

CURRY DISHES

70	Chicken Curry.....	5.40
70a	Thai Green Chicken Curry.....	6.90
71	Beef Curry.....	5.40
73	King Prawn Curry.....	7.00
73a	Mixed Vegetable Curry.....	5.00

RICE AND NOODLES

78	Special Fried Rice.....	3.90
79	Shredded Chicken Fried Rice.....	3.80
81	Egg Fried Rice.....	3.20
81a	French Beans Fried Rice.....	4.50
82	Steamed Rice.....	2.60
82a	Plain Chow Mein with Beanshoots.....	4.60
83	Special Chow Mein.....	5.60
84	Chicken Chow Mein.....	5.50
85	Sliced Beef Chow Mein.....	5.50
87	King Prawn Chow Mein.....	7.00
88	Singapore Fried Noodles.....	7.00

SET DINNERS (MINIMUM TWO PERSONS)

Set Dinner 'A' Per person 13.00	Set Dinner 'C' Per person 18.50
Honey Roasted Spare Ribs Chicken with White Mushrooms Shrimp Chow Mein Sweet and Sour Chicken Balls in Batter Special Fried Rice	Sesame Prawns on Toast Crispy Aromatic Duck with Pancakes King Prawns in Chilli Sauce Sizzling Beef with Ginger and Spring Onion Sweet and Sour Pork Cantonese Style Mixed Vegetables Egg Fried Rice
Set Dinner 'B' Per person 14.50	Szechuan Dinner Per person 15.50
Hot and Spicy Chicken Wings Crispy Seaweed Sweet and Sour Wan Tun Chicken and Cashew Nuts in Yellow Bean Sauce Sweet and Sour Pork Cantonese Style Beef with Mixed Vegetables Special Fried Rice	Hot and Spicy Spare Ribs King Prawns in Chilli Sauce Deep Fried Shredded Beef with Chilli Hot and Spicy Sliced Chicken Szechuan Assorted Vegetables Egg Fried Rice
Vegetarian Dinner Per person 12.50	Banquet Dinner Per person 22.00
Mixed Hors d'Oeuvre Braised Bean Curd Courgettes in Oriental Sauce Mushroom and Onions in Black Bean Sauce Steamed Rice	Leave it to the chef – three course dinner

APPETISERS

1a	Gourmet Mixed Hors d'Oeuvre (for two).....	11.40
1	Fried Crispy "Seaweed" with grated scallops.....	5.00
2	Honey Roasted Spare Ribs (4).....	5.90
3	Sesame Prawns on Toast.....	5.30
4	Paper Wrapped Prawns (5).....	5.90
5	Sweet and Sour Wan Tun (8).....	5.40
6	Crispy Spring Rolls (4).....	3.70
7	Hot and Spicy Spare Ribs.....	6.40
7a	Hot and Spicy Pork Chunks.....	6.60
8	Crispy Prawn Crackers.....	1.90
8a	Grilled Peking Dumplings (4).....	5.70
8b	Japanese Chicken Gyoza.....	5.70
9	Hot and Spicy Chicken Wings.....	5.20
10	Butterfly King Prawns in Breadcrumbs (4).....	6.70
11	Capital Spare Ribs in Oriental Sauce.....	6.40
11a	Steamed Pork Siu Mai in Basket.....	5.50
11b	Steamed Prawn Dumplings in Basket.....	5.50
12	New Zealand Mussels in Black Bean Sauce.....	8.20
13	Satay Chicken on Skewer (4).....	5.80
13a	Steamed Fresh Scallops.....	5.90
V1	Vegetarian Spring Rolls.....	3.70
V2	Satay Mushroom and Green Pepper on Skewer.....	5.80
V3	Hot and Spicy Deep Fried Bean Curd.....	5.50

SOUP

14	Szechuan Hot and Sour Soup.....	3.20
16	Wan Tun Soup.....	3.20
17	Shredded Chicken and Sweet Corn Soup.....	3.20
18	Crabmeat and Sweet Corn Soup.....	3.20

WRAPPED DISHES

19	Crispy Aromatic Szechuan Duck with Pancakes.....	Quarter 9.40
	Crispy Aromatic Szechuan Duck with Pancakes.....	Half 18.30
19a	Crispy Aromatic Manchurian Lamb with pancakes.....	8.70
19b	Minced Chicken with Lettuce Wraps.....	9.20

Please note the management can only issue one bill per table. Some dishes may contain traces of nuts.



POULTRY

20	Grilled Duck in Orange Sauce.....	6.90
21	Roast Duck Cantonese Style.....	6.90
22	Roast Duck with Pineapple.....	6.90
22a	Roast Duck in Black Bean Sauce.....	6.90
22b	Hot Pot Roast Duck with Mixed Vegetables.....	8.90
23	Grilled Chicken Peking Style.....	6.00
24	Chicken and Cashew Nuts in Yellow Bean Sauce.....	6.60
25	Chilli Chicken.....	5.80
26	Chicken with White Mushrooms.....	5.80
27	Chicken in Black Bean Sauce.....	6.00
29	Sweet and Sour Chicken Balls in Batter.....	5.80
29a	Sweet and Sour Chicken Cantonese Style.....	5.90
30	Grilled Chicken in Lemon Sauce.....	6.00
31	Chicken with Pineapple.....	5.80
31a	Chicken Breast Fillet in Sweet Chilli Sauce.....	6.50
32	'Sea Spices' Chicken.....	6.00

SEAFOOD

33	Sliced Scallops and Prawns in Black Bean Sauce.....	8.60
34	King Prawns in Chilli Sauce.....	7.60
35	Hot and Sour Prawns Szechuan Style.....	7.60
36	Grilled King Prawns Peking Style.....	7.60
37	Sweet and Sour King Prawn Balls in Batter.....	7.60
38	Hot and Spicy Deep Fried Squid.....	6.60
38a	Hot and Spicy King Prawns (dry).....	7.60
39	King Prawns in Black Bean Sauce.....	7.60
40	King Prawns with Cashew Nuts.....	7.60
41	King Prawns in Spicy Oriental Sauce.....	7.60
42	Grilled Fish in Garlic Peking Style.....	6.60
43	Sweet and Sour Fish Cantonese Style.....	6.60
44	Grilled King Prawns in Lemon Sauce.....	7.60
45	Quick Fried Squid in Black Bean Sauce.....	6.60
46	Quick Fried Squid with Ginger and Spring Onion.....	6.60

SEAFOOD SPECIALS

SP1	King Prawns in Hot and Sour Thai Sauce.....	9.50
SP2	Aubergines Stuffed with Minced Prawns in Black Bean Sauce.....	8.00
SP3	Soft Shell Crab with Peppercorn Salt.....	10.50
SP4	Steamed Sea Bass in Ginger and Spring Onion or Black Bean Sauce.....	18.00
SP5	Large Tiger Prawns in Garlic Sauce.....	12.00

PORK AND BEEF

47	Sweet and Sour Pork Cantonese Style.....	5.90
47a	Szechuan Double Cooked Sliced Pork.....	6.60
49	Honey Roast Pork Cantonese Style.....	5.90
49a	Capital Pork Chunks in Oriental Sauce.....	6.60
50	Deep Fried Shredded Beef with Chilli.....	6.80
51	Quick Fried Three Delicious Meat (Beef, Chicken, Prawn).....	6.80
52	Sliced Beef in Oyster Sauce.....	5.90
53	Sliced Beef in Black Bean Sauce.....	5.90
54	Sliced Beef with White Mushroom.....	5.90
55	Sliced Beef with Mixed Vegetables.....	5.90
56	Hot and Spicy Sliced Beef (dry).....	6.00
56a	Sauteéd French Beans with Minced Beef Szechuan Style.....	7.50
56b	Sliced Beef with Broccoli in Oyster Sauce.....	6.80

VEGETABLE DISHES

57	Sauteéd Mange Tout with Chinese Mushrooms.....	4.90
58	Szechuan Assorted Vegetables.....	4.70
59	Braised Four Vegetables.....	4.70
60	Stir Fried Mixed Vegetables.....	4.50
60a	Chinese Leaves in Oyster Sauce.....	4.90
61	Stir Fried Beanshoots.....	4.20
62	Stewed White Mushrooms with Onions.....	4.40
63a	Braised Bean Curd.....	5.00
V5	Pak Choi in Garlic or Oyster Sauce.....	5.50
V6	Aubergines in Chilli Bean Sauce.....	5.70
V7	Szechuan Style French Beans.....	5.70
V8	Courgettes in Oriental Sauce.....	4.70
V9	Glass Noodle Vegetable Hot Pot.....	7.50
V10	Sauteéd Broccoli in Light Ginger Sauce.....	5.00

HOT PAN DISHES

64	Sizzling Beef Fillet in Oriental Sauce.....	11.80
65	Sizzling Beef Fillet in Black Pepper Sauce.....	11.80
66	Sizzling King Prawns in Rich Garlic Sauce.....	9.20
66a	Sizzling Mixed Seafood in Satay Sauce.....	10.20
67	Sizzling Chicken in Satay Sauce.....	8.20
67a	Sizzling Lamb with Ginger and Spring Onion.....	8.20
68	Sizzling Beef with Ginger and Spring Onion.....	8.20
69a	Sizzling Chicken in Oriental Sauce.....	8.20