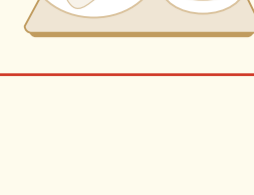
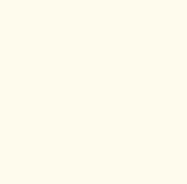


NIBBLES / SIDES



- 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
steamed fragrant long stem broccoli,
served with creamy sesame dip



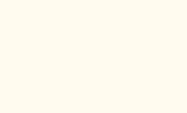
SOUPS

- 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
- 359 **crispy vegan calamari rice bowl** vg 5.95
bean curd lightly marinated in spicy mango dressing and fried in
crispy tempura batter, served on a bed of fragrant jasmine rice,
with edamame beans and crispy shallots, sprinkled with black &
white toasted sesame seeds, accompanied with sweet chilli sauce
- 242 **mushroom & black bean rice pot** vg 6.25
sautéed chinese mushrooms with bean curd and
black beans on steamed rice
- 69 **honey chilli chicken rice pot** 🌶️ 6.75
braised chicken with chilli, soya beans and shiitake
mushroom on steamed rice
- 02 **steamed jasmine rice** vg, gf 1.95



BAOS

- 243 **chilli prawn bao** 16.95
3 fluffy white steamed buns with crispy coated prawn,
spicy kimchi, sweet chilli mayonnaise and a sprinkle of
sichuan chilli powder. 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 **vegan bao** vg 12.95
4 fluffy white steamed buns served with crispy aubergine,
kimchi, fresh cucumber and coriander with sweet chilli sauce. serves 4
- add extra 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
- 56 **honey glazed spare ribs** gf 8.55
marinated pork spare ribs with honey
and sesame seeds drizzle
- 32 **prawn toast with sesame seeds** 6.25 🌶️
with a hint of garlic and spicy mango sauce
- 358 **crispy vegan calamari** vg 3.55
bean curd lightly marinated in spicy mango dressing and fried
in crispy tempura batter, served with sweet chilli sauce
- 369 **sichuan vegetable spring roll** vg 3.55
carrots, green pepper, cabbage and beansprouts
sauteed in sichuan spices, 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
- 147 **cheese burger spring roll** 6.25
beef mince, tomato, red onion mustard and cheddar
cheese wrapped in crispy spring roll pastry, served with
smooth cheese sauce
- 186 **potato & 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*** 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 & 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
- 146 **mushroom & leek dumpling** vg, gf 4.65
portobello mushroom, leek and spinach
wrapped in jade green pastry
- 105 **cod & 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 & 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 & 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 & 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
- 367 **crystal prawn dumpling** gf 5.15
traditional cantonese dumpling with prawn and
bamboo shoots, wrapped in translucent pastry
- 999 **flaming phoenix** gf 🌶️🌶️🌶️ 5.45
chicken dumpling with ultra-spicy chilli sauce,
wrapped in beetroot pastry
- 368 **griddled tofu gyoza** vg 3.65
fragrant tofu, mushroom and chinese cabbage,
wrapped in wheat flour pastry, served with ginger and soy sauce
- 124 **griddled 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 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 friendly	🌶️🌶️🌶️ ultra spicy	

*subject to availability, might be substituted with an alternative.

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.