

SET BANQUET A

£14.90 PER PERSON

Chicken & Sweet Corn Soup

OOO

Deep Fried Wan Tons
Deep Fried Crispy Mini Spring Rolls
Curry Parcels

MAIN COURSE

FOR TWO PERSONS

Chicken in Hoi Sin Sauce
Beef with Green Peppers in Black Bean Sauce

FOR THREE PERSONS

Chicken in Hoi Sin Sauce
Beef with Green Peppers in Black Bean Sauce
Sweet & Sour Pork

FOR FOUR PERSONS

Chicken in Hoi Sin Sauce
Beef with Green Peppers in Black Bean Sauce
Sweet & Sour Pork
Duck with Seasonal Vegetables

SET BANQUET B

£16.90 PER PERSON

Chicken & Sweet Corn Soup

OOO

Aromatic Duck
(Served with pancakes, salad and hoi sin sauce)

MAIN COURSE

FOR TWO PERSONS

Sweet & Sour Chicken
King Prawns in (Kung Bo) Chilli & Garlic Sauce

FOR THREE PERSONS

Sweet & Sour Chicken
King Prawns in (Kung Bo) Chilli & Garlic Sauce
Sizzling Fillets Steak Slices in Satay Sauce

FOR FOUR PERSONS

Sweet & Sour Chicken
King Prawns in (Kung Bo) Chilli & Garlic Sauce
Sizzling Fillets Steak Slices in Satay Sauce
Pork in Oyster Sauce

SET BANQUET C

£19.90 PER PERSON

Hot Platter

Satay Skewer Chicken, Oriental King Prawns
Prawn Meat on Toast & Mini Spring Rolls

OOO

Aromatic Duck
(Served with pancakes, salad and hoi sin sauce)

MAIN COURSE

FOR TWO PERSONS

Fried Chicken Fillets in Lemon Sauce
King Prawns in Szechuan Sauce

FOR THREE PERSONS

Fried Chicken Fillets in Lemon Sauce
King Prawns in Szechuan Sauce
Sizzling Fillet Steak Slices in Black Pepper Sauce

FOR FOUR PERSONS

Fried Chicken Fillets in Lemon Sauce
King Prawns in Szechuan Sauce
Sizzling Fillet Steak Slices in Black Pepper Sauce
Sliced Pork with Bamboo Shoots & Spring Onions

SET BANQUET D

£22.90 PER PERSON

Seafood Hot & Sour Soup

OOO

Tiger Prawns with Spicy Salt & Chilli.
Mussels in Szechuan Sauce served on a
Bed of Steamed Rice Vermicelli.

OOO

Aromatic Duck
(Served with pancakes, salad and hoi sin sauce)

MAIN COURSE

FOR TWO PERSONS

Fried Chicken Fillets in Spicy Sweet & Sour Sauce
Sizzling Fillet Steak Slices in Garlic Sauce

FOR THREE PERSONS

Fried Chicken Fillets in Spicy Sweet & Sour Sauce
Sizzling Fillet Steak Slices in Garlic Sauce
Roast Duck in Plum Sauce

FOR FOUR PERSONS

Fried Chicken Fillets in Spicy Sweet & Sour Sauce
Sizzling Fillet Steak Slices in Garlic Sauce
Roast Duck in Plum Sauce
Pork with Chinese Mushrooms & Bamboo Shoots

LOBSTER BANQUET

£30.50 PER PERSON

Shredded Duck & Chinese Mushroom Soup

OOO

Satay Skewer Combination
(King Prawn, chicken and Pork)

OOO

Lobster (half lobster per person) with
Ginger & Spring Onions or Szechuan Sauce

MAIN COURSE

FOR TWO PERSONS

King Prawns in Garlic Sauce
Roast Duck in Orange Sauce

FOR THREE PERSONS

King Prawns in Garlic Sauce
Roast Duck in Orange Sauce
Sizzling Fillet Steak Slices in Chilli Sauce

FOR FOUR PERSONS

King Prawns in Garlic Sauce
Roast Duck in Orange Sauce
Sizzling Fillet Steak Slices in Chilli Sauce
Seafood with Cashew Nuts

EARLY EVENING BANQUET

£12.90 PER PERSON

SUNDAY TO FRIDAY - BEFORE 8.00 P.M

Chicken & Sweet Corn Soup

OOO

Cantonese Spare Ribs
Deep Fried Crispy Mini Spring Rolls

Choice of Main Course

Chicken in Szechuan Sauce
Fried Chicken Fillets in Lemon Sauce
Sizzling Chicken in Satay Sauce
Sizzling Beef in Satay Sauce
Beef with Green Peppers in Black Bean Sauce
Beef with Seasonal Vegetables
Prawns & Mushroom Curry
Pork with Spring Onions & Bamboo Shoots
Pork in Shanghai Style
Sweet & Sour Pork

The price of all Banquets are set so that it maintains quality and value for money, but should you wish to change any of the courses an additional charge will be added.

SOUPS

S1	Seafood Hot & Sour Soup	3.60
S2	Crab Meat & Sweet Corn Soup	3.50
S3	Chicken & Sweet Corn Soup	3.10
S4	Seafood & Bean Curd Soup	3.50
S5	Shredded Duck & Chinese Mushroom Soup	3.50
S6	West Lake Soup (mince beef & chinese leaf)	3.50
S7	Wan Ton Soup	3.50

APPETISERS

A1	Aromatic Duck (Served with pancake, salads and hoi sin sauce)	
	Quarter	8.80
	Half	16.30
A2	Chef's Spring Rolls	5.10
A3	Spicy Minced Beef Rolls	5.10
A4	Prawn Meat on Toast	5.10
A5	Deep Fried Oriental Style King Prawns with Cantonese Sauce Dip	5.10
A6	Deep Fried Crispy Wan Ton	5.10
A7	Spare Ribs in Peking Sauce	5.10
A8	Spare Ribs in Spicy Sweet & Sour Sauce	5.10
A9	Spare Ribs in Orange Sauce	5.10
A10	Spare Ribs in Spicy Salt & Chilli	5.10
A11	Satay Skewer Combination (King Prawn, chicken and Pork)	5.80
A12	Steamed Pork Dumplings Dim Sums	4.80
A13	Tiger Prawns in Garlic Sauce	8.60
A14	Tiger Prawns in Spicy Salt & Chilli	8.60
A15	Steamed Tiger Prawns in Garlic & Soy Sauce	8.60
A16	Crab Claw	5.00
A17	Crab Claw in Black Bean Sauce	5.10
A18	Mussels in Szechuan Sauce	6.80
A19	Mussels in Black Bean Sauce	6.80
A20	Mixed Hot Platter (for 1) (Skewer Chicken, Oriental KP, P/Toast & Mini S/Rolls)	4.80
A21	Seafood Hot Platter (for two) (Battered Fish, Oriental KP, Seaweed, P/Toast & Mussels)	13.20
A22	Deep Fried Curry Parcels	4.20
A23	Crispy Seaweed (spring cabbage)	4.70

SEAFOOD DISHES

K1	King Prawns in Szechuan Sauce	9.70
K2	King Prawns in (Kung Bo) Chilli & Garlic Sauce	9.70
K3	King Prawns in Hoi Sin Sauce	9.70
K4	King Prawns in Garlic Sauce	9.70
K5	King Prawns in Sea Spice Sauce	9.70
K6	King Prawns with Green Peppers in Black Bean Sauce	9.70
K7	King Prawns in Curry Sauce	9.70
K8	King Prawns in Sweet & Sour Sauce	9.70
K9	King Prawns with Ginger & Spring Onions	9.70
K10	Spicy Salt & Chilli King Prawns	9.70
L1	Lobster with Ginger & Spring Onions	SP
L2	Lobster in Szechuan Sauce	SP
L3	Lobster with Spring Onions in Black Bean Sauce	SP
Sc1	Scallops with Green Peppers in Black Bean Sauce	10.00
Sc2	Scallops in Szechuan Sauce	10.00
Sc3	Scallops in Crab Meat Sauce	10.00
Sc4	Scallops with Ginger & Spring Onions	10.00
F1	Fillets of Fish in Szechuan Sauce	10.00
F2	Fillets of Fish in Seasonal Vegetables	10.00
F3	Fish in Sweet & Sour Sauce	10.00
F4	Fillets of Fish with Ginger & Spring Onions	10.00
F5	Steamed Salmon in Black Bean Sauce	10.00
F6	Steamed Salmon with Ginger & Spring onions in Soy Sauce	10.00
Sf1	Stir Fried Seafood (King Prawns, Scallops & Squid) with Crispy Rice	11.50
Sf2	Seafood with Cashew Nuts	11.00

CHICKEN DISHES

C1	Deep Fried Chicken Fillets in Orange Sauce	8.00
C2	Deep Fried Chicken Fillets in Lemon Sauce	8.00
C3	Deep Fried Chicken Fillets in Plum Sauce	8.00
C4	Deep Fried Chicken in Spicy Sweet & Sour Sauce	8.00
C5	Sliced Chicken in Chilli & Garlic Sauce	8.00
C6	Sliced Chicken in Garlic Sauce	8.00
C7	Sliced Chicken with Green Pepper in Black Bean Sauce	8.00
C8	Sliced Chicken in Hoi Sin Sauce	8.00
C9	Sliced Chicken in Szechuan Sauce	8.00
C10	Sliced Chicken in Satay Sauce	8.00
C11	Sliced Chicken in Shanghai Style	8.00
C12	Chicken in Sweet & Sour Sauce	8.00
C13	Spicy Salt & Chilli Chicken	8.00

DUCK DISHES

D1	Roast Duck in Soya Sauce	9.00
D2	Roast Duck in Plum Sauce	9.00
D3	Roast Duck in Orange Sauce	9.00
D4	Sliced Duck with Pickled Ginger & Pineapple	9.00
D5	Sliced Duck with Green Peppers in Black Bean Sauce	9.00
D6	Stuffed Duck in Crab Meat Sauce	11.30

PORK DISHES

P1	Pork in Sweet & Sour Sauce	8.00
P2	Pork in Sea Spice Sauce	8.00
P3	Stir Fried Sliced Pork Shanghai Style	8.00
P4	Pork with (Kung Bo) Chilli & Garlic Sauce	8.00
P5	Pork with Pickled Ginger & Pineapple	8.00
P6	Pork with bamboo Shoots & Spring Onions	8.00

FILLET STEAK DISHES

ON SIZZLING HOT PLATE

B1	Fillet Steak Slices in Hoi Sin Sauce	11.00
B2	Fillet Steak Slices in Satay Sauce	11.00
B3	Fillet Steak Slices in Garlic Sauce	11.00
B4	Fillet Steak Slices with Green Pepper in Black Bean Sauce	11.00
B5	Fillet Steak Slices in Chilli Sauce	11.00
B6	Fillet Steak Slices in Cantonese Sauce	11.00
B7	Fillet Steak Slices with Ginger & Spring Onions	11.00
B8	Fillet Steak Slices in Black Pepper Sauce	11.00

SIDE DISHES

Sd1	Egg Fried Rice	2.80
Sd2	Fried Noodles	3.50
Sd3	Yung Chow Fried Rice	3.50
Sd4	Yung Chow Mein	4.00
Sd5	Stir Fried Vermicelli Singapore Style	7.00
Sd6	Boiled Rice	2.30

VEGETARIAN

STARTERS

V1	Bean Curd & Sweet Corn Soup	3.00
V2	Hot & Sour Soup	3.10
V3	Rainbow Soup	3.10
V4	Vegetable Spring Rolls	4.20
V5	Curry Parcels	4.20
V6	Vegetarian Seaweed (spring cabbage)	4.20
V7	Deep Fried Bean Curds in Cantonese Sauce	4.70
V8	Deep Fried Bean Curds in Spicy Salt & Chilli	4.70
V9	Vegetarian Platter (Curry Parcels, Veg Rolls, Veg Skewer & Seaweed)	4.70

MAIN COURSES

V10	Seasonal Vegetables with Crispy Rice	8.10
V11	Stir Fried Chinese & Straw Mushrooms with Chilli Sauce	6.90
V12	Seasonal Vegetables in Garlic Sauce	6.20
V13	Diced Vegetables with Cashew Nuts	6.90
V14	Stewed Bean Curd with Chinese Mushrooms in Hot Pot	7.10
V15	Seasonal Vegetables in Satay Sauce	6.20
V16	Sweet & Sour Mixed Vegetables	6.20

If you are allergic to any type of food i.e. egg, nuts, please let the staff know when ordering your meals.