

# Chicken & Roast Duck Dishes

## 鸡肉/鸭肉类

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|-----------|---|---------------|
| <b>32</b> | <b>Crispy Shredded Chicken</b> 辣汁鸡丝<br>(Stir fried with peppers & onions in a spicy sauce)  | <b>£8.90</b>  |
| <b>33</b> | <b>Sweet &amp; Sour Chicken, Cantonese Style</b> 港式咕咾鸡  | <b>£8.90</b>  |
| <b>34</b> | <b>Honey Lemon Chicken</b> 蜜汁柠檬鸡  | <b>£8.90</b>  |
| <b>35</b> | <b>Crispy Chicken with Plum Sauce</b> 梅子鸡   | <b>£8.90</b>  |
| <b>36</b> | <b>Kung Pao Chicken</b> (contains peanuts) 宫保鸡丁   | <b>£8.90</b>  |
| <b>37</b> | <b>Sichuan Spicy Chicken</b> 四川辣子鸡  | <b>£8.90</b>  |
| <b>38</b> | <b>Mapu Tofu Chicken</b> 鸡肉麻婆豆腐<br>(Traditional Sichuan dish, served with diced tofu & chicken in a spicy sauce)  | <b>£8.90</b>  |
| <b>39</b> | <b>Stir Fried Roast Duck with Pickled Ginger &amp; Pineapple</b> 菠萝鸭  | <b>£10.50</b> |
| <b>40</b> | <b>Stir Fried Roast Duck in Yellow Bean Sauce &amp; Cashew Nuts</b> 酱爆腰果鸭   | <b>£10.50</b> |
| <b>41</b> | <b>Crispy Roast Duck in Plum Sauce</b> 梅子鸭  | <b>£11.90</b> |
| <b>42</b> | <b>Kangxi Special Shanghai Duck</b> 康熙特色上海酱鸭<br>(An ancient dish that hails from Imperial Beijing, braised for two hours until Tender then finished with a sweet glaze) |               |
|           | <b>A. Half Duck 1/2 半只 £11.90 / B. Whole Duck 整只 £20.00</b>   |               |

# Beef & Pork 牛肉/猪肉类

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|-----------|---|---------------|
| <b>43</b> | <b>Beef with Honey &amp; Black Pepper Sauce</b> 蜜汁黑椒牛肉  | <b>£8.90</b>  |
| <b>44</b> | <b>Sichuan Spicy Beef</b> 川味牛肉  | <b>£8.90</b>  |
| <b>45</b> | <b>Crispy Shredded Beef</b> 辣汁干牛丝<br>(Stir fried with peppers & onions in a spicy sauce)  | <b>£8.90</b>  |
| <b>46</b> | <b>Stir Fried Beef Japanese Teriyaki Style</b> 日式照烧牛肉<br>(Cooked with mushrooms & spring onions with Japanese sake & soy sauce)                                   | <b>£10.50</b> |
| <b>47</b> | <b>Poached Spicy Beef, Sichuan Style</b> 水煮牛肉   | <b>£12.90</b> |
| <b>48</b> | <b>Freshly Roast Char Siu Pork</b> 秘制叉烧肉  | <b>£8.90</b>  |
| <b>49</b> | <b>Sweet &amp; Sour Pork, Cantonese Style</b> 港式咕咾肉   | <b>£8.90</b>  |
| <b>50</b> | <b>Mapu Tofu Pork, Traditional Sichuan Dish</b> 麻婆豆腐 (猪肉)   | <b>£8.90</b>  |
| <b>51</b> | <b>Kangxi Special Pork Belly Strips with Spring Onions &amp; Red Chillies</b> 康熙特色回锅肉<br>(Hot & spicy, sliced pork belly meat cooked with mix vegetable & spices) | <b>£10.90</b> |



Kangxi Special

# Sizzling Dishes 铁板类

Chicken, Lamb, Fillet Steak, King Prawn & Salmon

鸡块, 羊肉, 牛柳, 大虾, 三文鱼

## (Chicken)

- 66 **Sizzling Chicken with Black Pepper in Red Wine Sauce** 铁板黑椒红酒鸡块 **£10.50**
- 67 **Sizzling Chicken with Green Pepper & Black Bean Sauce** 铁板豉椒鸡块 **£10.50**
- 68 **Sizzling Chicken with Ginger Spring Onion** 铁板姜葱鸡块 **£10.50**
- 69 **Sizzling Chicken Japanese Teriyaki Style** 铁板日式鸡块 **£10.90**  
(Cooked with mushrooms & spring onions with Japanese sake & soy sauce)

## (Lamb)

- 70 **Sizzling Lamb with Ginger & Spring Onion** 铁板姜葱羊肉 **£12.90**
- 71 **Sizzling Lamb with Black Pepper in Red Wine Sauce** 铁板黑椒红酒羊肉 **£13.90**
- 72 **Kangxi Special Sizzling Lamb Oriental Mongolian Style** 康熙特色铁板蒙古羊肉 **£13.90**  
(An ancient dish made with a traditional sauce consisting of rock sugar, soy sauce, ginger & minced garlic)

## (Fillet Steak)

- 73 **Sizzling Fillet Steak Cantonese Style** 铁板港式牛柳 **£13.90**
- 74 **Sizzling Fillet Steak with Green Pepper & Black Bean Sauce** 铁板豉椒牛柳 **£13.90**
- 75 **Sizzling Fillet Steak with Honey & Black Bean Sauce** 铁板蜜汁黑椒牛柳 **£13.90**
- 76 **Sizzling Fillet Steak with Black Pepper in Red Wine Sauce** 铁板黑椒红酒牛柳 **£14.90**
- 77 **Sizzling Fillet Steak Oriental Mongolian Style** 康熙特色铁板牛柳 **£14.90**

## (King Prawn)

- 78 **Sizzling King Prawn with Ginger & Spring Onion** 铁板姜葱大虾 **£12.90**
- 79 **Sizzling King Prawn with Green Pepper & Black Bean Sauce** 铁板豉汁大虾 **£12.90**
- 80 **Kangxi Special Sizzling King Prawn Oriental Mongolian Style** 康熙特色铁板蒙古虾 **£12.90**

## (Salmon)

- 81 **Sizzling Salmon Fillet with Green Pepper & Black Bean Sauce** 铁板豉汁三文鱼柳 **£13.90**
- 82 **Sizzling Salmon Fillet, Japanese Teriyaki Style** 日式铁板三文鱼柳 **£13.90**

# Hot Pot And Curry Dishes

## 砂锅煲/咖喱类

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|-----------|--|---------------|
| <b>83</b> | <b>Braised Aubergine Hot Pot (v)</b> 鱼香茄子煲   | <b>£9.90</b>  |
| <b>84</b> | <b>Sichuan Bean Curd Hot Pot (v)</b> 家常豆腐煲   | <b>£9.90</b>  |
| <b>85</b> | <b>Chicken Hot Pot</b> 滑鸡煲   | <b>£11.50</b> |
| <b>86</b> | <b>Kangxi Oriental</b><br><b>Chicken Hot Pot</b> 康熙特色日式鸡煲<br>(A traditional Chinese recipe cooked with a rich, smooth & slightly sweet sauce)    | <b>£12.50</b> |
| <b>87</b> | <b>Beef Brisket Hot Pot</b> 牛腩煲  | <b>£12.50</b> |
| <b>88</b> | <b>Kangxi Oriental Japanese</b><br><b>Fillet Steak Hot Pot</b> 康熙日式牛柳煲   | <b>£13.90</b> |
| <b>89</b> | <b>Kangxi Oriental</b><br><b>King Prawn Hot Pot</b> 康熙特色日式虾煲<br>(A traditional Chinese recipe cooked with a rich, smooth & slightly sweet sauce) | <b>£12.90</b> |
| <b>90</b> | <b>Kangxi Oriental Freshly</b><br><b>Marinated Scallop Hot Pot</b> 康熙特色带子煲   | <b>£15.90</b> |
| <b>91</b> | <b>Oriental Beef Curry Hot Pot</b> 马来咖喱牛肉煲   | <b>£8.90</b>  |
| <b>92</b> | <b>Oriental Chicken Curry Hot Pot</b> 马来咖喱鸡煲   | <b>£8.90</b>  |
| <b>93</b> | <b>Thai Green Chicken Curry Hot Pot</b> 泰青咖喱鸡煲<br>(Slightly hot & spicy curry with coconut milk, onions & bamboo shoots)                         | <b>£8.90</b>  |
| <b>94</b> | <b>Oriental King Prawn Curry Hot Pot</b> 马来咖喱虾煲  | <b>£11.90</b> |
| <b>95</b> | <b>Thai Green King Prawn</b><br><b>Curry Hot Pot</b> 泰青咖喱大虾煲   | <b>£11.90</b> |
| <b>96</b> | <b>Thai Green Salmon Fillet</b><br><b>Curry Hot Pot</b> 泰青咖喱三文鱼煲   | <b>£13.90</b> |

