

# PARTY SET MENU

£27.00 per person (min 6)

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## Starters

Prawn Crackers • Bean Sprouts in Chili Oil

Pan-Fried Turnip Cakes with XO Chilli Sauce  
XO醬蘿蔔糕

Pan-Fried Dumplings Peking Style  
京式煎鍋貼

Sesame Prawn Toast  
蝦多士

Spinach with Vinegar & Ginger Sauce  
薑汁菠菜

Spicy Salt & Peppered Fresh Squid  
椒鹽鮮魷

Lettuce Wrap with Minced Chicken  
雞肉生菜包

Grilled Marinated Pork Ribs with Garlic with Honey Sauce  
蒜香蜜汁烤排骨

*Sauvignon Blanc, Yealands Estate £22.50*

*The Money Spider, Roussanne, d'Arenberg £28.00*

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Crispy Aromatic Duck  
香酥鴨

£3.00 Supplement

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## Main Course

Fresh Sea Bass Steamed with Black Bean Sauce  
清蒸豉椒鱸魚

Wok-Fried Rib Eye Beef with Three Kinds of Peppers  
三椒牛眼肉

Hong Kong Style of Sweet & Sour Pork  
粵式咕嚕肉

Thai Style Red/Green Curry Chicken  
泰式紅咖喱雞

Stir-Fried Pak Choi/Spinach with Garlic  
蒜蓉青炒時蔬

Egg Fried Rice /

Stir-Fried Noodles with Bean Sprouts & Soy Sauce

*Malbec, Humberto Canale £22.50*

*Chateau Lamothe Bergeron, Cru Bourgeois Haut-Medoc, 2009 £38*

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## Add Dessert

Selection of Japanese Ice Cream £4.50

Japanese Ice Cream Mochi £4.50

Chocolate Fondant £5.50

Banana Fritter £5.50

*Quinta do Crasto Port 75ml £4.90*

*Manzanilla, la Guita Sherry 20cl Bottle £6.50*



10% optional service charge would be added

\*Not All of Our Dishes About to Cook As Gluten Free. Some Products May Contain Traces of Nuts. Please Ask Your Waiter