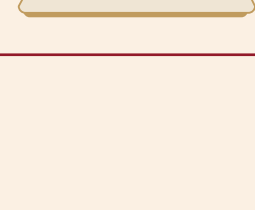


## NIBBLES

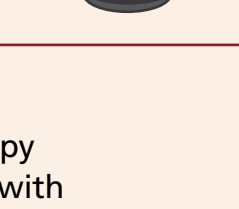


- 224 **prawn crackers** gf 1.95  
with spicy mango sauce
- 264 **edamame** vg, gf 3.75  
with celery sea salt
- 62 **kimchi** gf 3.95  
spicy fermented cabbage, combined with radish and spring onion
- 287 **long stem broccoli** vg 4.55  
sprinkled with toasted sesame seeds and served with a sesame dip



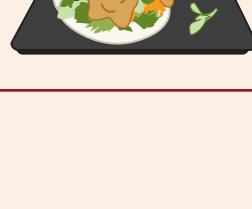
## SOUPS

- 180 **braised beef noodle soup** 7.75  
tender braised beef in taiwanese style beef broth, with flat wheat noodles, served with fresh chilli and spring onion
- 78 **vegetable wonton soup** vg 4.95  
spinach and mushrooms wontons in light miso broth garnished with coriander



## RICE

- 356 **chicken katsu rice bowl** 5.95  
chicken katsu with edamame beans, kimchi and crispy shallots on a bed of fragrant jasmine rice sprinkled with black and white toasted sesame, served with curry sauce
- 242 **mushroom and black bean rice pot** vg 6.25  
sautéed chinese mushrooms with bean curd and black beans 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, scallops, carrots, 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, carrots, asparagus and glutinous rice, steamed in a lotus leaf (p.s. discard the leaf)
- 02 **plain rice** vg, gf 1.95

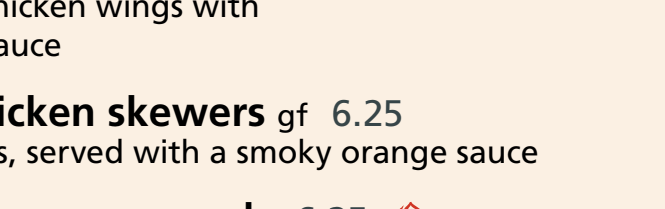


## BAOS

- 355 **chicken katsu bao** 14.95  
4 fluffy white steamed buns served with chicken katsu, kimchi, fresh cucumber and coriander with sweet chilli sauce. **serves 4**
- 321 **crispy duck bao** 16.95  
4 fluffy white steamed buns served with shredded duck, kimchi, fresh cucumber, crispy shallot and hoi sin sauce. **serves 4**
- 322 **vegetarian bao** v 12.95  
4 fluffy white steamed buns served with crispy aubergine, fresh cucumber and coriander with sweet chilli sauce. **serves 4**

**add extra bao bun** 0.80

## DIM SUM



### CRISPY

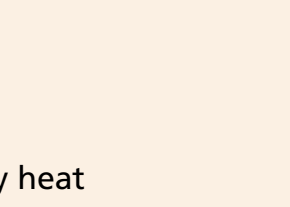
- 319 **smoked chilli chicken wings** gf 7.50  
cherrywood smoked chicken wings with a tangy tomato chilli sauce
- 288 **soy marinated chicken skewers** gf 6.25  
tender chicken skewers, served with a smoky orange sauce
- 32 **prawn toast with sesame seeds** 6.25  
with a hint of garlic and spicy mango sauce
- 28 **vegetable spring roll** vg 3.55  
shiitake mushrooms, carrots, baby corn and celery with fragrant garlic and sesame, wrapped in a 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 spring roll 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

- 48 **duck hoi sin bun** 4.25  
fluffy white bun with shredded duck in hoi sin sauce (p.s. discard baking paper)
- 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\*** 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 mushrooms 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 dumpling** 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 mushrooms, carrots 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
- 50 **chicken and orange dumpling** gf 4.15  
chicken, celery and spring onion cooked with chinkiang vinegar and orange peel sauce, wrapped in beetroot 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
- 68 **griddled tofu and porcini dumpling** vg 4.15  
porcini mushrooms and crispy tofu wrapped in wheat pastry, served with chinkiang vinegar and finely chopped ginger
- 124 **griddled spicy beef gyoza** 5.45  
beef, mange tout, carrots and mushrooms cooked 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 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.