



M' DIM SUM

甜 森

**PLEASE NOTE
OUR FOOD MAY CONTAINING THESE
FOLLOWING:**



Celery



Cereals
Containing
Gluten



Crustaceans



Eggs



Fish



Lupin



Milk



Molluscs



Mustard



Nuts



Peanuts



Sesame
Seeds



Soya



Sulphur
Dioxide

For allergen and intolerance information,
please ask a member of staff.

套餐 • Set combo

Set A £ 28.00 per Person

五彩拼盘 Assorted Platter

(海草, 串鸡, 春卷, 多士, 排骨)
(Seaweed, Chicken Skewers, Spring Rolls, Prawn Toast, Spare Ribs)

香酥鸭
Crispy Duck

凤梨咕嚕肉
Sweet and Sour Pork with Pineapple

蒜子蘑菇牛肉
Sautéed beef and mushroom with garlic cloves.

炒时蔬
Sautéed seasonal mixed vegetables

蛋炒饭
Egg Fried Rice

甜品
Desserts



Set B £ 38.00 per Person

五彩拼盘 Assorted Platter

(海草, 串鸡, 春卷, 多士, 排骨)
(Seaweed, Chicken Skewers, Spring Rolls, Prawn Toast, Spare Ribs)

香酥鸭
Crispy Duck

时果咕嚕虾
Sweet and Sour Prawn

黑椒牛柳粒
Diced Beef fillet dices with Black pepper sauce

什菌烩豆腐
Assorted Mushroom and Tofu Stew

扬州炒饭
Yangzhou Fried Rice

甜品
Desserts



Set C

£ 26.00 per Person

五彩斋拼盘 Assorted Platter

(斋卷, 小豆腐, 海草, 天妇罗菜)

(Vegetarian Spring Roll, Tofu, Seaweed, Tempura Vegetables)

斋香酥鸡

Vegetarian Crispy Chicken

斋红烧豆腐

Braised Fried tofu

斋鱼香茄子

Spicy Eggplant Clay Pot

炒什锦菜

Sautéed Assorted Vegetables

斋炒饭 / 斋星米

Vegetarian Fried Rice / Vegetarian Fried Noodle

甜品

Desserts



头盘 • Appetizer

- A01 香酥鸭 Crispy Aromatic Duck
Braised duck, shredded green onion, duck paste, duck skin, shredded cucumber
- Quarter: £ 23.00 - Half : £ 23.00 - Whole : £ 42.00
- A01 斋香酥鸭 Vegetarian Crispy Aromatic Duck (flour) £ 13.80
Vegetarian Duck, shredded green onion, duck paste, duck skin, shredded cucumber
- A01 台湾盐酥鸡 Taiwanese Salted Fried Chicken £ 9.80
Deep Fried chicken thigh, salt
- A01 蒜香鸡中翅 Hot and Garlic chicken wing (flour) ● £ 9.80
Chicken wings, garlic, Bread Crumbs, paprika
- A01 沙爹鸡串 Satay Chicken skewer (peanuts, sesame seeds) £ 6.50
Chicken breast, satay sauce, peanuts, sesame seeds
- A01 鸡春卷 Chicken spring roll (flour) £ 5.50
Chicken breast, vegetables, fungus, mushrooms
- A01 红油抄手 Sichuan wonton in chilli oil (flour) ● £ 8.50
Prawn filling, marinade, chili oil
- A01 煎鸡锅贴 Fried chicken dumpling (flour) £ 7.80
Chicken, mushrooms
- A01 煎斋锅贴 Fried vegetable dumpling (4pc) ● £ 6.20
Vegetables, fungus, mashrooms
- A01 椒盐虾球 Deep fried prawns with Spiced Salt (Salt and Pepper Soft-shell Crab) ● £ 11.00
Prawn balls, garlic, bread crumbs, chili peppers
- A01 椒盐软壳蟹 Deep Fried soft-shell crab with spiced salt ● £ 11.00
Soft-shell crab, garlic, crumbled bread, chili pepper
- A01 避风塘BB鱿鱼 Deep-fried Baby squid with Spiced Salt (flour) ● £ 12.00
Small squid, bombay spices (Black Bean, garlic, breadcrumbs, chili, shallots)
- A01 虾多士 Prawn toast (sesame, flour) £ 6.00
Bread, Prawn paste, sesame)
- A01 金沙软壳蟹 Deep-Fried Soft Shell Crab coated with salted egg yolk ● £ 12.00
Salted egg yolk and spices
- A01 沙爹虾串 Satay prawn skewer (peanuts) £ 8.00
Prawn balls, satay sauce

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| A01 | XO 酱萝卜糕 | Radish cake tossed in XO chili sauce ● <i>XO paste, dried Prawn, radish, rice flour</i> | £ 7.80 |
| A01 | 斋春卷 | Vegetarian Spring roll (flour) (4pc) ● <i>Shredded vegetables, shredded mushrooms, shredded fungus, vermicelli</i> | £ 4.50 |
| A01 | 椒盐排骨 | Deep-Fried Spare-ribs with spiced salt (Salt and Pepper Rib) ● <i>Ribs, garlic, bread crumbs, chili</i> | £ 9.00 |
| A01 | 椒盐小豆腐 | Deep Fried tofu with spiced salt (beans) (Salt and pepper tofu) <i>Tofu, garlic, bread crumbs, chili</i> | £ 6.00 |
| A01 | 椒盐鱿鱼 | Deep-Fried squid with spiced salt (Salt and pepper Squid) ● <i>Squid, garlic, bread crumbs, chili</i> | £ 12.00 |

汤羹 • Soup

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| S01 | 鲜虾云吞汤 | Prawn Won Ton Soup (flour) <i>Prawn, WonTon wrap, Vegetables</i> | £ 6.00 |
| S01 | 酸辣汤虾/斋 | Hot and Sour Soup with Prawn or Vegetables (beans) ☆ <i>Tofu, bamboo shoots, fungus, preserved vegetables, beans, chilli, Prawn, shredded chicken</i> | £ 5.00 |
| S01 | 海鲜豆腐羹 | Seafood and Tofu Soup (beans) <i>Tofu, Egg white, Fried scallions, Prawn, squid, scallops</i> | £ 5.00 |
| S01 | 雪花豆腐羹 | Snow flake Tofu Soup (beans) ● <i>Tofu, Egg white, fried scallions</i> | £ 4.50 |
| S01 | 鸡茸粟米羹 | Minced Chicken and Corn Soup (Egg) <i>Chicken, Corn and Egg</i> | £ 5.00 |
| S01 | 蟹肉粟米羹 | Crab meat and corn Soup (egg) <i>Fresh crab meat, corn, egg</i> | £ 6.00 |



精美点心 • Exquisite dim sum

- S01 鱼子酱蒸金鱼饺 Steamed Golden Fish Dumpling with Caviar (3pc) £ 7.50
Caviar, Prawn
- S01 野菌黑松露烧卖 Wild mushroom black truffles stuffed Siu Mai £ 7.00
Black truffles, Prawn, Pork
- S01 特色点心拼盘 Special dim sum platter £ 15.00
Prawn dumplings (3), scallop dumplings (3), vegetarian dumplings (3).
- 虾 饺 (3)
 - 带子饺 (3)
 - 素菜饺 (2)
- Prawn dumplings (3),
- Scallop dumplings (3),
- Vegetarian dumplings (2).
- Ingredients: Prawn, wheat starch dumpling wrappers scallops, mushrooms, abalone mushrooms, hairy mushrooms, shiitake mushrooms, water chestnut, celery*
- S01 叉烧包 Steamed barbeque pork bun £ 4.60
Caviar, Prawn
- S01 奶黄包 Steamed Custard Bun £ 6.00
Milk, eggs, flour
- S01 奶黄流沙包 Custard lava Bun (3pc) £ 6.00
Milk, eggs, flour
- S01 红豆流沙包 Red bean Lava Bun (3pc) £ 6.00
Red beans, milk, flour, vegetable powder
- S01 红豆马来糕 Red bean Sponge cake £ 6.00
Red beans, eggs, flour

手工饺子 • Dumpling

- S01 猪肉三鲜水饺 Boiled PORK, SHIITAKE MUSHROOM & BLACK FUNGUS DUMPLINGS (8pc) £ 6.80
- S01 鸡肉白菜水饺 Boiled chicken & CHINESE LEAF DUMPLINGS (8pc) £ 6.80

烧腊明档 • Roasted Dishes

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| A01 北京片皮鸭 | Peking Duck Roast Duck Skin, shredded cucumber, spring onion, duck sauce, wrappers - Half : £ 27.50 - Whole : £ 49.00 | |
| A01 明炉烧鸭 | Roast Duck <i>pork</i> - Quarter: £ 13.80 - Half : £ 18.00 - Whole : £ 35.00 | |
| A01 蜜汁叉烧 | Honey Glazed Barbeque Pork <i>Pork</i> | £ 12.50 |
| A01 脆皮烧腩 | Crispy Roast Pork Belly <i>Pork</i> | £ 12.50 |
| A01 玫瑰豉油鸡 | Marinated chicken with Mei Kuay Soya sauce <i>Chicken, Soy Sauce</i> - Half : £ 18.00 - Whole : £ 35.00 | |
| A01 烧味双拼 | The Roasted Combo <i>Roast duck, Roast pork belly, Barbeque pork, Please pick 2 out of 3</i> | £ 00.00 |
| A01 烧味三拼 | The Roasted Trio <i>Roast Duck, Roast Pork Belly, Barbeque Pork</i> | £ 00.00 |
| A01 蜜汁叉烧饭 | Honey Glazed Barbeque Pork with Steamed Rice | £ 12.00 |
| A01 蜜汁叉烧汤面 | Honey Glazed Barbeque Pork with Soup noodle | £ 12.00 |
| A01 脆皮烧肉饭 | Crispy roast pork belly with Steamed rice | £ 12.00 |
| A01 脆皮烧肉汤面 | Crispy roast pork belly with Soup noodle | £ 12.00 |
| A01 明炉烧鸭饭 | Oven roast duck with steamed rice | £ 12.00 |
| A01 明炉烧鸭汤面 | Oven roast duck with soup noodle | £ 12.00 |
| A01 卤水鸭饭 | Soya marinated duck with steamed rice | £ 11.50 |
| A01 豉油鸡饭 | Black bean sauce chicken with steamed rice | £ 11.50 |
| A01 双烧饭 | Roast Meat Combo with steamed Rice <i>Please select 2 out of barbeque pork, roast pork belly and roast duck</i> | £ 15.00 |
| A01 双烧汤面 | Roast Meat Combo with steamed Soup Noodle <i>Please select 2 out of barbeque pork, roast pork belly and roast duck</i> | £ 15.00 |
| A01 三烧饭 | Roast Meat Trio with steamed rice <i>barbeque pork, roast pork belly and roast duck</i> | £ 16.00 |
| A01 三烧汤面 | Roast Meat Trio with steamed Soup Noodle <i>barbeque pork, roast pork belly and roast duck</i> | £ 16.00 |

潮州卤水 • Marinated Dishes

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| A01 卤水牛腩肉 | Soy marinated beef shank | £ 13.80 |
| A01 潮州卤水鸭 | Soy marinated duck - Quarter: £ 12.80 - Half : £ 17.80 - Whole : £ 32.80 | |
| A01 卤水鸭舌 | Soy marinated duck tongue | £ 13.80 |
| A01 卤水鸭翅 | Soy marinated duck wings | £ 10.80 |
| A01 卤水鸭头 | Soy marinated duck head | £ 32.80 |

时令海鲜 • Seafood Dishes

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| A01 龙虾 (葱姜, 椒盐, 避风塘炒) | Lobster Ginger, scallion, spiced salt, Bombay style | £ S.P. (时价) |
| A01 有壳带子 (金银蒜, 豉汁, 清蒸)(粉丝) | Steamed Scallop in shell with Vermicelli, Fried Garlic in Black Bean Sauce Fried garlic, soy sauce, steam, vermicelli | £ 2.80 (each) |
| A01 泰式焗原只深海鱿鱼 (甜辣酱, 生菜, 原只鱿鱼) | Baked whole squid with Thai Sweet Chilli Sauce Sweet and chilli sauce, lettuce, whole squid | £ 22.00 |
| A01 游水青蟹 (葱姜炒, 椒盐, 避风塘炒) | Fried Crab (live) with dry spices, garlic Scallion, Ginger Scallion and ginger fry, spiced salt | £ 28.80 |
| A01 海鲈鱼 (清蒸, 古法蒸) | Seabass Steam, Ancient method steamed | £ 20.80 |

甜森小炒 • Stir-Fry

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| A01 江南镇江小排骨 | Braised Spare Ribs in black vinegar sauce (Flour) <i>Black Vinegar Sauce , spare ribs, scallions</i> | £ 10.80 |
| A01 时果生炒排骨 | Sweet and sour pork rib with seasonal fruits (Red/Green pepper, flour) <i>mixed fruits, spare ribs, sweet and sour sauce, red / green peppers</i> | £ 12.80 |
| A01 XO 酱碧绿虾球 | Stir-fry Prawn with broccoli in XO chilli sauce <i>Broccoli, prawn, straw mushroom, bamboo shoots, xo sauce</i> | £ 13.80 |
| A01 时果咕嚕虾 | Sweet and Sour Prawn <i>Mixed fruits, Prawn, Sweet and sour, red/Green peppers</i> | £ 13.80 |
| A01 西北孜然羊肉 | Roast lamb with Cumin <i>lamb, onion, spices, chili</i> | £ 14.80 |
| A01 菜包香酥羊 | Crispy Aromatic Lamb and vegetable wrap <i>Lettuce, Five spiced Lamb</i> | £ 18.00 |
| A01 玉兰潮味沙茶牛肉 | Stir Fried Satay beef and Broccoli in Sa Cha Sauce <i>broccoli, satay sauce, beef</i> | £ 14.00 |
| A01 果酒黑椒牛柳粒 | Stir Fried Diced Beef fillet with Black pepper sauce and fruit wine <i>Diced Beef tenderloin, black pepper sauce, onion, garlic, fruit wine</i> | £ 18.80 |
| A01 香芒牛柳丝 | Stir Fried Shredded beef with mango <i>Beef, Mango, Peking style sauce, sweet and sour, chili</i> | £ 18.80 |
| A01 凤梨咕嚕肉 | Sweet and sour pork with pineapple (Egg) <i>Pork neck, pineapple, sweet and sour, green/red pepper, onion</i> | £ 12.80 |
| A01 时果咕嚕鸡 | Sweet and sour chicken with seasonal fruits (Flour , egg) <i>Chicken, mixed fruits , sweet and sour, green/red pepper</i> | £ 12.80 |
| A01 阳江豉椒鸡/牛 | Stir-fried chicken / beef in Black Bean Sauce <i>black bean, green/red pepper, onion, chicken/ beef</i> | £ 12.80 |
| A01 菜远姜葱鸡/牛 | Stir-fried Chicken / beef and Choy Sum with Ginger and Shallots <i>Choy Sum, garlic, ginger , shallots , chicken/ beef</i> | £ 13.00 |
| A01 蚝皇蘑菇鸡/牛 | Stir Fried Chicken with mushroom in oyster sauce <i>Oyster Sauce, mushroom, garlic, onion, chicken/ beef</i> | £ 12.00 |
| A01 潮州菜甫肉碎煎蛋 | Chiu Chau style Omelette with Preserved Radish and minced pork <i>Radish, mince pork, egg, garlic, shallots</i> | £ 10.80 |
| A01 家常豆腐 | Homely fried tofu <i>deep fried tofu, fungus, chili</i> | £ 10.80 |

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| A01 川味麻婆豆腐 | Chili Mapo Tofu <i>Tofu, beef, mala sauce, garlic</i> | £ 10.80 |
| A01 京都大虾拼鲜 | Prawn with Squid in Peking Sauce <i>Water chestnut, Prawn, Squid, Peking Sauce</i> | £ 14.80 |
| A01 咖喱牛腩 | Beef Brisket Curry (Peanut) <i>Onion, chilli, beef brisket, curry sauce</i> | £ 11.80 |
| A01 咖喱鸡 | Chicken curry (Peanut) <i>Onion, Chilli, chicken, curry sauce</i> | £ 10.00 |
| A01 咖喱虾 | Prawn curry (Peanut) <i>Onion, Chilli, Prawn, curry sauce</i> | £ 12.00 |
| A01 京都排骨 | Peking Spare Ribs | £ 12.80 |

煲仔 铁板 • Clay Pot/ Flat iron

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| A01 干葱罗定鸡煲 | Laoding chicken with black bean in Clay Pot <i>Fried scallion, onion, black bean, chicken</i> | £ 12.80 |
| A01 潮式沙茶牛肉粉丝煲 | Sa Cha Beef with vermicelli in clay pot <i>Satay, beef, vermicelli, garlic, onion</i> | £ 12.80 |
| A01 咸鱼鸡粒茄子煲 | Salted Fish and Chicken with Egg Plant in Clay Pot <i>Eggplant, chicken, salted fish, ginger, mushroom</i> | £ 12.80 |
| A01 蒜子杂菌豆腐煲 | Garlic with mixed mushroom and tofu in Clay Pot (beans) <i>Garlic, Mixed mushroom, Fried tofu, Red/Green pepper</i> | £ 10.80 |
| A01 萝卜牛腩煲 | Braised Beef brisket with radish in Clay Pot <i>Radish, Beef brisket, shallots</i> | £ 12.80 |
| A01 杂菌海鲜煲 | Mixed mushroom and Seafood in Clay Pot (Sesame) <i>Mixed mushroom, Prawn, scallop, squid, ginger, shallot</i> | £ 14.80 |
| A01 铁板中式牛柳 | Chinese style beef fillet on Sizzling Plate <i>Onion, beef tenderloin, broccoli, cherry tomato, peking sauce</i> | £ 18.80 |
| A01 铁板京都大虾 | Peking style prawn on Sizzling plate <i>Prawn, onion, broccoli, cherry tomato</i> | £ 14.80 |
| A01 铁板黑椒菌菇牛柳粒 | Beef fillet cubes with mixed mushroom in Black Pepper sauce on Sizzling Plate <i>beef tenderloin cube, mixed mushroom, onion, cherry tomato, black pepper</i> | £ 18.80 |
| A01 铁板葱油鸡块 | Chicken and spring onion in scallion oil on sizzling Plate | £ 12.80 |

精选斋菜 • Featured Vegetarian Dishes

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| A01 双菇生菜包 | Sautéed mushroom with Lettuce Wrap | £ 7.00 |
| A01 椒盐小茄子/鲜芦笋 | Deep Fried Eggplant / Asparagus with Spiced Salt (egg) <i>Deep Fried powder, Salt</i> | £ 9.80 |
| A01 泰汁炒斋鸡 | Thai Style Stir-fried Vegetarian Chicken (flour) <i>Sweet and chili Sauce, green/ red pepper, vegetarian chicken / duck</i> | £ 10.80 |
| A01 泰汁炒斋鸭 | Thai Style Stir-fried Vegetarian Duck (flour) <i>Sweet and chili Sauce, green/ red pepper, vegetarian chicken / duck</i> | £ 10.80 |
| A01 豆豉炒斋鸡 | Stir-fried Vegetarian chicken in black bean sauce (flour) <i>green/ red pepper, Onion, black bean, vegetarian chicken / duck</i> | £ 10.80 |
| A01 豆豉炒斋鸭 | Stir-fried Vegetarian duck in black bean sauce (flour) <i>green/ red pepper, Onion, black bean, vegetarian chicken / duck</i> | £ 10.80 |
| A01 小炒辣斋鸡 | Stir-fried Vegetarian Chicken in chili sauce (flour) <i>Green pepper, Black Bean, Vegetarian Chicken / Duck</i> | £ 10.80 |
| A01 小炒辣斋鸭 | Stir-fried Vegetarian Duck Stir in chili sauce (flour) <i>Green pepper, Black Bean, Vegetarian Chicken / Duck</i> | £ 10.80 |
| A01 椒盐斋鸡 | Deep Fried Vegetarian Chicken with salt and pepper (flour) <i>Vegetarian Chicken, chili , garlic bread crumps, scallions</i> | £ 10.80 |
| A01 椒盐斋鸭 | Deep Fried Vegetarian Chicken with salt and pepper (flour) <i>Vegetarian duck, chili , garlic bread crumps, scallions</i> | £ 10.80 |
| A01 杂菌炆斋鸡 | Vegetarian chicken Stew with assorted mushrooms (flour) <i>mushrooms, carrots, vegetarian chicken</i> | £ 11.80 |
| A01 杂菌炆鸭 | Vegetarian duck Stew with assorted mushrooms (flour) <i>mushrooms, carrots, vegetarian duck</i> | £ 11.80 |
| A01 西兰花炒三素 | Sautéed broccoli with assorted vegetables. <i>Broccoli, fungus, mushrooms carrots, garlic</i> | £ 11.80 |
| A01 豆腐炆素鸡煲 | Vegetarian chicken and Tofu in clay pot (flour) <i>Fried Tofu, mushrooms, carrots vegetarian chicken</i> | £ 11.80 |
| A01 豆腐炆素鸭煲 | Vegetarian duck and Tofu in clay pot (flour) <i>Fried Tofu, mushrooms, carrots vegetarian chicken</i> | £ 11.80 |
| A01 罗汉斋煲 | Braised mixed Vegetables and tofu Clay Pot <i>Fried Tofu, fungus, mushrooms, mixed vegetables, vermicelli</i> | £ 11.80 |

合时蔬菜 • Seasonal Vegetables

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| A01 通菜 (姜汁, 蒜蓉, 清炒, 蚝油) | Morning Glory | £ 11.00 |
| A01 菜心 (清炒, 蒜蓉, XO 酱) | Choy Sum | £ 10.00 |
| A01 小白菜 (清炒, 蒜蓉, XO 酱) | White cabbage | £ 10.00 |
| A01 西兰花 (清炒, 蒜蓉, XO 酱) | Broccoli | £ 10.00 |
| A01 荷兰豆 | Snow Peas | £ 10.00 |
| A01 上海青 | Green Bak Choy | £ 10.00 |
| A01 BB 西兰花 | Broccolini | £ 10.00 |
| A01 菌菇炒时菜 | Sautéed mushroom with Seasonal Vegetable | £ 11.80 |
| A01 鲜芦笋 (清炒, 蒜蓉, XO 酱) | Asparagus | £ 10.00 |
| A01 炒时蔬 (菜心, 西兰花, 小白菜) | Sautéed Seasonal Vegetables | £ 10.80 |

炒饭面粉 • Fried rice and noodles

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| A01 泰国香米白饭 | Steamed Rice | £ 2.50 |
| A01 葱花蛋炒饭 | Egg Fried rice with chopped spring onion | £ 6.00 |
| A01 扬州炒饭 | Yangzhou Fried Rice Prawn, Barbeque Pork, diced corn, diced carrots, green beans, egg | £ 11.50 |
| A01 星洲炒饭 | Singaporean Fried Rice Green and red pepper, Prawn, barbeque pork, diced corn, green beans, egg | £ 11.50 |
| A01 咸鱼鸡粒炒饭 | Salted fish and chicken Fried Rice Salted Fish, Chicken, Ginger, Diced Vegetables | £ 12.80 |
| A01 虾球炒饭 | King Prawn Fried Rice Prawn, diced corn, diced carrot, green beans, egg | £ 12.00 |

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| A01 杂菜炒饭 | Mixed Vegetables Fried Rice <i>Mixed Vegetables</i> | £ 8.80 |
| A01 干炒牛肉河粉 | Beef wok Fried with flat rice Noodles <i>Scallions, onions, Bean Sprouts, Beef</i> | £ 14.00 |
| A01 干炒牛肉面 | Beef wok fried with egg noodles <i>Scallions, onion, bean sprouts, beef</i> | £ 13.00 |
| A01 干炒鸡肉河粉 | Chicken wok fried with Flat Rice noodles <i>Scallions, Onions, bean sprouts, chicken</i> | £ 12.00 |
| A01 干炒鸡肉面 | Chicken wok fried with egg noodles <i>Scallions, onions, bean sprouts, chicken</i> | £ 14.00 |
| A01 干炒虾球河粉 | King Prawn wok fried with flat rice noodle <i>Scallions, onions, bean sprouts, prawn</i> | £ 14.00 |
| A01 干炒虾球面 | King Prawn wok fried with egg noodle <i>Scallions, onions, bean sprouts, prawn</i> | £ 14.00 |
| A01 干炒招牌河粉 | Signature wok fried Flat Rice Noodle <i>Prawn, Squid, chicken, roast pork, Scallions, onions, bean sprouts</i> | £ 14.00 |
| A01 干炒招牌面 | Signature Wok Fried Egg Noodles <i>Prawn, Squid, chicken, roast pork, Scallions, onions, bean sprouts</i> | £ 14.00 |
| A01 星洲炒米粉 | Singapore style rice noodle (Peanuts, sesame) <i>Green/ Red pepper, beans, prawns, chicken, onion</i> | £ 12.00 |
| A01 斋星洲米粉 | Vegetarian Singapore rice noodle <i>Prawn, Scallions, onions, Vegetables, egg</i> | £ 10.00 |
| A01 广式大虾炒米粉 | Cantonese King Prawn Wok fried rice noodle <i>Prawn, scallops, squid, Scallions, onions, bean sprouts</i> | £ 00.00 |
| A01 干炒海鲜乌冬面 | Seafood Wok Fried with udon noodle <i>Prawn, scallops, squid, black pepper, Scallions, onions, bean sprouts</i> | £ 14.00 |
| A01 黑椒海鲜炒乌冬面 | Black Pepper Sauce seafood Wok fried with Udon noodle <i>Prawn, noodle, vegetables, mushrooms, carrots</i> | £ 14.00 |
| A01 虾球炒面 | King Prawn Wok fried with noodle <i>Prawns, Scallops, Squid, noodles, vegetables, mushrooms, carrots</i> | £ 14.00 |
| A01 三鲜炒面 | Vegetable wok fried with noodle <i>Noodles, broccoli, peas, mixed vegetables</i> | £ 14.00 |
| A01 杂菜炒面 | Chicken wok fried with noodle <i>Chicken, noodles, vegetables, mushrooms, carrots</i> | £ 8.80 |
| A01 鸡肉炒面 | Chicken wok fried with noodle <i>Chicken, noodles, vegetables, mushrooms, carrots</i> | £ 10.00 |
| A01 牛肉炒面 | Beef Wok fried with noodle <i>Beef, noodles, vegetables, mushrooms, carrots</i> | £ 10.00 |

汤粉面 • Soup Noodles

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| A01 鲜虾云吞汤粉 | Prawn Wonton Rice Noodle with soup | £ 12.80 |
| A01 鲜虾云吞汤面 | Prawn Wonton noodle with soup | £ 12.80 |
| A01 鱼蛋鱼饼汤粉 | Fish ball and Fish cake rice noodle with soup <i>Prawn, Barbeque Pork, diced corn, diced carrots, green beans, egg</i> | £ 12.00 |
| A01 鱼蛋鱼饼汤面 | Fish ball and Fish cake noodle with soup <i>Green and red pepper, Prawn, barbeque pork, diced corn, green beans, egg</i> | £ 12.00 |
| A01 台湾牛肉面 | Taiwanese Braised Beef noodle with soup <i>Salted Fish, Chicken, Ginger, Diced Vegetables</i> | £ 12.00 |
| A01 老北京炸酱面 | Peking Style Braised Noodle with mice pork sauce <i>Prawn, diced corn, diced carrot, green beans, egg</i> | £ 12.00 |
| A01 海鲜喇沙汤面 | Seafood Laksa <i>Mixed Vegetables</i> | £ 12.00 |
| A01 海鲜味增拉面 | Seafood Miso Ramen | £ 12.00 |
| A01 叉烧味增拉面 | Barbeque Pork Miso Ramen | £ 10.00 |
| A01 烧鸭味增拉面 | Roast Duck Miso Ramen | £ 10.00 |

甜品 • Sweets

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| A01 杨枝甘露布丁 | Mango & Grapefruit Pudding | £ 5.00 |
| A01 拌茶布丁 | Matcha Pudding <i>Creamy Matcha Pudding served with Fresh Cream</i> | £ 5.00 |
| A01 人参美容糕 | Ginseng Jelly | £ 4.60 |
| A01 绿豆糕 | Green Bean Jelly <i>Fish Floss Mung Bean Pudding</i> | £ 4.60 |

鸡尾酒 • Cocktails

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| A01 | Mango Bellini <i>Prosecco, Mango puree and honey</i> | £ 9.50 |
| A01 | Apple Sour <i>Chinese Spirit, Apple Cider, Vinegar & 7up</i> | £ 9.50 |
| A01 | Plum Martini <i>Chinese Spirit, Sour Plum Juice</i> | £ 9.50 |
| A01 | White Ghost <i>Chinese Spirit, Soy Milk</i> | £ 8.50 |
| A01 | Southampton Breezer <i>Chinese Spirit, Yakult</i> | £ 8.50 |

起泡酒 • Sparkling Wine

| | | 200ml | bottle |
|-----|--|--------|---------|
| A01 | Prosecco Spumante DOC, Borgo Sanleo, Italy <i>A pleasing and elegant sparkling wine with fruity bouquet. It is well-balanced and appealing with the delicate almond note.</i> | £ 7.95 | £ 25.95 |
| A02 | Prosecco Rosé , Italy <i>Fragrant and fruity with hints of flowers, green apple and red berries, including wild strawberries. This fresh and delightful Rosé Prosecco is soft and smooth and th epalate with floral ones and a hint of almond. * 91 points Silver Medal 2021 IWSC, Mundus Vini Gold Medal 2021</i> | | |
| C03 | Champagne Le Marquis de Marillac NV, France <i>Its bouquet displays scents of flower, evolving towards more buttery and biscuit aromas. Toasty, nutty, floral, citrus and baked pear flavours. Well-balanced wine that is best drunk as an aperitif.</i> | — | £ 58.00 |

白葡萄酒 • White Wine

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| 04 | Sanleo Bianco, Italy - House Wine <i>It is finely fruity with hints of almonds and peaches on the nose. Elegant, soft and well-balanced wine with a clean, persistent finish.</i> | 200 ml £ 5.95 | bottle £ 19.95 |
| 05 | Chenin Blanc, Du Toitskloof, South Africa <i>This fruity style Chenin Blanc displays flavours of apple, pear, pineapple and tropical fruit on the nose. The wine is full-bodied with good balance between fruit, acidity and residual sugar ending with a crisp, pleasing taste on the palate.</i> | — | £ 23.95 |
| 06 | Pinot Grigio, Borgo Sanleo, Italy <i>It is finely fruity with hints of almonds and peaches on the nose. Elegant, soft and well-balanced wine with a clean, persistent finish.</i> | £ 6.95 | £ 23.95 |

| | | 200 ml | bottle |
|----|--|--------|---------|
| 07 | Picpoul di Pinet, Domaine de la Madone, Languedoc, France <i>With a lovely, pale and crystalline tree robe, this wine offers a fruity nose with aromas of acacia and hawthorn flowers. Elegant on the palate, it is pertly balanced between acidity and structure.</i> | – | £ 27.95 |
| 08 | Sauvignon Blanc, Haha, New Zealand <i>It is an elegant, refreshing and fruity wine with scents of green apple, lime and pear on the palate.</i> | – | £ 35.95 |
| 09 | Sancerre, Loire Valley, France <i>Bright, fresh, racy and medium-bodied wine with flavours of grapefruit and lemon, and chalky minerality.</i> | – | £ 59.95 |
| 10 | Chablis, Maison Antoine Geoffroy, Burgundy, France <i>This Chablis displays a pale golden colour with green glints. It reveals a strong, fresh, mineral and floral nose with citrus notes and a hint of oak. On the palate this wine is well-balanced, complex and lively.</i> | – | £ 69.95 |

桃红葡萄酒 • Rosé Wine

| | | 175 ml | bottle |
|----|--|--------|---------|
| 11 | Rosé di Casa Mia, Italy <i>This wine has a lovely rosé colour. It's fresh, fruity and crisp with a gentle touch of spiciness.</i> | £ 5.95 | £ 19.95 |
| 12 | Pinot Grigio Blush, Zonin, Italy <i>Delicately dry wine, wit subtle fruity and floral notes followed by a fresh finish. It can be enjoyed on its own or with seafood dishes.</i> | – | £ 25.95 |

红葡萄酒 • Red Wine

| | | 175 ml | bottle |
|----|--|--------|---------|
| 13 | Sanleo Rossa, Italy <i>Dry, fruity, fresh and well-balanced wine.</i> | £ 5.95 | £ 00.00 |
| 14 | Cabernet Sauvignon, Du Toitskloof, South Africa <i>This full-bodied red wine displays aromas of blackcurrant, cassis and spices. Smooth and rich on the palate with dry tannins and a long finish.</i> | – | £ 23.95 |
| 15 | Malbec, Proemio, Argentina *ORGANIC* <i>Intense aromas of red fruit, cherries and plum. Medium bodied with a velvety texture and a long persistent finish, revealing its full potential.</i> | £ 7.50 | £ 25.95 |
| 16 | Rioja DOC, Sancho Garcés, Spain *VEGAN* <i>This wine has aromas of fresh red fruit and liquorice. It is a clean, fruit-forward and easy-to-drink Rioja Tempranillo with soft tannins.</i> | – | £ 29.95 |

- | | | 175 ml | bottle |
|-----|---|--------|---------|
| 017 | Primitivo Sasseo, Masseria Altemura, Puglia <i>Ruby red, note of plums, wild berry jam and sweet spices. Full on the palate with ripe and juicy fruits. It is aged in French oak for 12 months and further refined in bottle.</i> | – | £35.95 |
| 018 | Chateau Lafont-Fourcat, Bordeaux, France <i>This is a fruity, well-balanced and genuine Claret with ripe black cherry fruit, medium body and a lush finish. The bottle ageing gives it velvety and complex characteristics.</i> | – | £42.50 |
| 019 | Amarone della Valpolicella DOCG, Zonin, Italy <i>Ripe black cherry and plum flavours with big structure and perfectly balanced tannins, alcohol, acidity and body. It is round, intense and solid.</i> <i>* Mundus Vini Gold Medal 2021, 92 points James Suckling 2021</i> | – | £72.50 |
| 020 | Chateau La Marzelle, St-Emilion Grand Cru Classé , Bordeaux <i>Ripe black cherry and plum flavours with big structure and perfectly balanced tannins, alcohol, acidity and body. It is round, intense and solid.</i> | – | £108.00 |

甜点葡萄酒 • Desert Wine

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| 021 | Moscato d 'Asti DOCG, Castello del Poggio, Italy <i>Fruity and inviting, with intense scents of peaches, fresh grapes, orange blossoms and exotic fruit. Fresh and medium sweet with a taste true to the varietal.</i> | bottle | £ 28.00 |
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啤酒 • Beer

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| A01 | 老虎啤酒 Tiger Beer | £ 3.50 (330ml) |
| A01 | 青岛啤酒 Tsing Tao Beer | £ 3.50 (330ml) |
| A01 | 百威啤酒 Budweiser | £ 3.00 (330ml) |



威士忌 • Spirits

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| A01 | Bell 's | £ 2.80 (25ml) |
| A01 | Jameson 's Irish Whisky | £ 2.80 (25ml) |
| A01 | Jack Daniel 's | £ 2.80 (25ml) |
| | Johnnie Walker Black Label | £ 2.80 (25ml) |
| | Bacardi Rum | £ 2.80 (25ml) |
| | Gordon 's Gin | £ 2.80 (50ml) |
| | Smirnoff | £ 2.80 (25ml) |

利口酒 • liqueurs

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| A01 | Amaretto | £ 3.30 (25ml) |
| A01 | Tia Maria | £ 3.30 (25ml) |
| A01 | Tequila | £ 3.30 (25ml) |
| | Sambuca | £ 3.30 (25ml) |
| | Malibu | £ 3.30 (25ml) |
| | Balieys Irish Cream | £ 3.30 (50ml) |
| | Mixers | £ 1.50 (25ml) |



饮料 · Soft Drink

| | | <i>glass / can</i> | <i>bottle</i> |
|---------------|-------------------------|--------------------|-----------------|
| A01 矿泉水 | Still / Sparkling Water | £ 2.00 (330ml) | |
| A01 七喜 | 7 up | £ 3.00 (can) | |
| A01 可乐 / 健怡可乐 | Coke / Diet Coke | £ 3.00 (can) | |
| A01 豆奶 | Soya Milk | £ 3.50 (can) | |
| A01 椰奶 | Coconut Milk | £ 3.50 (can) | |
| A01 王老吉 | Wang Laoji Herbal Tea | £ 3.50 (can) | |
| A01 芦荟汁 | Aloe Vera Juice | £ 3.50 (glass) | £ 11.50 (1.5 L) |
| A01 橙汁 | 'Orange Juice | £ 3.50 (glass) | |
| A01 苹果汁 | Apple Juice | £ 3.50 (glass) | |
| A01 菠萝汁 | Pineapple Juice | £ 3.50 (glass) | |
| A01 冰柠檬茶 | Iced Lemon Tea | £ 3.50 (glass) | |

奶茶 · Milk Tea

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|-----------|------------------------|--------|
| A01 阿萨姆鲜奶 | Assam Milk Tea | £ 4.80 |
| A01 茉莉绿奶茶 | Jasmine Green Milk Tea | £ 4.80 |
| A01 港式热奶茶 | Hot Milk Tea | £ 4.50 |
| A01 港式冻奶茶 | Ice Milk Tea | £ 4.80 |
| A01 芋香鲜奶 | Taro Fresh Milk | £ 4.80 |
| A01 荔枝红茶 | Lychee Black Tea | £ 4.80 |
| A01 清爽葡萄绿 | Grape Green Tea | £ 4.80 |

茗茶 • Chinese Tea

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| A01 凤凰单丛 | Phoenix Dan Chong | £ 1.80 |
| A01 菊花茶 | Chrysanthemum Tea | £ 1.80 |
| A01 普洱茶 | Pu Er Tea | £ 1.80 |
| A01 茉莉花茶 | Jasmine Tea | £ 1.50 |

热饮 • Hot Drinks

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|-----------|-----------------------|--------|
| A01 热椰奶 | Hot Coconut Milk | £ 4.00 |
| A01 热豆奶 | Hot Soya Milk | £ 4.00 |
| A01 蜂蜜柚子茶 | Citron Tea with Honey | £ 4.00 |

