Appetisers

A decorative arrangement of King Scallop in Garlic Butter, Tempura Tiger King Prawn Spring Roll, Salt and Pepper Calamari, Tempura Calamari) 2. Imperial Dim Sum Mixed Hors D'oeuvres(Minimum order for 2 persons) Per Person (A decorative arrangement of Har-Kau, Siu-Mai, Grilled Pork Dumpling, Crispy Won-Ton, Sesame Prawns on Toast, Tempura Tiger King Prawns and Vegetable Spring Roll) 3. Imperial Mixed Hors D'oeuvres	1. Imperial Seafood Mixed Hors D'oeuvres(Minimum order for 2 persons) Per Person	£14.50
2. Imperial Dim Sum Mixed Hors D'oeuvres	Satay Tiger King Prawn on a Skewer, Butterfly Tiger King Prawn, Crispy Tiger King Prawn Sprir	ng Roll,
A decorative arrangement of Har-Kau, Su-Mai, Grilled Pork Dumpling, Crispy Won-Ton, Sesame Prawns on Toast, Tempura Tiger King Prawns and Vegetable Spring Roll) 3. Imperial Mixed Hors D'oeuvres	··	£11.00
3. Imperial Mixed Hors D'oeuvres	(A decorative arrangement of Har-Kau, Siu-Mai, Grilled Pork Dumpling, Crispy Won-Ton,	211.00
(A decorative arrangement of Imperial Spare Rib of Pork, Sesame Prawns on Toast, Crispy Vegetable Spring Roll, Satay Chicken on a Skewer and Crispy Seaweed) 4. Crab Claw (Minimum order of 2 claws) each (Peep Fried Crab Claws, stuffed with minced prawns, served with sweet chilli sauce) 5. Butterfly King Prawns (Deep Fried Tiger King Prawns in breadcrumbs, served with sweet chilli sauce) 6. Mussels 'Cantonese' Style (Sa.00 (New Zealand King Mussels, cooked in black bean sauce) 7. Crispy Won-Ton (Peep fried crispy minced prawn dumplings, served with sweet and sour sauce) 8. Crispy Tiger King Prawn Spring Rolls (Served with a sweet chilli sauce) 9. Sesame Prawns on Toast (Served with sweet chilli sauce) 9. Sesame Prawns on Toast (Minced prawns on toast, sprinkled with sesame seeds, served with sweet chilli sauce) 10. King Scallops in Garlic Butter (Presh King Scallops, lightly battered then pan fried in garlic butter) 11. Tempura Scallops (Fresh King Scallops, deep fried in tempura batter, served with sweet chilli sauce) 12. Tempura Calamari (Deep fried in tempura batter, served with sweet chilli sauce) 13. Tempura Tiger King Prawns (Deep fried in tempura batter, served with sweet chilli sauce) 14. Tempura Mixed Seafood (King Scallops, Tiger King Prawns and Calamari, deep fried in tempura batter, served with sweet chilli sauce) 15. Satay Tiger King Prawns on Skewers (Marinated with Chinese herbs, served with satay peanut sauce) 16. Satay Chicken on Skewers (Marinated with get batter, cooked with spring onions and a touch of chilli) 18. Imperial Frogs Legs (Lightly coated with egg batter, cooked with our fruity Imperial sauce) 19. Traditional Carinorses 'Tea House' speciality consisting of, Har-Kau and Siu-Mai steamed in a bamboo basket) 20. Grilled Pork Dumplings (Minced pork and wegetables wrapped in a soft pastry coating and grilled) 21. Imperial Spare Ribs (Space) (25.00 (Deep ord and vegetables wrapped in a soft pastry coating and grilled) 22. Salt and Pepper Spare Ribs		£10.00
(Deep Fried Crab Claws, stuffed with minced prawns, served with sweet chilli sauce) 5. Butterfly King Prawns (Deep Fried Tiger King Prawns in breadcrumbs, served with sweet chilli sauce) 6. Mussels 'Cantonese' Style (New Zealand King Mussels, cooked in black bean sauce) 7. Crispy Won-Ton (Deep fried crispy minced prawn dumplings, served with sweet and sour sauce) 8. Crispy Tiger King Prawn Spring Rolls (Served with a sweet chilli sauce) 9. Sesame Prawns on Toast (Minced prawns on toast, sprinkled with sesame seeds, served with sweet chilli sauce) 10. King Scallops in Garlic Butter (Fresh King Scallops, lightly battered then pan fried in garlic butter) 11. Tempura Scallops (Fresh King Scallops, deep fried in tempura batter, served with sweet chilli sauce) 12. Tempura Calamari (Deep fried in tempura batter, served with sweet chilli sauce) 13. Tempura Tiger King Prawns (Deep fried in tempura batter, served with sweet chilli sauce) 14. Tempura Mixed Seafood (King Scallops, Tiger King Prawns and Calamari, deep fried in tempura batter, served with sweet chilli sauce) 15. Satay Tiger King Prawns on Skewers (Diced breast of chicken marinated with Chinese herbs, served with satay peanut sauce) 17. Frogs Legs (Lightly coated with egg batter, cooked with spring onions and a touch of chilli) 18. Imperial Frogs Legs (Lightly coated with egg batter, cooked with spring onions and a touch of chilli) 18. Imperial Frogs Legs (Lightly coated with egg batter, cooked with our fruity Imperial sauce) 19. Traditional Cantonese Tea House' speciality consisting of; Har-Kau and Siu-Mai steamed in a bamboo basket) 20. Grilled Pork Dumplings (Minced pork and vegetables wrapped in a soft pastry coating and grilled) 21. Imperials pare Ribs (Spare ribs of pork, marinated with Chinese herbs, cooked in our fruity Imperial sauce)	(A decorative arrangement of Imperial Spare Rib of Pork, Sesame Prawns on Toast,	
5. Butterfly King Prawns in breadcrumbs, served with sweet chilli sauce) (Deep Fired Tiger King Prawns in breadcrumbs, served with sweet chilli sauce) (New Zealand King Mussels, cooked in black bean sauce) 7. Crispy Won-Ton £7.50 (Deep fried crispy minced prawn dumplings, served with sweet and sour sauce) 8. Crispy Tiger King Prawn Spring Rolls £8.50 (Served with a sweet chilli sauce) 9. Sesame Prawns on Toast £9.00 (Minced prawns on toast, sprinkled with sesame seeds, served with sweet chilli sauce) 10. King Scallops in Garlic Butter £15.00 (Fresh King Scallops, lightly battered then pan fried in garlic butter) 11. Tempura Scallops (Fresh King Scallops, deep fried in tempura batter, served with sweet chilli sauce) 12. Tempura Calamari £9.00 (Deep fried in tempura batter, served with sweet chilli sauce) 13. Tempura Tiger King Prawns (Deep fried in tempura batter, served with sweet chilli sauce) 14. Tempura Mixed Seafood £14.50 (King Scallops, Tiger King Prawns and Calamari, deep fried in tempura batter, served with sweet chilli sauce) 15. Satay Tiger King Prawns on Skewers (Marinated with Chinese herbs, served with satay peanut sauce) 16. Satay Chicken on Skewers (Diced breast of chicken marinated with Chinese herbs, served with satay peanut sauce) 17. Frogs Legs (Lightly coated with egg batter, cooked with spring onions and a touch of chilli) 18. Imperial Frogs Legs (Lightly coated with egg batter, cooked with our fruity Imperial sauce) 19. Traditional Dim Sum (A traditional Dim Sum (A traditional Cantonese Tea House' speciality consisting of; Har-Kau and Siu-Mai steamed in a bamboo basket) 20. Grilled Pork Dumplings (Minced pork and vegetables wrapped in a soft pastry coating and grilled) 21. Imperial Spare Ribs (Spare ribs of pork, marinated with Chinese herbs, cooked in our fruity Imperial sauce)	4. Crab Claw (Minimum order of 2 claws) each	£7.50
6. Mussels 'Cantonese' Style	(Deep Fried Crab Claws, stuffed with minced prawns, served with sweet chilli sauce)	
6. Mussels 'Cantonese' Style (New Zealand King Mussels, cooked in black bean sauce) 7. Crispy Won-Ton (Deep fried crispy minced prawn dumplings, served with sweet and sour sauce) 8. Crispy Tiger King Prawn Spring Rolls (Served with a sweet chilli sauce) 9. Sesame Prawns on Toast (Minced prawns on toast, sprinkled with sesame seeds, served with sweet chilli sauce) 10. King Scallops in Garlic Butter (Fresh King Scallops, lightly battered then pan fried in garlic butter) 11. Tempura Scallops (Fresh King Scallops, deep fried in tempura batter, served with sweet chilli sauce) 12. Tempura Calamari (Deep fried in tempura batter, served with sweet chilli sauce) 13. Tempura Tiger King Prawns (Deep fried in tempura batter, served with sweet chilli sauce) 14. Tempura Mixed Scafood (King Scallops, Tiger King Prawns and Calamari, deep fried in tempura batter, served with sweet chilli sauce) 15. Satay Tiger King Prawns on Skewers (Marinated with Chinese herbs, served with satay peanut sauce) 16. Satay Chicken on Skewers (Diced breast of chicken marinated with Chinese herbs, served with satay peanut sauce) 17. Frogs Legs (Lightly coated with egg batter, cooked with spring onions and a touch of chilli) 18. Imperial Frogs Legs (Sp. (Lightly coated with egg batter, cooked with our fruity Imperial sauce) 19. Traditional Dim Sum (A traditional Cantonese 'Tea House' speciality consisting of; Har-Kau and Siu-Mai steamed in a bamboo basket) 10. Grilled Pork Dumplings (Sp. (Minced pork and vegetables wrapped in a soft pastry coating and grilled) 21. Imperial Spare Ribs (Spare ribs of pork, marinated with Chinese herbs, cooked in our fruity Imperial sauce)		£8.00
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(Fresh King Scallops, deep fried in tempura batter, served with sweet chilli sauce) 12. Tempura Calamari (Deep fried in tempura batter, served with sweet chilli sauce) 13. Tempura Tiger King Prawns (Deep fried in tempura batter, served with sweet chilli sauce) 14. Tempura Mixed Seafood (King Scallops, Tiger King Prawns and Calamari, deep fried in tempura batter, served with sweet chilli sauce) 15. Satay Tiger King Prawns on Skewers (Marinated with Chinese herbs, served with satay peanut sauce) 16. Satay Chicken on Skewers (Diced breast of chicken marinated with Chinese herbs, served with satay peanut sauce) 17. Frogs Legs (Lightly coated with egg batter, cooked with spring onions and a touch of chilli) 18. Imperial Frogs Legs (Lightly coated with egg batter, cooked with our fruity Imperial sauce) 19. Traditional Dim Sum (A traditional Cantonese 'Tea House' speciality consisting of; Har-Kau and Siu-Mai steamed in a bamboo basket) 20. Grilled Pork Dumplings (Minced pork and vegetables wrapped in a soft pastry coating and grilled) 21. Imperial Spare Ribs (Spare ribs of pork, marinated with Chinese herbs, cooked in our fruity Imperial sauce) 22. Salt and Pepper Spare Ribs 59.00	(Fresh King Scallops, lightly battered then pan fried in garlic butter)	
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(Deep fried in tempura batter, served with sweet chilli sauce) 13. Tempura Tiger King Prawns (Deep fried in tempura batter, served with sweet chilli sauce) 14. Tempura Mixed Seafood (King Scallops, Tiger King Prawns and Calamari, deep fried in tempura batter, served with sweet chilli sauce) 15. Satay Tiger King Prawns on Skewers (Marinated with Chinese herbs, served with satay peanut sauce) 16. Satay Chicken on Skewers (Diced breast of chicken marinated with Chinese herbs, served with satay peanut sauce) 17. Frogs Legs (Lightly coated with egg batter, cooked with spring onions and a touch of chilli) 18. Imperial Frogs Legs (Lightly coated with egg batter, cooked with our fruity Imperial sauce) 19. Traditional Dim Sum (A traditional Cantonese 'Tea House' speciality consisting of; Har-Kau and Siu-Mai steamed in a bamboo basket) 20. Grilled Pork Dumplings (Minced pork and vegetables wrapped in a soft pastry coating and grilled) 21. Imperial Spare Ribs (Spare ribs of pork, marinated with Chinese herbs, cooked in our fruity Imperial sauce) 22. Salt and Pepper Spare Ribs	(Fresh King Scallops, deep fried in tempura batter, served with sweet chilli sauce)	
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(Deep fried in tempura batter, served with sweet chilli sauce) 14. Tempura Mixed Seafood (King Scallops, Tiger King Prawns and Calamari, deep fried in tempura batter, served with sweet chilli sauce) 15. Satay Tiger King Prawns on Skewers (Marinated with Chinese herbs, served with satay peanut sauce) 16. Satay Chicken on Skewers (Diced breast of chicken marinated with Chinese herbs, served with satay peanut sauce) 17. Frogs Legs (Lightly coated with egg batter, cooked with spring onions and a touch of chilli) 18. Imperial Frogs Legs (Lightly coated with egg batter, cooked with our fruity Imperial sauce) 19. Traditional Dim Sum (A traditional Cantonese 'Tea House' speciality consisting of; Har-Kau and Siu-Mai steamed in a bamboo basket) 20. Grilled Pork Dumplings (Minced pork and vegetables wrapped in a soft pastry coating and grilled) 21. Imperial Spare Ribs (Spare ribs of pork, marinated with Chinese herbs, cooked in our fruity Imperial sauce) 22. Salt and Pepper Spare Ribs £9.00	(Deep fried in tempura batter, served with sweet chilli sauce)	
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(King Scallops, Tiger King Prawns and Calamari, deep fried in tempura batter, served with sweet chilli sauce) 15. Satay Tiger King Prawns on Skewers (Marinated with Chinese herbs, served with satay peanut sauce) 16. Satay Chicken on Skewers (Diced breast of chicken marinated with Chinese herbs, served with satay peanut sauce) 17. Frogs Legs (Lightly coated with egg batter, cooked with spring onions and a touch of chilli) 18. Imperial Frogs Legs (Lightly coated with egg batter, cooked with our fruity Imperial sauce) 19. Traditional Dim Sum (A traditional Cantonese 'Tea House' speciality consisting of; Har-Kau and Siu-Mai steamed in a bamboo basket) 20. Grilled Pork Dumplings (Minced pork and vegetables wrapped in a soft pastry coating and grilled) 21. Imperial Spare Ribs (Spare ribs of pork, marinated with Chinese herbs, cooked in our fruity Imperial sauce) 22. Salt and Pepper Spare Ribs £9.00	(Deep fried in tempura batter, served with sweet chilli sauce)	
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15. Satay Tiger King Prawns on Skewers (Marinated with Chinese herbs, served with satay peanut sauce) 16. Satay Chicken on Skewers (Diced breast of chicken marinated with Chinese herbs, served with satay peanut sauce) 17. Frogs Legs (Lightly coated with egg batter, cooked with spring onions and a touch of chilli) 18. Imperial Frogs Legs (Lightly coated with egg batter, cooked with our fruity Imperial sauce) 19. Traditional Dim Sum (A traditional Cantonese 'Tea House' speciality consisting of; Har-Kau and Siu-Mai steamed in a bamboo basket) 20. Grilled Pork Dumplings (Minced pork and vegetables wrapped in a soft pastry coating and grilled) 21. Imperial Spare Ribs (Spare ribs of pork, marinated with Chinese herbs, cooked in our fruity Imperial sauce) 22. Salt and Pepper Spare Ribs 59.00	(King Scallops, Tiger King Prawns and Calamari, deep fried in tempura batter,	
(Marinated with Chinese herbs, served with satay peanut sauce) 16. Satay Chicken on Skewers (Diced breast of chicken marinated with Chinese herbs, served with satay peanut sauce) 17. Frogs Legs (Lightly coated with egg batter, cooked with spring onions and a touch of chilli) 18. Imperial Frogs Legs (Lightly coated with egg batter, cooked with our fruity Imperial sauce) 19. Traditional Dim Sum (A traditional Cantonese 'Tea House' speciality consisting of; Har-Kau and Siu-Mai steamed in a bamboo basket) 20. Grilled Pork Dumplings (Minced pork and vegetables wrapped in a soft pastry coating and grilled) 21. Imperial Spare Ribs (Spare ribs of pork, marinated with Chinese herbs, cooked in our fruity Imperial sauce) 22. Salt and Pepper Spare Ribs £9.00		
16. Satay Chicken on Skewers £7.50 (Diced breast of chicken marinated with Chinese herbs, served with satay peanut sauce) 17. Frogs Legs £9.50 (Lightly coated with egg batter, cooked with spring onions and a touch of chilli) 18. Imperial Frogs Legs £9.50 (Lightly coated with egg batter, cooked with our fruity Imperial sauce) 19. Traditional Dim Sum £12.00 (A traditional Cantonese 'Tea House' speciality consisting of; Har-Kau and Siu-Mai steamed in a bamboo basket) 20. Grilled Pork Dumplings £7.50 (Minced pork and vegetables wrapped in a soft pastry coating and grilled) 21. Imperial Spare Ribs £9.00 (Spare ribs of pork, marinated with Chinese herbs, cooked in our fruity Imperial sauce) 22. Salt and Pepper Spare Ribs £9.00	15. Satay Tiger King Prawns on Skewers	£9.00
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(Minced pork and vegetables wrapped in a soft pastry coating and grilled) 21. Imperial Spare Ribs	steamed in a bamboo basket)	
21. Imperial Spare Ribs £9.00 (Spare ribs of pork, marinated with Chinese herbs, cooked in our fruity Imperial sauce) 22. Salt and Pepper Spare Ribs £9.00		£7.50
(Spare ribs of pork, marinated with Chinese herbs, cooked in our fruity Imperial sauce) 22. Salt and Pepper Spare Ribs		
22. Salt and Pepper Spare Ribs £9.00		£9.00
		29.00

and Harris Decoded Course Differ	00.00
23. Honey Roasted Spare Ribs	£9.00
(Spare ribs of pork, marinated with Chinese herbs, finished with a glaze of honey)	07.00
24. Imperial Chicken Wings	£7.00
(Lightly coated with egg batter, cooked in our fruity Imperial sauce)	07.00
25. Salt and Pepper Chicken Wings	£7.00
(Lightly coated with egg batter, cooked with salt and pepper and a touch of chilli)	C7 F0
26. Smoked Chicken (Lightly coated with egg batter, cooked with spring onions and a touch of chilli)	£7.50
	07.50
27. Imperial Smoked Chicken	£7.50
(Lightly coated with egg batter, cooked in our fruity Imperial sauce)	040.00
28. Soft Shell Baby Crabeach (Lightly coated with egg batter, then quick fried with salt and pepper and a touch of chilli)	£ 10.00
	240.00
29. Soft Shell Baby Crab in Garlic Butter each s	£ 10.00
(Lightly coated with egg batter, then quick fried in garlic butter and a touch of chilli)	00.50
30. Salt and Pepper Tiger King Prawns	£8.50
(Lightly coated with egg batter, then quick fried with salt and pepper and a touch of chilli)	00.00
31. Tiger King Prawns in Garlic Butter	£9.00
(Lightly coated with egg batter, then quick fried in garlic butter and a touch of chilli)	00.50
32. Salt and Pepper Calamari	£8.50
(Lightly coated with egg batter, then quick fried with salt and pepper and a touch of chilli)	00.50
33. Calamari in Garlic Butter	£8.50
(Lightly coated with egg batter, then quick fried in garlic butter and a touch of chilli)	00.50
34. 'Canton' King Scallop in the Shell (Minimum order of 2 scallops) each	1 £6.50
(Fresh King Scallop, steamed with ginger and spring onions finished with soy sauce)	
35. 'Imperial' King Scallop in the Shell (Minimum order of 2 scallops) each	£6.50
(Fresh King Scallop, pan fried with spring onions finished with soy sauce)	
36. Lettuce Wraps with Chicken	£7.50
(Delicately minced chicken and vegetables in a lettuce cup, served with sweet plum sauce)	
37. Lettuce Wraps with Duck	. £8.00
(Delicately chopped duck and vegetables in a lettuce cup, served with sweet plum sauce)	
38. Crispy Seaweed	£5.50
(Deep fried seasonal greens topped with dried scallops)	
39. Prawn Crackers	£4.00
<u>Vegetarian Appetisers</u>	
40. Imperial Vegetarian Mixed Hors D'oeuvres(Minimum order for 2 persons) Per Person	£10.00
(A decorative arrangement of Potato Croquette, Crispy Vegetable Won-Ton,	
Crispy Vegetable Spring Roll, Crispy Seaweed and Tempura Mushroom)	
41. Crispy Vegetable Spring Rolls	£5.50
(Filled with succulent vegetables)	
42. Tempura Mixed Vegetables	00.8£
(Deep fried in tempura batter, served with sweet chilli sauce)	
43. Tempura Mushrooms	£7.00
(Deep fried in tempura batter, served with sweet chilli sauce)	
44. Salt and Pepper Mushrooms	£7.00
(Lightly coated with egg batter, stir fried with salt and pepper and a touch of chilli)	
17:	£6.50
(Fried and served with satay sauce)	£6.50
(Fried and served with satay sauce) 46. Salt and Pepper Beancurd	
46. Salt and Pepper Beancurd	
46. Salt and Pepper Beancurd (Stir fried with salt and pepper and a touch of chilli)	£6.50
46. Salt and Pepper Beancurd	£6.50

	07.00
48. Lettuce Wraps with Vegetables	£7.00
49. Crispy Vegetables Won-Ton	£7.50
(Deep fried crispy vegetable dumplings, served with sweet and sour sauce)	
<u>Soup</u>	
50. Seafood Tofu Soup	£7.00
(Scallops, King Prawns, Crab Meat, Tofu and Vegetables)	
51. 'Sze-Chuan' Hot and Sour Soup	£6.00
(Roast Pork, Tofu and Shrimps with a touch of chilli)	
52. Won-Ton Soup	£6.00
(A classic Chinese soup, minced prawns and pork dumplings)	00.50
53. Thai 'Tom Yum' Soup with King Prawns	£6.50
(A traditional Thai style soup, cooked with lemongrass and coriander, spicy)	00.00
54. Thai 'Tom Yum' Soup with Chicken (A traditional Thai style soup, cooked with lemongrass and coriander, spicy)	£6.00
55. Chicken and Mushroom Soup	£6.00
56. Chicken and Sweetcorn Soup	
(A chowder style soup, originally from South-West China)	
57. Crabmeat and Sweetcorn Soup	£7.00
(A chowder style soup, originally from South-West China)	
58. Sweetcorn Soup (V)	£6.00
(A chowder style soup, originally from South-West China)	
59. Mixed Vegetable Soup (V)	£6.00
A Course on Their Own	
60. Crispy Aromatic Duck Quarter	
(Cooked in its own marinade, crisp fried. Served with pancakes, spring onions,	f £26.00
cucumber and hoi-sin sauce)	
61. Mongolian Crispy Lamb (Cooked in its own marinade, crisp fried)	
Served with lettuce and plum sauce	£12.00
Served with pancakes, spring onions, cucumber and hoi-sin sauce	£14.00
Seafood Dishes	
(a (Cantan) Daman Cala	-1 D :
62. 'Canton' Dover Sole (Whole) £ Seasons (Fresh whole Dover Sole, steamed with ginger and spring onions finished with a drizzle of soy s	
63. 'Imperial' Dover Sole(Whole) £ Season	•
(Fresh whole Dover Sole, pan fried with ginger and spring onions finished with a drizzle of soy	
64. 'Canton' Sea Bass (Whole) £ Season	al Price
(Fresh whole Sea Bass, steamed with ginger and spring onions finished with a drizzle of soy sa	auce)

6# (Imporial) Saa Pasa	(Mhala) C Sasanal Drica
65. 'Imperial' Sea Bass	
(Fresh whole Sea Bass, pan fried with ginger and spring onions finished w 66. Sea Bass in Black Bean Sauce	
(Fresh whole Sea Bass, steamed with black bean sauce)	(Wildle) £ Seasonal Price
67. Sea Bass in 'Toban' Sauce	(Whole) & Seasonal Price
68. 'Canton' Sea Bass	
(Fresh fillet of Sea Bass, steamed with ginger and spring onions finished w	
69. 'Imperial' Sea Bass	
(Fresh fillet of Sea Bass, pan fried with ginger and spring onions finished w	•
70. Sea Bass in Black Bean Sauce	
(Fish fillet of Sea Bass, steamed with black bean sauce)	(Hall Fillet) £14.00
71. Sea Bass in Coconut Cream Sauce	(Half Fillet) £14 50
(Fresh fillet of Sea Bass, cooked in coconut cream sauce, slightly spicy)	(Hall Fillet) £14.50
72. 'Imperial' Scottish Salmon	£14.00
(Fresh fillet of Salmon, pan fried with ginger and spring onions finished with	
73. Scottish Salmon in Garlic and Black Pepper Sauce	
(Fresh fillet of Scottish Salmon, pan fried with garlic, butter and black pep	
74. Scottish Salmon in 'Toban' Sauce	
(Fresh fillet of Salmon, cooked in a chilli bean sauce, slightly spicy)	21 1100
75. Grilled Fish Fillet 'Peking' Style	£11.00
(Fresh fillet of Cod coated in a light batter, cooked with ginger and garlic s	
76. Sweet and Sour Fish Fillet	•
(Lightly battered bitesized pieces of Cod, stir fried with pineapples and be	
Baked Lobster	
	(Whole) f Seasonal Price
77. Lobster in Ginger and Spring Onions	
77. Lobster in Ginger and Spring Onions. (Freshly caught lobster, cooked with ginger and spring onions)	(Half) £ Seasonal Price
77. Lobster in Ginger and Spring Onions (Freshly caught lobster, cooked with ginger and spring onions) 78. Lobster in Garlic, Butter and Black Pepper Sauce	(Half) £ Seasonal Price (Whole) £ Seasonal Price
77. Lobster in Ginger and Spring Onions (Freshly caught lobster, cooked with ginger and spring onions) 78. Lobster in Garlic, Butter and Black Pepper Sauce (Freshly caught lobster, cooked in garlic, butter and black pepper sauce)	(Half) £ Seasonal Price (Whole) £ Seasonal Price (Half) £ Seasonal Price
77. Lobster in Ginger and Spring Onions (Freshly caught lobster, cooked with ginger and spring onions) 78. Lobster in Garlic, Butter and Black Pepper Sauce	(Half) £ Seasonal Price (Whole) £ Seasonal Price (Half) £ Seasonal Price (Whole) £ Seasonal Price
77. Lobster in Ginger and Spring Onions (Freshly caught lobster, cooked with ginger and spring onions) 78. Lobster in Garlic, Butter and Black Pepper Sauce (Freshly caught lobster, cooked in garlic, butter and black pepper sauce)	(Half) £ Seasonal Price (Whole) £ Seasonal Price (Half) £ Seasonal Price
77. Lobster in Ginger and Spring Onions (Freshly caught lobster, cooked with ginger and spring onions) 78. Lobster in Garlic, Butter and Black Pepper Sauce (Freshly caught lobster, cooked in garlic, butter and black pepper sauce) 79. Lobster in Salt and Pepper with Garlic Butter	(Half) £ Seasonal Price (Whole) £ Seasonal Price (Half) £ Seasonal Price (Whole) £ Seasonal Price
77. Lobster in Ginger and Spring Onions (Freshly caught lobster, cooked with ginger and spring onions) 78. Lobster in Garlic, Butter and Black Pepper Sauce (Freshly caught lobster, cooked in garlic, butter and black pepper sauce) 79. Lobster in Salt and Pepper with Garlic Butter (Freshly caught lobster, lightly coated with egg batter, cooked with	(Half) £ Seasonal Price (Whole) £ Seasonal Price (Half) £ Seasonal Price (Whole) £ Seasonal Price
77. Lobster in Ginger and Spring Onions (Freshly caught lobster, cooked with ginger and spring onions) 78. Lobster in Garlic, Butter and Black Pepper Sauce (Freshly caught lobster, cooked in garlic, butter and black pepper sauce) 79. Lobster in Salt and Pepper with Garlic Butter (Freshly caught lobster, lightly coated with egg batter, cooked with salt and pepper and a touch of chilli) Scallops	(Half) £ Seasonal Price (Whole) £ Seasonal Price (Half) £ Seasonal Price (Whole) £ Seasonal Price (Half) £ Seasonal Price
77. Lobster in Ginger and Spring Onions (Freshly caught lobster, cooked with ginger and spring onions) 78. Lobster in Garlic, Butter and Black Pepper Sauce (Freshly caught lobster, cooked in garlic, butter and black pepper sauce) 79. Lobster in Salt and Pepper with Garlic Butter (Freshly caught lobster, lightly coated with egg batter, cooked with salt and pepper and a touch of chilli) Scallops 80. Quick Fried King Scallops with Fresh Asparagus	(Half) £ Seasonal Price (Whole) £ Seasonal Price (Half) £ Seasonal Price (Whole) £ Seasonal Price (Half) £ Seasonal Price
77. Lobster in Ginger and Spring Onions (Freshly caught lobster, cooked with ginger and spring onions) 78. Lobster in Garlic, Butter and Black Pepper Sauce (Freshly caught lobster, cooked in garlic, butter and black pepper sauce) 79. Lobster in Salt and Pepper with Garlic Butter (Freshly caught lobster, lightly coated with egg batter, cooked with salt and pepper and a touch of chilli) Scallops 80. Quick Fried King Scallops with Fresh Asparagus 81. Quick Fried King Scallops with Fresh Mange Tout	(Half) £ Seasonal Price (Whole) £ Seasonal Price (Half) £ Seasonal Price (Whole) £ Seasonal Price (Half) £ Seasonal Price (Half) £ Seasonal Price
77. Lobster in Ginger and Spring Onions (Freshly caught lobster, cooked with ginger and spring onions) 78. Lobster in Garlic, Butter and Black Pepper Sauce (Freshly caught lobster, cooked in garlic, butter and black pepper sauce) 79. Lobster in Salt and Pepper with Garlic Butter (Freshly caught lobster, lightly coated with egg batter, cooked with salt and pepper and a touch of chilli) Scallops 80. Quick Fried King Scallops with Fresh Asparagus	(Half) £ Seasonal Price (Whole) £ Seasonal Price (Half) £ Seasonal Price (Whole) £ Seasonal Price (Half) £ Seasonal Price (Half) £ Seasonal Price
77. Lobster in Ginger and Spring Onions (Freshly caught lobster, cooked with ginger and spring onions) 78. Lobster in Garlic, Butter and Black Pepper Sauce (Freshly caught lobster, cooked in garlic, butter and black pepper sauce) 79. Lobster in Salt and Pepper with Garlic Butter (Freshly caught lobster, lightly coated with egg batter, cooked with salt and pepper and a touch of chilli) Scallops 80. Quick Fried King Scallops with Fresh Asparagus 81. Quick Fried King Scallops with Fresh Mange Tout	(Half) £ Seasonal Price (Whole) £ Seasonal Price (Half) £ Seasonal Price (Whole) £ Seasonal Price (Half) £ Seasonal Price E15.00
77. Lobster in Ginger and Spring Onions (Freshly caught lobster, cooked with ginger and spring onions) 78. Lobster in Garlic, Butter and Black Pepper Sauce (Freshly caught lobster, cooked in garlic, butter and black pepper sauce) 79. Lobster in Salt and Pepper with Garlic Butter (Freshly caught lobster, lightly coated with egg batter, cooked with salt and pepper and a touch of chilli) Scallops 80. Quick Fried King Scallops with Fresh Asparagus 81. Quick Fried King Scallops with Fresh Mange Tout 82. Quick Fried King Scallops in Garlic, Butter and Black Pep	(Half) £ Seasonal Price (Whole) £ Seasonal Price (Half) £ Seasonal Price (Whole) £ Seasonal Price (Half) £ Seasonal Price (Half) £ Seasonal Price £15.00 per Sauce£15.00
77. Lobster in Ginger and Spring Onions (Freshly caught lobster, cooked with ginger and spring onions) 78. Lobster in Garlic, Butter and Black Pepper Sauce (Freshly caught lobster, cooked in garlic, butter and black pepper sauce) 79. Lobster in Salt and Pepper with Garlic Butter (Freshly caught lobster, lightly coated with egg batter, cooked with salt and pepper and a touch of chilli) Scallops 80. Quick Fried King Scallops with Fresh Asparagus 81. Quick Fried King Scallops with Fresh Mange Tout 82. Quick Fried King Scallops in Garlic, Butter and Black Pep Calamari 83. Calamari in Coconut Cream Sauce (Slightly spicy)	(Half) £ Seasonal Price (Whole) £ Seasonal Price (Half) £ Seasonal Price (Whole) £ Seasonal Price (Half) £ Seasonal Price (Half) £ Seasonal Price £15.00 £15.00 per Sauce £15.00
77. Lobster in Ginger and Spring Onions (Freshly caught lobster, cooked with ginger and spring onions) 78. Lobster in Garlic, Butter and Black Pepper Sauce (Freshly caught lobster, cooked in garlic, butter and black pepper sauce) 79. Lobster in Salt and Pepper with Garlic Butter (Freshly caught lobster, lightly coated with egg batter, cooked with salt and pepper and a touch of chilli) Scallops 80. Quick Fried King Scallops with Fresh Asparagus 81. Quick Fried King Scallops with Fresh Mange Tout 82. Quick Fried King Scallops in Garlic, Butter and Black Pep Calamari 83. Calamari in Coconut Cream Sauce (Slightly spicy) 84. Calamari in Chilli Sauce	(Half) £ Seasonal Price (Whole) £ Seasonal Price (Half) £ Seasonal Price (Whole) £ Seasonal Price (Half) £ Seasonal Price (Half) £ Seasonal Price £15.00 £15.00 £15.00 £11.50
77. Lobster in Ginger and Spring Onions (Freshly caught lobster, cooked with ginger and spring onions) 78. Lobster in Garlic, Butter and Black Pepper Sauce (Freshly caught lobster, cooked in garlic, butter and black pepper sauce) 79. Lobster in Salt and Pepper with Garlic Butter (Freshly caught lobster, lightly coated with egg batter, cooked with salt and pepper and a touch of chilli) Scallops 80. Quick Fried King Scallops with Fresh Asparagus 81. Quick Fried King Scallops with Fresh Mange Tout 82. Quick Fried King Scallops in Garlic, Butter and Black Pep Calamari 83. Calamari in Coconut Cream Sauce (Slightly spicy) 84. Calamari in Chilli Sauce 85. 'Sze-Chuan' Calamari	(Half) £ Seasonal Price (Whole) £ Seasonal Price (Half) £ Seasonal Price (Whole) £ Seasonal Price (Half) £ Seasonal Price (Half) £ Seasonal Price £15.00 £15.00 £15.00 £11.50
77. Lobster in Ginger and Spring Onions (Freshly caught lobster, cooked with ginger and spring onions) 78. Lobster in Garlic, Butter and Black Pepper Sauce (Freshly caught lobster, cooked in garlic, butter and black pepper sauce) 79. Lobster in Salt and Pepper with Garlic Butter (Freshly caught lobster, lightly coated with egg batter, cooked with salt and pepper and a touch of chilli) Scallops 80. Quick Fried King Scallops with Fresh Asparagus 81. Quick Fried King Scallops with Fresh Mange Tout 82. Quick Fried King Scallops in Garlic, Butter and Black Pep Calamari 83. Calamari in Coconut Cream Sauce (Slightly spicy) 84. Calamari in Chilli Sauce 85. 'Sze-Chuan' Calamari (Hot chilli dish with julienned vegetables)	(Half) £ Seasonal Price (Whole) £ Seasonal Price (Half) £ Seasonal Price (Whole) £ Seasonal Price (Half) £ Seasonal Price (Half) £ Seasonal Price £15.00 £15.00 per Sauce £15.00 £10.50
77. Lobster in Ginger and Spring Onions (Freshly caught lobster, cooked with ginger and spring onions) 78. Lobster in Garlic, Butter and Black Pepper Sauce (Freshly caught lobster, cooked in garlic, butter and black pepper sauce) 79. Lobster in Salt and Pepper with Garlic Butter (Freshly caught lobster, lightly coated with egg batter, cooked with salt and pepper and a touch of chilli) Scallops 80. Quick Fried King Scallops with Fresh Asparagus 81. Quick Fried King Scallops with Fresh Mange Tout 82. Quick Fried King Scallops in Garlic, Butter and Black Pep Calamari 83. Calamari in Coconut Cream Sauce (Slightly spicy) 84. Calamari in Chilli Sauce 85. 'Sze-Chuan' Calamari	(Half) £ Seasonal Price (Whole) £ Seasonal Price (Half) £ Seasonal Price (Whole) £ Seasonal Price (Half) £ Seasonal Price (Half) £ Seasonal Price £15.00 £15.00 £15.00 £10.50 £10.50

King Prawns

0 T7' D '41 D 1 A	040.00
87. King Prawns with Fresh Asparagus	
88. King Prawns with Fresh Mange Tout	£12.00
89. King Prawns with Mixed Vegetables	
90. Sweet and Sour King Prawns	£12.00
(Lightly battered, stir fried with pineapples and bell peppers in sweet and sour sauce, served in a pineapple)	
91. King Prawns with Cashew Nuts in Yellow Bean Sauce	
92. King Prawns in 'Toban' Sauce	£12.50
(King Prawns cooked in chilli bean sauce, slightly spicy)	
93. King Prawns in Coconut Cream Sauce	£12.50
(Slightly spicy)	
94. King Prawns in Chilli Sauce	£12.00
95. 'Kung-Po' King Prawns	
(Lightly battered, cooked in garlic and chilli sauce)	
96. 'Sze-Chuan' King Prawns	£12.00
(Hot chilli dish with vegetables)	
97. 'Sambal' King Prawns	£12.00
(A Malaysian speciality, cooked with chilli, garlic and minced shrimps, spicy)	
98. King Prawns in 'Thai' Red Curry	£12.50
(A Thai cuisine cooked with red chilli, lemongrass, coconut milk and Thai herbs, very spicy)	
99. King Prawns in 'Thai' Green Curry	£12.50
(A Thai cuisine cooked with green chilli, lemongrass, coconut milk and Thai herbs, sweet and	
Mixed Seafood	
100. Mixed Seafood in Chilli Sauce	
101. 'Sze-Chuan' Mixed Seafood	£14.50
(Mixed seafood in hot chilli sauce with vegetables)	
102. Mixed Seafood in Satay Sauce	
103. Mixed Seafood in 'Toban' Sauce	£15.00
(Mixed seafood in chilli bean sauce, slightly spicy)	
Speciality Sizzling Hot Iron Plate Dishes	
We serve our sizzling dishes with the choice of;	
1. Garlic, Butter and Black Pepper Sauce	
2. Basil Leaf and Herb Sauce	
3. Special Thai Style Sauce with Lemongrass	
5. Ginger and Spring Onions Sauce	
6. 'Cantonese' Style Sauce	
7. Satay Sauce	
104. Fresh Fillet of Sea Bass	
105. Fresh Fillet of Salmon	£16.00
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	£15.00
106. Mixed Seafood	£15.00
106. Mixed Seafood (Lightly battered bitesized pieces of Cod, King Scallops and Tiger King Prawns)	£15.00 £16.00
106. Mixed Seafood	£15.00 £16.00

109. Fillet Steak (Sliced)	£15.50
110. Beef	£11.50
111. Lamb	£11.50
112. Chicken.	£11.50
113. Beancurd	£10.50
114. Mixed Vegetables	£10.50
Roast Duck	
115. Roast Duck with Chinese Mushrooms and Bamboo Shoots	£12.00
116. Roast Duck in Plum Sauce	
117. 'Sze-Chuan' Roast Duck	£12.00
(Hot chilli dish with vegetables)	
118. 'Canton' Roast Duck	£12.00
(Cooked in soy sauce on a bed of Chinese leaves)	
119. Roast Duck in 'Thai' Red Curry	£12.50
(Thai cuisine cooked with red chilli, lemongrass, coconut milk and Thai herbs, very hot)	
120. Roast Duck in 'Thai' Green Curry	£12.50
(Thai cuisine cooked with green chilli, lemongrass, coconut milk and Thai herbs, sweet ar	
<u>Chicken</u>	
121. Chicken with Fresh Asparagus	£10.50
122. Chicken with Mixed Vegetables	
123. Chicken with Cashew Nuts in Yellow Bean Sauce	
124. Grilled Chicken 'Peking' Style	
(Coated in a light batter cooked with ginger and garlic sauce)	
125. Chicken in Lemon Sauce	£10.50
126. Sweet and Sour Chicken (Hong Kong Style)	
(Lightly battered, stir fried with pineapples and bell peppers in	
sweet and sour sauce, served in a pineapple)	
127. Chicken in Coconut Cream Sauce (Slightly spicy)	£11.00
128. Chicken in Chilli Sauce	£10.50
129. 'Kung-Po' Chicken	
(Lightly battered with garlic and chilli sauce)	
130. 'Sze-Chuan' Chicken	£10.50
(Hot chilli dish with vegetables)	
131. 'Sambal' Chicken	£10.50
(A Malaysian speciality, cooked with chilli, garlic and minced shrimps, spicy)	
132. Chicken in 'Thai' Red Curry	£11.00
(Thai cuisine cooked with red chilli, lemongrass, coconut milk and Thai herbs, very hot)	
133. Chicken in 'Thai' Green Curry	£11.00
(Thai cuisine cooked with green chilli, lemongrass, coconut milk and Thai herbs, sweet and	d hot)
<u>Beef</u>	
134. Beef with Chinese Mushrooms and Bamboo Shoots	£10.50
135. Beef with Fresh Mange Tout	
136. Beef in 'Toban' Sauce (Cooked in a chilli bean sauce, slightly spicy)	

137. Crispy Shredded Beef with Chilli	£11.00
138. Beef in Chilli Sauce	
139. 'Sze-Chuan' Beef	
(Hot chilli dish with vegetables)	
140. 'Sambal' Beef	£10.50
(Malaysian speciality, cooked with chilli, garlic and minced shrimps, spicy)	
141. Beef in 'Thai' Red Curry	£11.00
(Thai cuisine cooked with red chilli, lemongrass, coconut milk and Thai herbs, very hot)	C11 00
142. Beef in 'Thai' Green Curry	
(That cuisine cooked with green chilli, lemongrass, cocondit milk and mainenss, sweet and m	Oi)
<u>Lamb</u>	
143. Lamb in 'Toban' Sauce	£10.50
(Cooked in chilli bean sauce, slightly spicy)	
144. Lamb in Chilli Sauce	£10.50
145. 'Sze-Chuan' Lamb	£10.50
(Hot chilli dish with vegetables)	
146. 'Sambal' Lamb	£10.50
(Malaysian speciality, cooked with chilli, garlic and minced shrimps, spicy)	
147. Lamb in 'Thai' Red Curry	£11.00
(Thai cuisine cooked with red chilli, lemongrass, coconut milk and Thai herbs, very hot)	
148. Lamb in 'Thai' Green Curry	£11.00
(Thai cuisine cooked with green chilli, lemongrass, coconut milk and Thai herbs, sweet and h	ot)
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<u>Pork</u>	
<u>Pork</u> 149. 'Canton' Roast Pork	£10.50
149. 'Canton' Roast Pork (Cooked in soy sauce, served on a bed of Chinese leaves)	
(Cooked in soy sauce, served on a bed of Chinese leaves) 150. Roast Pork with Cashew Nut in Yellow Bean Sauce	£11.00
149. 'Canton' Roast Pork (Cooked in soy sauce, served on a bed of Chinese leaves)	£11.00
149. 'Canton' Roast Pork (Cooked in soy sauce, served on a bed of Chinese leaves) 150. Roast Pork with Cashew Nut in Yellow Bean Sauce 151. Sweet and Sour Pork (Hong Kong Style) (Lightly battered, stir fried with pineapple and bell peppers in	£11.00
(Cooked in soy sauce, served on a bed of Chinese leaves) 150. Roast Pork with Cashew Nut in Yellow Bean Sauce 151. Sweet and Sour Pork (Hong Kong Style)	£11.00
(Cooked in soy sauce, served on a bed of Chinese leaves) 150. Roast Pork with Cashew Nut in Yellow Bean Sauce 151. Sweet and Sour Pork (Hong Kong Style) (Lightly battered, stir fried with pineapple and bell peppers in sweet and sour sauce, served in a pineapple)	£11.00
(Cooked in soy sauce, served on a bed of Chinese leaves) 150. Roast Pork with Cashew Nut in Yellow Bean Sauce 151. Sweet and Sour Pork (Hong Kong Style) (Lightly battered, stir fried with pineapple and bell peppers in sweet and sour sauce, served in a pineapple) Vegetable Dishes	£11.00 £10.50
149. 'Canton' Roast Pork (Cooked in soy sauce, served on a bed of Chinese leaves) 150. Roast Pork with Cashew Nut in Yellow Bean Sauce 151. Sweet and Sour Pork (Hong Kong Style) (Lightly battered, stir fried with pineapple and bell peppers in sweet and sour sauce, served in a pineapple) Vegetable Dishes 152. Beancurd in Chilli Sauce	£11.00 £10.50
(Cooked in soy sauce, served on a bed of Chinese leaves) 150. Roast Pork with Cashew Nut in Yellow Bean Sauce 151. Sweet and Sour Pork (Hong Kong Style) (Lightly battered, stir fried with pineapple and bell peppers in sweet and sour sauce, served in a pineapple) Vegetable Dishes 152. Beancurd in Chilli Sauce 153. Grilled Beancurd 'Peking' Style	£11.00 £10.50
149. 'Canton' Roast Pork (Cooked in soy sauce, served on a bed of Chinese leaves) 150. Roast Pork with Cashew Nut in Yellow Bean Sauce 151. Sweet and Sour Pork (Hong Kong Style) (Lightly battered, stir fried with pineapple and bell peppers in sweet and sour sauce, served in a pineapple) Vegetable Dishes 152. Beancurd in Chilli Sauce 153. Grilled Beancurd 'Peking' Style (Cooked in ginger and garlic sauce)	£11.00 £10.50 £7.50
(Cooked in soy sauce, served on a bed of Chinese leaves) 150. Roast Pork with Cashew Nut in Yellow Bean Sauce 151. Sweet and Sour Pork (Hong Kong Style) (Lightly battered, stir fried with pineapple and bell peppers in sweet and sour sauce, served in a pineapple) Vegetable Dishes 152. Beancurd in Chilli Sauce 153. Grilled Beancurd 'Peking' Style (Cooked in ginger and garlic sauce) 154. Beancurd with Cashew Nuts in Yellow Bean Sauce	£11.00 £10.50 £7.50 £7.50 £8.00
149. 'Canton' Roast Pork (Cooked in soy sauce, served on a bed of Chinese leaves) 150. Roast Pork with Cashew Nut in Yellow Bean Sauce 151. Sweet and Sour Pork (Hong Kong Style) (Lightly battered, stir fried with pineapple and bell peppers in sweet and sour sauce, served in a pineapple) Vegetable Dishes 152. Beancurd in Chilli Sauce 153. Grilled Beancurd 'Peking' Style (Cooked in ginger and garlic sauce) 154. Beancurd with Cashew Nuts in Yellow Bean Sauce 155. Sweet and Sour Beancurd	£11.00 £10.50 £7.50 £7.50 £8.00
149. 'Canton' Roast Pork (Cooked in soy sauce, served on a bed of Chinese leaves) 150. Roast Pork with Cashew Nut in Yellow Bean Sauce 151. Sweet and Sour Pork (Hong Kong Style) (Lightly battered, stir fried with pineapple and bell peppers in sweet and sour sauce, served in a pineapple) Vegetable Dishes 152. Beancurd in Chilli Sauce 153. Grilled Beancurd 'Peking' Style (Cooked in ginger and garlic sauce) 154. Beancurd with Cashew Nuts in Yellow Bean Sauce 155. Sweet and Sour Beancurd (Stir fried with pineapples and bell peppers in sweet and sour sauce, served in a pineapple)	£11.00 £10.50 £7.50 £7.50 £8.00 £7.50
(Cooked in soy sauce, served on a bed of Chinese leaves) 150. Roast Pork with Cashew Nut in Yellow Bean Sauce 151. Sweet and Sour Pork (Hong Kong Style) (Lightly battered, stir fried with pineapple and bell peppers in sweet and sour sauce, served in a pineapple) Vegetable Dishes 152. Beancurd in Chilli Sauce 153. Grilled Beancurd 'Peking' Style (Cooked in ginger and garlic sauce) 154. Beancurd with Cashew Nuts in Yellow Bean Sauce 155. Sweet and Sour Beancurd (Stir fried with pineapples and bell peppers in sweet and sour sauce, served in a pineapple) 156. Beancurd in Coconut Cream Sauce (Slightly spicy)	£11.00 £10.50 £7.50 £7.50 £8.00 £7.50
149. 'Canton' Roast Pork (Cooked in soy sauce, served on a bed of Chinese leaves) 150. Roast Pork with Cashew Nut in Yellow Bean Sauce 151. Sweet and Sour Pork (Hong Kong Style) (Lightly battered, stir fried with pineapple and bell peppers in sweet and sour sauce, served in a pineapple) Vegetable Dishes 152. Beancurd in Chilli Sauce 153. Grilled Beancurd 'Peking' Style (Cooked in ginger and garlic sauce) 154. Beancurd with Cashew Nuts in Yellow Bean Sauce 155. Sweet and Sour Beancurd (Stir fried with pineapples and bell peppers in sweet and sour sauce, served in a pineapple) 156. Beancurd in Coconut Cream Sauce (Slightly spicy) 157. Stir Fried Chinese Mushrooms and Bamboo Shoots	£11.00 £10.50 £7.50 £7.50 £8.00 £7.50
(Cooked in soy sauce, served on a bed of Chinese leaves) 150. Roast Pork with Cashew Nut in Yellow Bean Sauce. 151. Sweet and Sour Pork (Hong Kong Style) (Lightly battered, stir fried with pineapple and bell peppers in sweet and sour sauce, served in a pineapple) Vegetable Dishes 152. Beancurd in Chilli Sauce. 153. Grilled Beancurd 'Peking' Style. (Cooked in ginger and garlic sauce) 154. Beancurd with Cashew Nuts in Yellow Bean Sauce. 155. Sweet and Sour Beancurd (Stir fried with pineapples and bell peppers in sweet and sour sauce, served in a pineapple) 156. Beancurd in Coconut Cream Sauce (Slightly spicy) 157. Stir Fried Chinese Mushrooms and Bamboo Shoots 158. Stir Fried English Mushrooms in Garlic Sauce.	£11.00 £10.50 £7.50 £7.50 £8.00 £7.50 £8.00 £6.50
149. 'Canton' Roast Pork (Cooked in soy sauce, served on a bed of Chinese leaves) 150. Roast Pork with Cashew Nut in Yellow Bean Sauce 151. Sweet and Sour Pork (Hong Kong Style) (Lightly battered, stir fried with pineapple and bell peppers in sweet and sour sauce, served in a pineapple) Vegetable Dishes Vegetable Dishes	£11.00 £10.50 £10.50 £7.50 £7.50 £8.00 £7.50 £8.00 £6.50 £6.50
(Cooked in soy sauce, served on a bed of Chinese leaves) 150. Roast Pork with Cashew Nut in Yellow Bean Sauce. 151. Sweet and Sour Pork (Hong Kong Style) (Lightly battered, stir fried with pineapple and bell peppers in sweet and sour sauce, served in a pineapple) Vegetable Dishes 152. Beancurd in Chilli Sauce. 153. Grilled Beancurd 'Peking' Style. (Cooked in ginger and garlic sauce) 154. Beancurd with Cashew Nuts in Yellow Bean Sauce. 155. Sweet and Sour Beancurd (Stir fried with pineapples and bell peppers in sweet and sour sauce, served in a pineapple) 156. Beancurd in Coconut Cream Sauce (Slightly spicy) 157. Stir Fried Chinese Mushrooms and Bamboo Shoots 158. Stir Fried English Mushrooms in Garlic Sauce.	£11.00 £10.50 £7.50 £7.50 £8.00 £7.50 £8.00 £6.50 £6.50 £7.00

162. Stir Fried Chinese Greens in Garlic Sauce	£7.00
163. Stir Fried Chinese Greens in Oyster Sauce	£7.00
164. Fresh Mange Tout and Beansprouts in Garlic Sauce	
165. Fresh Mange Tout and Broccoli in Garlic Sauce	
166. Stir Fried Mixed Vegetables	
167. Stir Fried Mixd Vegetables in Satay Sauce (Slightly spicy)	£6.50
168. Stir Fried Mixed Vegetables in Sweet and Sour Sauce	
(Stir fried with pineapples and bell peppers in sweet and sour sauce, served in a pi	ineapple)
169. 'Kung Po' Mixed Vegetables	£6.50
(Stir fried with garlic and chilli sauce)	
170. Mixed Vegetables in Chilli Sauce	£6.50
171. Mixed Vegetables in 'Thai' Red Curry	£7.50
(Thai cuisine cooked with red chilli, lemongrass, coconut milk and Thai herbs, very	hot)
172. Mixed Vegetables in 'Thai' Green Curry	£7.50
(Thai cuisine cooked with green chilli, lemongrass, coconut milk and Thai herbs, sw	eet and hot)
Chow Mein	
	
173. Imperial House Special Chow Mein	£11.00
(Mixed meat and mixed seafood)	
174. Imperial Mixed Seafood Chow Mein	£11.00
(Scallops, King Prawns and Calamari)	
175. King Prawn Chow Mein	£9.50
176. Roast Pork Chow Mein	£7.00
177. Beef Chow Mein	£7.00
178. Chicken Chow Mein	
179. Mixed Vegetable Chow Mein	£7.00
180. Mushroom Chow Mein	£7.00
181. Beansprout Chow Mein	
182. Plain Chow Mein (no vegetables)	£6.50
183. King Prawn 'Thai' Style Chow Mein	£10.50
(Wok fried egg noodles with Thai herbs and spices, spicy)	
184. Chicken 'Thai' Style Chow Mein	£8.00
(Wok fried egg noodles with Thai herbs and spices, spicy)	
185. 'Malaysian' Special Chow Mein	
(Wok fried egg noodles with shrimps, chicken and Malaysian herbs, with a touch of	
186. 'Singapore' Vermicelli Chow Mein	£8.00
(Fine rice vermicelli fried with eggs, roast pork, shrimps and vegetables, spicy)	
Rice Dishes	
187. Imperial Mixed Seafood Fried Rice	£11.00
(Scallops, King Prawns and Calamari)	
188. 'Yeung-Chow' Special Fried Rice	£7.00
(Egg fried rice with roast pork, shrimps and spring onions)	
189. King Prawn Fried Rice	£9.50
190. Chicken Fried Rice	
191. Roast Pork Fried Rice	
192. Egg Fried Rice	
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193. Steamed Rice	£5.00
194. King Prawn 'Thai' Style Fried Rice	£10.50
(Egg fried rice with Thai herbs and spices, spicy)	
195. Chicken 'Thai' Style Fried Rice	£8.00
(Egg fried rice with Thai herbs and spices, spicy)	
196. 'Malaysian' Special Fried Rice	£8.00
(Egg fried rice with shrimps, chicken and Malaysian herbs, with a touch of chilli, spicy)	
197. 'Singapore' Fried Rice	£8.00
(Egg fried rice with roast pork, shrimps and vegetables, spicy)	

Desserts

Vanilla Ice Cream £5.00 Lychees £5.00

Our Hot Desserts are freshly made to order

(Please note that when busy, waiting times can be up to half an hour)

Apple Fritters£6.0	Banana Fritters£6.00
Pineapple Fritters£6.00	Vanilla Ice Cream Fritter £6.00
Toffee Apple£6.5	Toffee Banana£6.50

Tea and Coffee

Cappuccino	£3.50	English Tea£3.00
Caffe Latte	£4.00	Chinese Tea£3.00
Americano	£3.50	Mint Tea£3.00
Espresso	£3.00	Liqueur Coffee£7.00
Double Espresso	•	Royal Coffee (Brandy)£8.00
Filtered Coffee		, ,