

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! KUIAI (raw) & TATAKI



- 379 **beef tatakai** 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

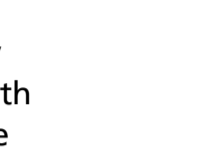


NOODLE SOUPS

- 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



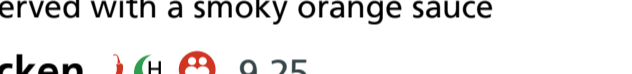
- 356 **chicken katsu curry rice** 12.35
chicken katsu with edamame beans, seaweed & crispy shallots on a bed of fragrant jasmine rice sprinkled with black & white toasted sesame, served with curry sauce
- 371 **crispy tofu curry rice bowl** vg 9.95
delicate soft tofu lightly dusted & mixed in with mango 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, soy 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 sweet chilli 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

DIM SUM



CRISPY

- 288 **soy marinated chicken skewers** gf 8.65
tender chicken skewers, served with a smoky orange sauce
- 188 **ping pong fried chicken** 9.25
crispy batter-fried chicken, glazed in spicy gochujang sauce
- 319 **smoked chilli chicken wings** gf 9.95
cherrywood smoked chicken wings with a tangy tomato chilli sauce
- 197 **crispy squid** 14.75
crispy squid fillet marinated in lemon, sesame & soy sauce, sprinkled with sichuan seasoning & served with spicy mango sauce
- 74 **sichuan crispy aubergine** vg 5.75
diced aubergine marinated in spicy mango sauce, lightly dusted in potato flour and served with signature sichuan seasoning
- 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 6.55
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
- 88 **wagyu beef & black bean dumpling** al 10.45
cabbage, black beans, and a touch of coriander and chilli, wrapped in translucent red pastry
- 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
pork and prawns, with a hint of onion and shiitake, in a wonton egg pastry 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
- 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
- 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
- 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
- 374 **prawn & chinese chive potsticker (3 pcs)** 7.35
prawn, chinese chive, water chestnut and a hint of white pepper, wrapped in wheat flour pastry, served with oriental sesame soy sauce
- 280 **chicken & chinese chive gyoza (5 pcs)** 5.55
tender chicken, chinese chive, sautéed with onion and cabbage with a hint of garlic and ginger, wrapped in a traditional wheat-based gyoza pastry, grilled and served with oriental sesame soy sauce
- 281 **edamame & vegetable gyoza (5 pcs)** vg, al 5.55
sautéed edamame, cabbage, carrot, celery and crunchy water-chestnut with a hint of white pepper and garlic, wrapped in a traditional wheat-based gyoza pastry, grilled and served with spicy
- 282 **salmon & vegetable gyoza (5 pcs)** 6.25
salmon and surimi gently cooked with carrot and mushroom with a hint of ginger, garlic and white pepper, wrapped in a traditional wheat-based gyoza pastry, grilled and served with wu xiang sauce

DESSERTS



- 251 **matcha & yuzu finger 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
- 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
- vg - suitable for vegans
- gf - gluten friendly
- al - contains alcohol
- 🔥 quite spicy
- 🔥🔥 spicy
- 🔥🔥🔥 very spicy
- 👤 ping pong recommends
- 🌱 made with halal meat
- 👥 good for sharing

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.