



3 COURSE

Chinese Lunar New Year's Special

£31.95 PER PERSON (MINIMUM 2 PEOPLE)

Available from 17th February - 3rd March

(Note: 3 Course Set Menu will be replaced by the Chinese New Year's Special)

SOUP CHOICE

Crab Meat Sweetcorn Soup


Chicken Noodles Soup

Clear soup with vegetables and noodles

CHINESE NEW YEAR'S PROSPERITY PLATTER

Vegetables Spring Roll , Kirin Prawn (deep fried prawn coat with breadcrumbs and pastry)

Wealthy Bag (fill with minced chicken, seafood stick & sweet corn)

"Yee Sang" Prosperity Toss Salad  (A Cantonese style raw fish salad, there is among the popular appetizer during the Chinese New Year's in Malaysia and Singapore. Also symbolizes good fortune, abundance and prosperity. We used 'mock fish' instead of raw fish with shredded vegetables, crushed peanuts and variety condiments and special made plum sauce)

MAIN COURSE CHOICE

Sweet & Sour Chicken

In light batter cooked with onions, carrots & peppers in homemade sweet & sour sauce

Crispy Beef with Hot & Spicy Sauce 

Oriental Style Pork Belly

Homestyle braised tender pork belly with Oriental spices, bedded with salad and garnished with spring onions

'Drunken' Chicken

Chicken prepared with Chinese wine cooked with goji berries, shiitake mushrooms, black fungus, ginger and Brandy. The most prominent tradition Chinese dishes

"Niannian YouYu" (Supplement £3.80) 

Steamed Seabass Fillet with lime, garlic, ginger and chilli. Garnished with spring onions. "Niannian You Yu" corresponds to a homophone of it meaning "Abundance Through The Year" and fish is one of the important dish for the Chinese New Year



Golden Sand Prawns

Deep fried king prawns in light batter with cereal, butter chilli and herbs. Served with sweet chilli dips and curry sauce onside

Cantonese Style Roast Duck

Based with beansprouts and top with sweet soy sauce



Sizzling Fillet Steak with Ginger & Spring Onions (supplement £5.80)

Special Thai Massaman Curry  

Mixed prawns, beef, chicken and BBQ pork cooked in coconut milk with potatoes, carrots, onions and cashew nuts. Has a mild smooth taste

Chicken Panang Curry   

Famous Thai spicy curry consisting of thick red curry kaffir lime leaves & coconut milk with peppers, fine bean, chilli and peas

"Ma Po Tofu"  

Deep fried bean curd cooked with bamboo shoots, carrots, straw mushrooms, water chestnuts, pickled vegetables and chilli

ALL MAIN COURSE SERVED WITH EGG FRIED RICE OR BOILED RICE

ADD EXTRA TO THE CHINESE NEW YEAR'S

Crispy Aromatic Duck	1/4	£15.00	Soft noodles with	
	1/2	£28.00	Beansprouts & Onions	£6.50
Chips (hand cut)		£4.50	Pak Chop with Garlic 	£8.00
Salt & Pepper Chips		£5.50		

*Any variation will necessitate extra charge of the meal. Minimum from £1.00.

 Spicy  Contain Nuts  Gluten Free  Suitable for Vegetarian  Vegan

All dishes are prepared in our kitchen where products containing nuts and other allergens are handled and prepared. This means that while we take utmost of care when preparing food, we may not be able to guarantee that our food will not contain traces of a specific allergen.

** please be sure to inform our staff of any allergies you may have **