongrass, lychee sake, limes and lychee juice

47 drunken monkeys 9.45
monkey 47 gin, pedro ximenez tonic and pink grapefruit, served with fresh lavender and a sphere of smoked ice

chinese zombie 8.50 for one / 16.95 for two to share
a mix of the 3 havana rums, apricot liqueur, wray & nephew rum, limes, angostura bitters, homemade hibiscus syrup, pineapple juice and passion fruit

ginger and limoncello caipirinha 9.25
traditional brazilian cocktail with an extra dose of sharp flavours. velho barreiro gold cachaça, limoncello, fresh ginger, lime and chambord

kumquat mojito 7.75
bacardi carta blanca rum, limes, mint leaves and kumquats

strawberry and passion 7.25
long and fruity with exotic flavours and a kick of el jimador tequila, served with lime

hong kong colada 7.75
classic tropical cocktail with a twist – bacardi carta blanca rum, abruzzo liqueur, coconut, pineapple juice and lime, served in a bamboo cup

hibiscus spritz 9.95
a beautiful cocktail served with a whole hibiscus flower in ice, prosecco and st. germain elderflower, partnered with homemade hibiscus soda

the ping pong 6.65
martini bianco, white wine, lychee juice and dry limes

hendricks gin and tea 8.55
delicious thirst quencher with fresh cucumber, apple, lemon and homemade black tea syrup

raspberry & bourbon 7.75
a winter bourbon smash combined with raspberry, butterscotch, lemon and guava juice

chocolate orange negroni 9.55
a beautiful twist on a classic negroni

smoked bloody mary 5.95
this is a bloody mary to remember, tomato juice, worcestershire sauce, tabasco, finlandia vodka, celery salt, smoked pickle juice and flamed edamame

SOFTIES

FRESH LEMONADE 3.40

with or without a fruit purée of your choice. add **strawberry, raspberry** or **passion fruit purée** 0.30

MOCKTAILS

pineapple, coconut and lime 3.65
fragrant and exotic – pineapple juice, coconut crème and fresh lime

goji berries, mango and mint 3.65
sweet and minty – energy-boosting goji berries, mango juice and peppermint leaves

lemon and lychee 3.65
lemon wedges and vanilla sugar muddled with lychee juice

smoked virgin mary 3.65
tomato juice, worcestershire sauce, tabasco, celery salt, smoked pickle juice and flamed edamame

CLASSICS

daiquiri 7.25
bacardi carta blanca rum, sugar, shaken with fresh lime juice

margarita 7.75
el jimador blanco tequila, triple sec and fresh lime juice, with a salt rim

cosmopolitan 7.55
finlandia vodka, triple sec, lime juice, cranberry juice and flamed orange zest

singapore sling 8.50
star of bombay gin, benedictine, cointreau, grenadine, angostura bitters, lime juice, pineapple juice and cherries

old fashioned 8.95
woodford reserve gently stirred with brown sugar, angostura bitters and orange zest

caipirinha 7.50
velho barreiro gold cachaça, limes, sugar, served over crushed ice

long island iced tea 7.75
el dorado 3yo, tanqueray, finlandia vodka, aqua riva tequila, triple sec and lemon topped with coke

espresso martini 7.85
coffee liqueur, fresh coffee and ketel one vodka

mojito 7.75
bacardi carta blanca rum, mint, limes, sugar and topped with soda

mai tai 8.25
el dorado 3 and 5 year old rum, triple sec, lime juice and almond

MARTINIS

lychee and roses 7.80
beauty and flavour with a kiss of roses – bombay sapphire gin, rose petals, fresh lemon and lychee juice

flaming passion fruit 8.20
a twist on a porn star martini – served with flaming wray & nephew float, pampero blanco and anejo rum shaken with fresh passion fruit

five spice fig manhattan 11.50
a robust martini with oaky flavours, traced with homemade five spice and finished off with a touch of fig

mockingbird daiquiri 10.50
a delicious twist on a classic daiquiri with lots of asian spices

RUBICON JUICES:

lychee, mango, passion fruit, guava 2.80

OTHER JUICES:

pineapple, cranberry, tomato 2.80

fresh apple juice 3.40

fresh orange juice 3.40

kingsdown still water (750ml bottle) 3.15

kingsdown sparkling water (750ml bottle) 3.15

coke (330ml bottle) 2.90

diet coke, coke zero (330ml bottle) 2.75

SCHWEPPES:

lemonade, tonic water, slimline tonic water, soda water, ginger beer, ginger ale 2.25

red bull 4.10

red bull sugar free 4.00



PING PONG