

NIBBLES



- 224 **prawn crackers** gf 1.95
with spicy mango sauce
- 264 **edamame** vg, gf 3.75
with celery sea salt
- 62 **kimchi** gf 3.95
spicy fermented cabbage, combined with radish and spring onion



SOUPS

- 54 **chicken wonton soup** 4.95
chicken wontons in light chicken and vegetable broth sprinkled with fresh spring onion
- 78 **vegetable wonton soup** vg 4.95
spinach and mushroom wontons in light miso broth garnished with coriander



RICE

- 242 **mushroom and black bean rice pot** vg 6.25
sautéed chinese mushrooms with bean curd and black bean on steamed rice
- 69 **sichuan chicken rice pot** 6.25
braised chicken with chilli, edamame beans and shiitake mushrooms on steamed rice
- 39 **prawn and scallop sticky rice** gf 7.25
prawns, scallop, carrot, bamboo shoots and glutinous rice, steamed in a lotus leaf (p.s. discard the leaf)
- 38 **vegetable sticky rice** vg, gf 5.95
bamboo shoot, carrot, asparagus and glutinous rice, steamed in a lotus leaf (p.s. discard the leaf)
- 02 **plain rice** vg, gf 1.95

DIM SUM



CRISPY

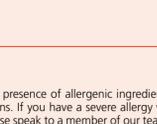
- 31 **crispy prawn balls** 6.75
king prawn wrapped in crisp shredded pastry, served with spicy mango sauce
- 319 **smoked chilli chicken wings** gf 7.50
cherrywood smoked chicken wings with a tangy tomato chilli sauce
- 288 **soy marinated chicken skewers** gf 6.25
tender chicken skewers, served with a spicy orange sauce
- 32 **prawn toast with sesame seeds** 6.25
with a hint of garlic and spicy mango sauce
- 28 **vegetable spring roll** vg 3.55
shiitake mushrooms, carrot, baby corn and celery with fragrant garlic and sesame, wrapped in crispy spring roll pastry, served with spicy mango sauce
- 26 **crispy duck spring roll** 5.35
duck, cucumber and spring onion wrapped in a crispy pastry, served with hoi sin sauce
- 186 **potato and edamame cake** v 3.25
fluffy potato and edamame beans with a crispy breadcrumb coating, served with wu xiang sauce

BUNS/PUFFS

- 23 **char sui bun** 4.75
fluffy white bun with honey barbecued pork (p.s. discard baking paper)
- 179 **vegetable bun** vg 4.75
white fluffy bun with lightly sautéed vegetables (p.s. discard backing paper)
- 01 **roast pork puff*** gf 5.45
honey roast pork in puff pastry, glazed with honey and topped with sesame seeds
- 182 **cantonese mushroom puff*** v 5.45
casserole vegetables and chinese mushrooms in honey glazed puff pastry
**subject to availability*

DUMPLINGS

- 354 **shanghai chilli wontons with spinach and mushroom** vg 6.95
spinach and mushroom wontons served on a bed of rocket leaves with bean curd, lightly seasoned with chinkiang vinegar and chilli oil
- 331 **shanghai chilli wontons with chicken** 6.95
chicken wontons served on a bed of rocket leaves with bean curd, lightly seasoned with chinkiang vinegar and chilli oil
- 58 **spicy seitan and vegetable dumplings** vg 3.95
seitan, asparagus, carrots and mushrooms, wrapped in chilli flakes-translucent pastry
- 105 **cod and okra dumpling** gf 5.15
okra, cod, prawn, goji berry, ginger, shiitake mushroom, carrot and bamboo shoot, wrapped in translucent pastry
- 109 **shanghai xiaolongbao** 4.35
traditional shanghai soup dumplings with pork, and spring onion in wheat pastry with chinkiang vinegar and ginger
- 19 **spicy chicken dumpling** gf 4.55
chicken, asparagus, shiitake mushrooms, water chestnuts, with flavours of red chilli, coriander and sesame, wrapped in translucent pastry
- 137 **chicken and cashew nut dumpling** 4.65
chicken and cashew nut with a hint of chilli and hoi sin sauce in a wheat flour pastry
- 06 **prawn and chive dumpling** gf 4.85
prawn and chive in a green chive pastry
- 132 **black prawn dumpling** gf 5.75
king prawn and garlic butter in squid ink pastry
- 11 **pork and prawn shu mai** 5.75
topped with goji berry
- 17 **spicy vegetable dumpling** vg, gf 3.65
shiitake mushrooms, root vegetables, snow peas, water chestnut with fragrant coriander, chilli and sesame, wrapped in translucent pastry
- 07 **har gau** gf 4.85
most iconic cantonese dumpling with prawn and bamboo shoots in translucent pastry
- 999 **flaming phoenix** gf 5.45
chicken dumpling with ultra-spicy chilli sauce, wrapped in beetroot pastry
- 225 **griddled spinach and mushroom dumpling** vg 3.65
spinach, shiitake and straw mushrooms, with fragrant ginger, wrapped in wheat flour pastry, served with ginger and soy sauce
- 124 **griddled spicy beef gyoza** 5.45
beef, mange tout, carrot and mushrooms in light soy and ginger sauce, wrapped in wheat pastry, served with chinkiang vinegar and finely chopped fresh ginger



DESSERTS

- 46 **chocolate fondant** v, gf 4.55
chocolate pudding filled with dark chocolate, served with vanilla ice cream
- 13 **ginger cake** v 4.25
fluffy, sweet sponge cake with the warming spicy heat of root ginger, 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
- 53 **ice cream** v, gf / **sorbet** vg, gf (3 scoops) 3.95
ask your server for today's mochi, ice cream and sorbet flavours

All prices are in £s

v suitable for vegetarians	quite spicy	ping pong recommends
vg suitable for vegans	very spicy	
gf gluten free	ultra spicy	

*ALLERGIES AND INTOLERANCES

Although we separate ingredients and clean down all work areas and equipment, the presence of allergenic ingredients in our kitchens means we cannot guarantee any of our dishes are free of those allergens. If you have a severe allergy we would advise our menu may not be suitable for you. If you have any questions at all, please speak to a member of our team. If you have a food allergy or intolerance please let us know before you order. We take allergies very seriously and we work hard to provide a wide choice to fit a range of dietary needs. Our Allergen Matrix is available from our team on request and specifies allergens present by dish.

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.

WINE

125ml measures are also available

WHITE	175ml	250ml	bottle
chenin blanc, stormy cape western cape, south africa – a stunning and spritely wine, boasting notes of passion fruit and green apple	4.95	6.95	19.95
sauvignon blanc longue roche, igp côtes de gascogne vibrant sauvignon blanc from the south-west of france, crisp and gooseberryish, with a hint of tropical fruit and a whiff of fresh-cut grass	5.65	7.75	21.95
pinot grigio, vianova veneto, italy – a classic pinot grigio, easy drinking and well balanced, great with rice and salad options, as well as lighter bites	5.95	8.10	22.95
vermentino, vieilles vignes igp pays d'oc, les archeres languedoc-roussillon, france – floral peachy and white blossom aromas are met with a soft, creamy and well-balanced palate	6.75	8.75	24.95
picpoul de pinet, domaine de belle mare languedoc-roussillon, france – delicate and fresh, with a lively crisp structure	7.95	10.25	29.95
sauvignon blanc, zealand estate marlborough, new zealand – flavours of passionfruit and stone fruits with a good layer of minerality	8.95	12.95	34.95
ROSÉ			
pinot grigio blush, ii sospiro sicily, italy – light on the palate, dry and crisp, well balanced between zingy citrus and red berry flavours	6.75	8.75	24.95
RED			
cabernet sauvignon, tempranillo - alma de vid valdepenas, spain – the nose is intense, full of black cherry and cassis. a very round, fruity and elegant red, with a prolonged finish	4.95	6.95	19.95
chilean merlot, los tortolitos central valley, chile – fresh raspberry and strawberry nose, with a light and juicy palate. straight-talking, easy drinking, moreish	5.95	8.10	22.95
organic malbec cuma, el esteco salta, argentina – made with organically grown grapes, savoury with a thrilling mix of dark fruit and spice	7.15	9.45	26.95
syrah reserve, vina falernia elqui valley, chile – spicy aromas of pepper, vanilla dark and red fruit. full bodied on the palate	7.95	10.95	29.95
BUBBLY	125ml		bottle
grand imperial brut, vin mousseux, cfdg vin de france, france – smooth and clean with a pleasing pear juice character, medium body and dry palate	4.95		27.95
prosecco, quadri extra dry veneto, italy – a great prosecco to bring out at any celebration! light, delicate with a fragrant bouquet	6.95		29.95
CHAMPAGNE			bottle
brut imperial, nv moët et chandon champagne, france – distinctive, elegant and seductive. moët brut is the worlds most loved champagne			59.95
BEER			
asahi 5.2% (330ml bottle) 4.65			
tsingtao bottle 4.7% (330ml bottle) 4.40			
tsingtao bottle 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) 14.95 served hot (subject to availability)			
takara (300ml) 15.50 served cold			

SIGNATURE COCKTAILS

- lychee and roses** 7.95
bombay sapphire gin, rose petals, lemon and lychee juice
- hong kong colada** 9.55
bacardi carta blanca rum, abruzzo liqueur, coconut crème, pineapple juice and lime
- lemongrass and lime** 8.45
finlandia vodka, lemongrass, lychee sake, limes and lychee juice
- the ping pong** 7.25
martini bianco, white wine, lychee juice and desiccated lime
- kumquat mojito** 8.25
bacardi carta blanca rum, limes, mint leaves and kumquats
- strawberry and passion sunrise** 8.95
our take on a tequila sunrise, aqua riva tequila, served with lime

SOFT

MOCKTAILS	FIZZY
pineapple, coconut and lime 3.65 fragrant and exotic – pineapple juice, coconut crème and fresh lime	jarr ginger kombucha 5.95 freshly juiced ginger root is added to the original kombucha recipe for a zesty and fiery delight
lemon and lychee 3.65 refreshing and flavoursome – lemon wedges and vanilla syrup muddled with lychee juice	fever tree tonics 2.95 lemonade, tonic water, slimline tonic water, soda water, ginger beer, ginger ale
ICED TEAS	pedrino tonics *alcoholic 3.95 ruby & tonic* 5.5%, pedro ximenez sherry & tonic* 5.5%
lemongrass 3.35 lemongrass muddled with jasmine iced tea	belvoir pressé 3.50 elderflower, cucumber & mint
strawberry and vanilla 3.35 strawberry purée, vanilla and jasmine iced tea	coke (330ml bottle) 2.95
WATER	diet coke, coke zero (330ml bottle) 2.75
still, sparkling (750ml bottle) 3.45	

TEAS / COFFEE

Unlimited hot water top up.

A selection of our unique Chinese teas is available to purchase on our website.

GREEN TEA	glass	pot	FLOWERING TEA	glass	pot
jasmine pearls green tea leaves scented with fresh jasmine blossom then rolled into perfect spheres	2.55*	4.25	jasmine and lily green tea, jasmine blossom and lily petals dramatically unfurl to release a delicate infusion	2.95*	4.25
jade green tips young of health-giving benefits these tender, fulling leaves release soft, nutty, vegetal notes	2.55*	4.25	HERBAL TEA		
jasmine and lemongrass jasmine pearls and fresh lemongrass served with honey on the side, perfect to accompany dim sum		4.95	triple mint powerful zesty combination of three mints, perfect after supper	2.55*	4.95
OOLONG TEA			COFFEE		
yellow gold rolled golden leaves from taiwan release floral notes between a green and a black tea	2.55*	4.25	espresso, macchiato 2.25		
oolong and lavender oolong tea and lavender blend served with honey, great with desserts		4.95	double espresso 2.75		
BLACK TEA			cappuccino 2.75		
lychee rose black an uplifting, deep and rich black tea from yunnan, naturally lifted with fruit oils, rose petals and dried lychee	2.55*	4.25	café latte 2.75		
black tea and ginger china black tea and fresh ginger served with honey, strong and invigorating		4.95	flat white 2.75		
china black bright, lively and full bodied black tea made with dian hong black tea from yunnan province	2.55*	4.25	americano 2.75		
			decaffeinated options are also available 2.25/2.75		

ping pong recommends

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.

Summer Menu /July2020