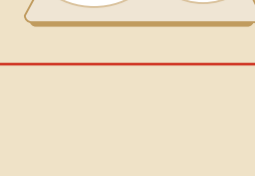


NIBBLES / SIDES

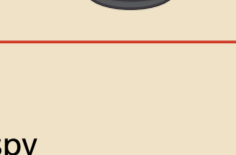


- 224 **prawn crackers** gf 2.15
with spicy mango sauce
- 264 **edamame** vg, gf 3.95
with celery sea salt
- 62 **kimchi** gf 3.95
spicy fermented cabbage, combined
with radish and spring onion
- 287 **long stem broccoli** vg 4.85
steamed fragrant long stem broccoli,
served with creamy sesame dip



SOUPS

- 180 **braised beef noodle soup** 7.95
tender braised beef in taiwanese style beef broth,
with flat wheat noodles, served with fresh chilli
and spring onion
- 76 **creamy tofu & enoki noodle soup** vg 7.55
creamy soup with noodles, sliced tofu steak and
grilled enoki mushroom, topped with fresh chilly
and thinly chopped spring onion



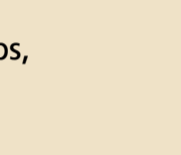
RICE

- 356 **chicken katsu rice bowl** 6.95
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
- 364 **crispy tofu rice bowl** vg 5.95
crispy tofu with edamame beans, kimchi and crispy shallots
on a bed of fragrant jasmine rice sprinkled with black and
white toasted sesame, served with sweet chilli sauce
- 69 **honey chilli chicken rice pot** 6.95
braised chicken with chilli, soya beans and shiitake
mushroom on steamed rice
- 242 **mushroom & black bean rice pot** vg 6.95
sautéed chinese mushrooms with bean curd and
black beans on steamed rice
- 02 **steamed jasmine rice** vg, gf 1.95

FESTIVE SPECIALS

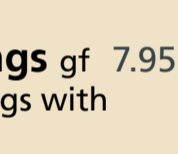
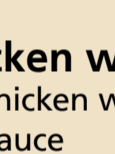
- 370 **enoki & shiitake mushroom dumpling** vg, gf 6.25
enoki & shiitake mushroom wrapped in translucent pastry,
topped with edamame bean
- 374 **prawn & chinese chive dumpling** gf 6.55
delicate prawns and crunchy water chestnut aromatized
with chinese chive, wrapped in carrot pastry
- 115 **soft shell crab** gf 8.95
a whole crab coated in a light batter and sprinkled
with sichuan spices, served on a bed of rocket leaves,
with sweet chilli sauce
- 666 **cranberry & white chocolate parcel** v 4.95
crispy wheat pastry parcels with a cranberry and
white chocolate filling
-  **cranberry paloma christmas parcel** (cocktail) 11.75
limited edition cocktail with patron silver, martini fiero,
grapefruit juice, lime and cranberry sauce, served in a
miniature patron silver bottle

SHARING BAOS



- 297 **soft shell crab bao** 21.95
4 fluffy white steamed buns served with 2 soft shell crabs,
kimchi, fresh cucumber, red leaf lettuce and coriander
with sweet chilli sauce. serves 4
- 321 **crispy duck bao** 17.95
4 fluffy white steamed buns served with shredded duck,
kimchi, fresh cucumber, crispy shallot and hoi sin sauce. serves 4
- 291 **crispy tofu bao** vg 13.95
4 fluffy white steamed buns served with crispy tofu, kimchi,
fresh cucumber and coriander with sweet chilli sauce. serves 4
- add extra bao bun** vg 0.80


DIM SUM



CRISPY

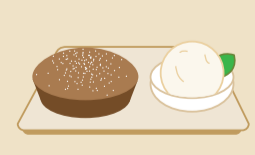
- 319 **smoked chilli chicken wings** gf 7.95 
cherrywood smoked chicken wings with
a tangy tomato chilli sauce
- 288 **soy marinated chicken skewers** gf 6.95
tender chicken skewers, served with a smoky orange sauce
- 56 **honey glazed spare ribs** gf 8.95
marinated pork spare ribs with honey
and sesame seeds drizzle
- 32 **prawn toast with sesame seeds** 7.55 
with a hint of garlic and spicy mango sauce
- 363 **crispy tofu** vg 3.95
delicate soft tofu lightly dusted and mixed in with
mango sauce, served with sweet chilli sauce
- 28 **vegetable spring roll** vg 3.95
mushrooms, carrots, white cabbage and potato with a
hint of pepper, wrapped in a crispy spring roll pastry,
served with spicy mango sauce
- 26 **crispy duck spring roll** 5.95
duck, cucumber and spring onion, wrapped in a crispy
spring roll pastry, served with hoi sin sauce
- 186 **potato & edamame cake** v 4.25
fluffy potato and edamame beans with a crispy
breadcrumb coating, served with wu xiang sauce

BUNS


- 23 **char siu pork bun** 5.15 
fluffy white bun with honey barbecued pork
(p.s. discard baking paper)
- 179 **vegetable bun** vg 5.15
white fluffy bun with lightly sautéed vegetables
(p.s. discard backing paper)

STEAMED

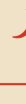

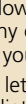

- 22 **char siu pork cheung fun** 6.25
char siu pork rice noodle rolls in soy sauce dressing,
topped with thinly chopped spring onion
- 132 **black prawn dumpling** gf 6.25 
king prawn and garlic butter in squid ink pastry
- 11 **pork & prawn siu mai** 6.25 
topped with goji berry
- 07 **har gau** gf 5.25
most iconic cantonese dumpling with prawn
and bamboo shoots in translucent pastry
- 06 **prawn & chive dumpling** gf 5.15
prawn and chive in a green chive pastry
- 115 **cod & okra dumpling** gf 5.65 
okra, cod, prawn, goji berry, ginger, shiitake mushrooms,
carrots and bamboo shoot, wrapped in translucent pastry
- 172 **chicken xiaolongbao** 6.25
juicy chicken xiaolongbao wrapped in beetroot pastry
- 250 **HD chicken & cashew nut dumpling** 6.25
chicken and cashew nut with a hint of chilli and
hoi sin sauce, wrapped in wheat flour pastry
- 19 **spicy chicken dumpling** gf 4.95 
chicken, asparagus, shiitake mushrooms, water chestnuts,
with flavours of red chilli, coriander and sesame,
wrapped in translucent pastry
- 17 **spicy vegetable dumpling** vg, gf 3.95 
shiitake mushrooms, root vegetables, snow peas,
water chestnut with fragrant coriander, chilli and sesame,
wrapped in translucent pastry
- 146 **mushroom & leek dumpling** vg, gf 4.95
portobello mushroom, leek and spinach
wrapped in jade green pastry
- 368 **griddled tofu gyoza** vg 3.85
fragrant tofu, mushroom and chinese cabbage,
wrapped in wheat flour pastry, served with ginger and soy sauce
- 124 **griddled beef gyoza** 5.95 
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 4.95
chocolate pudding filled with dark chocolate,
served with vanilla ice cream
- 13 **ginger cake** v 4.55
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
- vg suitable for vegans
- gf gluten friendly
-  quite spicy
-  very spicy
-  ultra spicy
-  ping pong recommends

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.