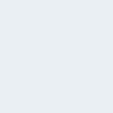


NIBBLES / SIDES



- 224 **prawn crackers** gf 2.15
with spicy mango sauce
- 264 **edamame** vg, gf 3.95
with celery sea salt
- 62 **kimchi** vg, gf 3.95
chinese leaves, spring onion and mooli
fermented in spicy chilli dressing
- 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 & NOODLES

- 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
- 189 **sichuan chicken noodles** 8.95
chunky flat wheat noodles served with chicken
in light sichuan spices, steamed bok choi,
freshly chopped spring onion and chilli
- 190 **sichuan vegan* noodles** vg 9.45
hunky flat wheat noodles served with plant-based meat
alternative in light sichuan spices, steamed bok choi,
coriander, freshly chopped spring onion and chilli
**plant-based meat alternative*



RICE

- 356 **chicken katsu curry 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
- 371 **vegan* katsu curry rice bowl** vg 7.65
plant-based golden fillet in light & crispy batter, served
on a bed of fragrant steamed jasmine rice, with edamame,
kimchi, sprinkled with black & white toasted sesame,
served with curry sauce
**plant-based fish alternative*
- 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** 7.95
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

x4 steamed bao buns & filling to self-assemble to your heart's desire

- 243 **4 x chilli prawn bao** 19.95
4 fluffy white steamed buns served with crispy coated prawn,
pickled ginger, spicy mayonnaise and a sprinkle of
sichuan chilli powder
 - 321 **4 x crispy duck bao** 21.95
4 fluffy white steamed buns served with shredded duck,
pickled ginger, fresh cucumber, crispy shallot and hoi sin sauce
 - 326 **4 x vegan* golden fillet bao** vg 16.85
4 fluffy white steamed buns served with lightly battered
plant-based golden fillet sprinkled with sichuan spices,
fresh cucumber and coriander, served with sweet chilli sauce
**plant-based fish alternative.*
- add extra plain bao bun** vg 0.80

FESTIVE SPECIALS

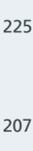
- 152 **crab & champagne dumpling** gf 8.35
crab, prawn, crunchy water chestnut and shiitake mushroom
sauteed in champagne wine, wrapped in beetroot pastry
- 218 **mushroom & chestnut griddled gyoza** vg 6.25
chestnut, shiitake and portobello mushroom stir fry with
a hint of garlic, wrapped in spinach wheat pastry and griddled
- 269 **vegan* pulled pork spring roll** vg 7.80
pea protein based mock pork, carrots, green bean
and spring onion wrapped in a crispy spring roll pastry
**plant-based meat alternative (made with Eatplanted)*
- 232 **black & gold custard bun** v 4.65
luffy black bun filled with gooey salted egg custard

 **popcorn old fashioned** 11.75
popcorn infused woodford reserve bourbon, homemade
genmaicha tea syrup and a dash of angostura bitter,
stirred together with ice, served with popcorn garnish

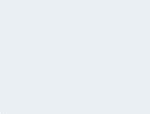
DIM SUM



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 9.45
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 4.95
fluffy potato & edamame beans with a crispy breadcrumb
coating, served with spicy mango 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
 - 07 **har gau** gf 5.95 
most iconic cantonese dumpling with prawn & bamboo
shoots in translucent pastry
 - 06 **prawn & chive dumpling** gf 5.65 
prawn & chive in a green chive pastry
 - 109 **shanghai xiaolongbao** 6.95
traditional shanghai soup dumplings with pork, and
spring onion in wheat pastry with chinkiang vinegar & ginger
 - 172 **chicken xiaolongbao** 6.95
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 6.85  
 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
 - 225 **spinach & mushroom griddled dumpling** vg 3.95
spinach, shiitake & straw mushrooms with fragrant ginger,
wrapped in wheat flour pastry, served with spicy mango sauce
 - 207 **vegan* pork griddled dumpling** vg 6.85
plant-based mock pork, sauteed in curry spices with
crunchy water chestnut, celery, edamame, black fungus,
shallot and a hint of garlic, wrapped in wheat flour pastry
and griddled
 - 124 **griddled beef gyoza** 6.55
beef, mange tout, carrots & mushrooms cooked
in light soy and ginger sauce, wrapped in wheat pastry,
served with oriental sesame soy sauce

DESSERTS



- 46 **chocolate fondant** v 4.95
chocolate pudding filled with dark chocolate,
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  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.