

## NIBBLES / SIDES

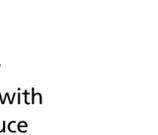


- 224 **prawn crackers** gf 2.15  
with spicy mango sauce
- 264 **edamame** vg, gf 3.95  
with celery sea salt
- 62 **kimchi** gf 3.95  
spicy fermented cabbage, combined  
with radish and spring onion
- 83 **chilli cucumber** vg, gf 3.65  
fresh cucumber bites in chilli, light soy  
& chinkiang vinegar marinade
- 287 **long stem broccoli** vg 4.85  
steamed fragrant long stem broccoli,  
served with creamy sesame dip



## SOUPS

- 180 **braised beef noodle soup** 8.25  
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 7.95  
creamy soup with noodles, sliced tofu steak &  
grilled enoki mushroom, topped with fresh chilly  
and thinly chopped spring onion



## RICE

- 356 **chicken katsu rice bowl** 7.65  
chicken katsu with edamame beans, kimchi & crispy  
shallots on a bed of fragrant jasmine rice sprinkled with  
black & white toasted sesame, served with curry sauce
- 364 **crispy tofu rice bowl** vg 6.55  
crispy tofu with edamame beans & crispy shallots on a  
bed of fragrant jasmine rice sprinkled with black &  
white toasted sesame, served with sweet chilli sauce
- 39 **seafood sticky rice** gf 7.95  
prawns, scallop, carrot, bamboo shoots & glutinous rice,  
steamed in a lotus leaf (p.s. discard the leaf)
- 38 **vegetable sticky rice** vg, gf 6.85  
bamboo shoot, carrot, asparagus & glutinous rice,  
steamed in a leaf (p.s. discard the leaf)
- 69 **honey chilli chicken rice pot** 7.65  
braised chicken with chilli, soya beans & shiitake  
mushroom on steamed rice
- 242 **mushroom & black bean rice pot** vg 7.65  
sautéed chinese mushrooms with bean curd and  
black beans on steamed rice
- 02 **steamed jasmine rice** vg, gf 1.95



## SHARING BAOS

- 243 **chilli prawn bao** 19.45  
4 fluffy white steamed buns with crispy coated prawn,  
pickled ginger, spicy mayonnaise and a sprinkle of  
sichuan chilli powder. serves 4
- 321 **crispy duck bao** 18.95  
4 fluffy white steamed buns served with shredded duck,  
pickled ginger, fresh cucumber, crispy shallot and hoi sin sauce.  
serves 4
- 291 **crispy tofu bao** vg 14.45  
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 8.95  
cherrywood smoked chicken wings with  
a tangy tomato chilli sauce
- 188 **ping pong fried chicken** 9.45  
crispy batter-fried chicken, glazed in spicy gochujang sauce
- 56 **honey glazed spare ribs** gf 9.25  
pork spare ribs drizzled with honey  
and sprinkled with sesame seeds
- 32 **prawn toast with sesame seeds** 7.95  
with a hint of garlic & spicy mango sauce
- 363 **crispy tofu** vg 4.35  
delicate soft tofu lightly dusted & mixed in  
with mango sauce, served with sweet chilli sauce
- 28 **vegetable spring roll** vg 5.25  
mushrooms, carrots, white cabbage & potato with  
a hint of pepper, wrapped in a crispy spring roll pastry,  
served with spicy mango sauce
- 26 **crispy duck spring roll** 6.55  
duck, cucumber & spring onion, wrapped in a crispy  
spring roll pastry, served with hoi sin sauce
- 186 **potato & edamame cake** v 4.25  
fluffy potato & edamame beans with a crispy  
breadcrumb coating, served with wu xiang sauce

### BUNS & PUFFS

- 23 **char siu pork bun** 5.95  
fluffy white bun with honey barbecued pork  
(p.s. discard baking paper)
- 179 **vegetable bun** vg 5.95  
white fluffy bun with lightly sautéed vegetables  
(p.s. discard baking paper)
- 01 **roast pork puff\*** 6.45  
honey roast pork in puff pastry, glazed with honey  
and topped with sesame seeds
- 182 **cantonese mushroom puff\*** v 6.45  
casserole vegetables & chinese mushrooms  
in honey glazed puff pastry

\*subject to availability

### DUMPLINGS

- 354 **shanghai chilli wontons** vg 6.95  
spinach & mushroom wontons served on a bed  
of rocket leaves with bean curd, lightly seasoned  
with chinkiang vinegar and chilli oil
- 132 **black prawn dumpling** gf 6.95  
king prawn & garlic butter in squid ink pastry
- 11 **pork & prawn siu mai** 6.85  
topped with goji berry
- 06 **prawn & chive dumpling** gf 5.65  
prawn & chive in a green chive pastry
- 105 **cod & okra dumpling** gf 6.25  
okra, cod, prawn, goji berry, ginger, shiitake mushrooms,  
carrots & bamboo shoot, wrapped in translucent pastry  
(ps. may contain fish bones)
- 109 **shanghai xiaolongbao** 6.85  
traditional shanghai soup dumplings with pork, and  
spring onion in wheat pastry with chinkiang vinegar & ginger
- 172 **chicken xiaolongbao** 6.85  
juicy chicken xiaolongbao wrapped in beetroot pastry
- 137 **chicken & cashew nut dumpling** 5.25  
chicken & cashew nut with a hint of chilli  
and hoi sin sauce in a wheat flour pastry
- 19 **spicy chicken dumpling** gf 5.05  
chicken, asparagus, shiitake mushrooms, water chestnuts,  
with flavours of red chilli, coriander & sesame,  
wrapped in translucent pastry
- 999 **flaming phoenix chicken dumpling** gf 6.65  
chicken dumpling with ultra-spicy chilli sauce,  
wrapped in beetroot pastry
- 17 **spicy vegetable dumpling** vg, gf 4.35  
shiitake mushrooms, root vegetables, snow peas,  
water chestnut with fragrant coriander, chilli & sesame,  
wrapped in translucent pastry
- 146 **mushroom & leek dumpling** vg, gf 5.45  
portobello mushroom, leek & spinach,  
wrapped in jade green pastry
- 373 **pork, leek & fine beans crispy potsticker** 6.85  
taiwanese style pork with leek & fine beans wrapped  
in wheat flour pastry, lightly fried and topped with pressed  
black & white sesame seeds
- 206 **pork & mustard greens  
full moon griddled dumpling** 6.85  
pork & mustard greens wrapped in wheat flour pastry  
gently steamed and then griddled
- 225 **spinach & mushroom griddled dumpling** vg 3.95  
spinach, shiitake & straw mushrooms with fragrant ginger,  
griddled in wheat flour pastry, served with ginger & soy sauce
- 124 **griddled beef gyoza** 6.55  
beef, mange tout, carrots & mushrooms cooked  
in light soy and ginger sauce, wrapped in wheat pastry,  
served with chinkiang vinegar & finely chopped fresh ginger

## DESSERTS



- 46 **chocolate fondant** v 4.95  
chocolate pudding filled with dark chocolate,  
served with vanilla ice cream
- 13 **ginger cake** v 4.75  
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 mochi 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	🔥🔥 spicy	
gf - gluten friendly	🔥🔥🔥 very 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.