

NIBBLES / SIDES



- 224 **prawn crackers** gf 2.45
with spicy mango sauce
- 264 **edamame** vg, gf 3.95
with celery sea salt
- 83 **seaweed salad** vg, gf 5.25
briny seaweed seasoned with sesame oil, rice vinegar
and red chilli, sprinkled with black & white
toasted sesame seeds
- 287 **long stem broccoli** vg, al 5.95
steamed fragrant long stem broccoli,
served with creamy sesame dip



NEW! KUAH (raw) & TATAKI

- 379 **beef tataki** gf, al 11.15
thinly sliced raw beef sirloin in yuzu and sudachi marinade,
garnished with green chilli
- 382 **satay prawn** gf 8.45
lightly cooked sweet prawn in gentle satay marinade
- 381 **salmon carpaccio** gf, al 14.55
thinly sliced raw salmon dressed in citrusy soy marinade
- 380 **spicy salmon tartare** gf, al 8.95
raw salmon tartare seasoned in citrusy soy marinade
with a hint of tabasco served on crispy rice cake garnished
with red chilli and thinly sliced spring onion and
accompanied with chilli mayo
- 383 **spicy crab tartare** gf, al 8.95
crab meat in raja bonnet marinade served on crispy
rice cake, garnished with red chilli and fresh cress
and accompanied with chilli mayo

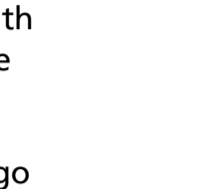


NOODLE SOUPS

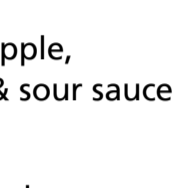
- 120 **creamy noodle soup**
velvety savoury broth with delicate hints of lemongrass
served with udon wheat noodles, steamed egg with runny yolk,
lightly simmered bok choy, red chilli thinly sliced green onions
and crispy shallots. **choose your topping:**

- 121 **chicken** 15.15
- 122 **naked prawn** 15.95
- 123 **vegetable wonton** vg 15.15 (served without egg)

RICE




- 356 **chicken katsu curry rice** 12.35
chicken katsu with edamame beans, seaweed & crispy
shallots on a bed of fragrant jasmine rice sprinkled with
black & white toasted sesame, served with curry sauce
- 371 **crispy tofu curry rice bowl** vg 9.95
delicate soft tofu lightly dusted & mixed in with mango
sauce and gently fried, served on a bed of fragrant steamed
jasmine rice, with edamame, seaweed, sprinkled with
black & white toasted sesame, served with curry sauce
- 38 **vegetable sticky rice** vg, gf 8.15
bamboo shoot, carrot, asparagus & glutinous rice,
steamed in a leaf (p.s. discard the leaf)
- 69 **honey chilli chicken rice pot** 9.25
braised chicken with chilli, soya beans & shiitake
mushroom on steamed rice
- 02 **steamed jasmine rice** vg, gf 2.50



SHARING

- 160 **sweet & sour chicken** 13.85
hong kong style bite-sizes buttered chicken with pineapple,
bell pepper and onion, coated in our signature sweet & sour sauce
- 161 **sweet & sour aubergine** vg 13.85
hong kong style bite-size crispy aubergine with pineapple,
bell pepper and onion, coated in signature sweet & sour sauce
- 243 **4 x chilli prawn bao** 24.95
4 fluffy white steamed buns with crispy coated prawn,
pickled ginger, spicy mayonnaise & a sprinkle of
sichuan chilli powder. serves 4
- 321 **4 x crispy duck bao** al 29.95
4 fluffy white steamed buns served with shredded duck,
pickled ginger, fresh cucumber, crispy shallot & hoi sin sauce
- 420 **4 x crispy chicken katsu curry bao** 18.95
4 fluffy white buns to fill to your heart desire, served with
crispy chicken, pickled ginger, fresh cucumber, crispy shallot
and katsu curry sauce. serves 4
- 322 **4 x crispy aubergine bao** vg 16.55
4 fluffy white buns to fill to your heart's desire, served with
crispy aubergine, pickled ginger, fresh cucumber,
crispy shallot and katsu curry sauce. serves 4
- add extra plain bao bun** vg 0.90
- 200 **lucky 8 har gau** gf (8 pcs) 9.55
sharing basket with 8 pieces of har gau,
iconic dumpling, made with prawn

FESTIVE SPECIALS

- 74 **sichuan crispy aubergine** vg 5.75
diced aubergine marinated in spicy mango sauce, lightly dusted
in potato flour & served with signature sichuan seasoning
- 216 **butternut squash & goji berry dumpling** vg, gf 6.65
delicate dumplings filled with sautéed butternut squash,
shiitake mushrooms, tomatoes, basil & vibrant goji berries,
wrapped in a bright red translucent pastry
- 115 **crispy soft shell crab** gf 10.45
a whole crab lightly dusted in potato flour and sprinkled
with sichuan spices served on a bed of shredded carrots &
crispy vermicelli noodles accompanied with sweet chilli sauce
- 378 **flamed wagyu beef** al 23.95
flamed wagyu beef marinated in signature ebara yakiniku
dressing, served on crispy rice cakes
- 251 **matcha & yuzu bavaois cake** 7.15
yuzu mousse, layered with a matcha green tea biscuit base
with mango & passion fruit compote filling, finished with
a light dusting of icing sugar
-  **emperor's festive fizz** 12.95
bold blend of vivir blanco and vivira añejo tequila, topped with
ginger beer and a dash of angostura bitters, served with freshly
sliced ginger and a festive beetroot powder rim for a vibrant
twist on the classic dark & stormy
- alcohol free option with everleaf forest** 9.95

DIM SUM



CRISPY

- 288 **soy marinated chicken skewers** gf 8.65
tender chicken skewers, served with smoky orange sauce
- 188 **ping pong fried chicken** 9.25
crispy batter-fried chicken, glazed in spicy gochujang sauce
- 197 **crispy squid** 14.75
crispy squid fillet marinated in lemon, sesame &
soy sauce, sprinkled with sichuan seasoning &
served with spicy mango sauce
- 32 **prawn toast** 7.95
baguette bread crispy prawn toast with a hint of garlic
& a sprinkle of sesame seed, served with spicy mango sauce
- 363 **crispy tofu** vg 5.15
delicate soft tofu lightly dusted & mixed in
with mango sauce, served with sweet chilli sauce
- 28 **vegetable spring roll** vg 5.95
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** 9.25
duck, cucumber & spring onion, wrapped in a crispy
spring roll pastry, served with hoi sin sauce

BUNS

- 23 **char siu pork bun** al 7.45
fluffy white bun with honey barbecued pork
(p.s. discard baking paper)
- 179 **vegetable bun** vg, al 7.45
white fluffy bun with lightly sautéed vegetables
(p.s. discard baking paper)

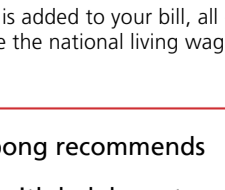
STEAMED DUMPLINGS

- 354 **shanghai chilli wontons** vg 9.25
spinach & mushroom wontons served with fragrant
bean curd on a bed of rocket leaves, lightly seasoned
with chinkiang vinegar and chilli oil
- 132 **black prawn dumpling** gf 8.25
king prawn & garlic butter in squid ink pastry
- 06 **prawn & chive dumpling** gf 6.95
prawn & chive in a green chive pastry
- 11 **pork & prawn siu mai** 7.85
topped with goji berry
- 07 **har gau** gf 6.95
most iconic cantonese dumpling with prawn &
bamboo shoots in translucent pastry
- 999 **flaming phoenix chicken dumpling** gf 7.75
chicken dumpling with ultra-spicy chilli sauce,
wrapped in beetroot pastry
- 137 **chicken & cashew nut dumpling** 6.15
chicken & cashew nut with a hint of chilli &
hoi sin sauce in a wheat flour pastry
- 172 **chicken xiaolongbao** al 7.85
juicy chicken xiaolongbao wrapped in beetroot pastry,
served with oriental sesame soy sauce
- 19 **spicy chicken dumpling** gf, al 6.45
chicken, asparagus, shiitake mushrooms, water chestnuts,
with flavours of red chilli, coriander & sesame,
wrapped in translucent pastry
- 17 **spicy vegetable dumpling** vg, gf, al 5.35
shiitake mushrooms, root vegetables, snow peas,
water chestnut with fragrant coriander, chilli & sesame,
wrapped in translucent pastry
- 146 **mushroom & leek dumpling** vg, gf 6.15
portobello mushroom, leek and spinach,
wrapped in jade green pastry

GRILLED GYOZA & DUMPLINGS

- 225 **spinach & mushroom dumpling** vg 5.35
spinach, shiitake & straw mushrooms with fragrant ginger,
wrapped in wheat flour pastry, served with spicy mango sauce
- 124 **beef dumpling** 7.35
beef, mange tout, carrots & mushrooms cooked in
light soy and ginger sauce, wrapped in wheat pastry,
served with oriental sesame soy sauce
- 387 **prawn gyoza (5 pcs)** 7.95
delicate prawn wrapped in a traditional pink beetroot
gyoza pastry, served with oriental sesame soy sauce
- 385 **chicken truffle gyoza (5 pcs)** 6.25
tender chicken & root vegetables are casseroleed with truffle,
spring onion and aromatic spices, all wrapped in a traditional
wheat-based turmeric gyoza pastry, served with oriental
sesame soy sauce
- 386 **spinach & mushroom gyoza (5 pcs)** vg 6.25
sautéed spinach & mushroom wrapped in a traditional green
spinach gyoza pastry, served with spicy mango sauce

DESSERTS



- 46 **chocolate fondant** v, gf 5.95
chocolate pudding filled with dark chocolate,
served with vanilla ice cream
- 390 **oriental macaron** 1 x 3.55 | 2 x 5.95
meringue and almond flour sandwich cookie
with oriental inspired cream filling
choose between: **earl grey** v, gf / **yuzu** gf
- 53 **ice cream** v, gf / **sorbet** vg, gf (3 scoops) 5.25
ask your server for today's ice cream and sorbet flavours

Prices include VAT at standard rate. All prices are in £s. A discretionary service charge of 5% is added to your bill, all of which is distributed to our staff through a system they control. All of our staff are paid above the national living wage before counting any tips or service charges you choose to pay.

v - suitable for vegetarians 🌶️ quite spicy 🍷 ping pong recommends
vg - suitable for vegans 🌶️🌶️ spicy 🍴 made with halal meat
gf - gluten friendly 🌶️🌶️🌶️ very spicy 🍻 good for sharing
al - contains alcohol

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.