

KEN LO'S MEMORIES OF CHINA



65/69 EBURY STREET
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A LA CARTE

STARTERS

1.	Siu Mai (4 chicken & prawn-stuffed steamed dumpling served in a basket)	5.95
2.	Crispy "Seaweed" with Almonds (V)	5.50
3.	Crispy Wunton (served with Sweet and Sour Sauce)	7.50
4.	Crispy Spring Rolls (V)	6.00
5.	Crispy Peking Sesame Prawn Toasts	7.75
6.	Fragrant Braised Aubergine* (V)	7.95
7.	Capital Spare-ribs	8.00
8.	Five Spice Spare-ribs	8.00
9.	Crispy Thai King Prawn Roll or Crispy Prawn Ball*(per roll or per ball) (Minimum order 2)	3.50
10.	Three Spiced Hot-fried Salt-&-Pepper Pork Choplettes	8.00
11.	Fresh Scallop, Steamed in Shells (served with Black Bean Sauce or Homemade Sauce)*(Min.2)	4.95
12.	Fresh Scallop, Steamed and Pan-fried with Fresh Asparagus* (Minimum order 2)	5.50
39.	Crispy Soft Shell Crabs*	13.95
101.	Vegetarian Dumplings, Steamed or Pan-fried (V)	7.95
102.	Steamed Prawn Dumplings	8.95
106.	Red Oil Poached Chicken Dumplings (Soya-chilli dip sauce)	7.95
107.	Peking "Kuo-Tieh" Chicken Dumplings (steamed and uniquely sautéed as in Beijing, served with vinegar/ginger dip sauce)	7.95
108.	Three Precious Flavours in Black Bean Sauce (Scallops, Prawns and Chicken)*	10.50
109.	Courgettes Stuff with Minced Prawns*	8.50
110.	Crispy Deep-fried Shredded Smoked Chicken *	8.95
111.	Bang Bang Chicken (a cold Sichuan dish with spicy nutty sauce)*	8.00
113.	Three Spiced Squid	8.95
118.	Sautéed Spicy Salt and Pepper Bean Curd* (V)	7.95
119.	Tempura Mixed Vegetables* (V)	7.95

SOUPS

13.	Crabmeat or Chicken Sweet-corn Soup	5.85
14.	Hot and Sour Soup	5.85
15.	Sliced Fish Pepper-pot Soup	5.85
16.	Sliced Lamb Cucumber Soup	5.85
17.	Sliced Chicken Asparagus Soup with Chinese Mushrooms	5.85
18.	Shanghai Fish and Crabmeat Soup	5.85
19.	Wunton with Cabbage and Chinese Mushroom Soup	5.85

* Specialities
(V) Vegetarian

SECOND COURSE



21.	Mongolian Barbecue of Lamb served in Lettuce Puffs*	15.95
22.	Minced Prawns and Chicken served in Lettuce Puffs	13.50
122.	Julian Mixed Vegetables served in Lettuce Puffs* (V)	11.95
	Sichuan Crispy Aromatic Duck (to be Shredded):-	
24.	Whole	39.95
25.	Half	20.00
26.	Quarter	12.00
28.	Yu-Hsiang Lobster* (with shell or off shell)	36.50
29.	Sautéed Spicy Salt and Pepper Lobster* (with shell or off shell)	36.50
129.	Steamed Lobster in a deep spiced Sauce* (with shell)	36.50
30.	Stir-fried Fresh Lobster with Ginger and Spring Onion Noodles* (with shell or off shell)	39.95

SEAFOOD

31.	Crispy Fried King Prawns (in breadcrumbs)	14.95
32.	Sautéed Spicy Salt and Pepper Prawns	14.95
33.	Sichuan "Kung Po" Prawns	14.95
34.	Sichuan "Yu-Hsiang" Prawns*	14.95
136.	Sichuan Spicy Prawns with Dry Chilli and Asparagus*	14.95
137.	Sichuan Spicy Prawns with Pine Kernels*	14.95
135.	Sichuan Spicy Monk Fish with Dry Chilli and Asparagus*	17.95
35.	Steamed Sea Bass*	21.00
36.	Large Steamed Sea Bass*	29.95
138.	Monk Fish (Fillet) Sautéed Spicy Salt and Pepper or Cantonese Ginger and Spring Onion.	17.95
37.	Pan-fried Salmon*	14.95
115	Steamed Salmon with Ginger and Spring Onions	14.95
40.	Cantonese Sweet and Sour Prawns (light battered, sauce in the dish)	14.95
131.	Cantonese Squid in Black Bean Sauce	14.95
133.	Kuo Ta Egg-battered Sliced Fish	17.95
134.	Mixed Seafood in Black Bean Sauce (Scallops, Prawns and Squids)	14.95
139.	Fresh Japanese Mushroom "Shiitake" stuffed with minced Prawns	14.95

MEAT

41.	Peking Diced Chicken with Cashew Nuts*	12.95
142.	Cantonese Sweet and Sour Chicken	12.95
42	Deep-fried Chicken with Lemon Sauce	12.95
43.	Chicken in Black Bean Sauce*	12.95
44.	Sichuan Diced Chilli Chicken with Peppers	12.95
45.	Kuo Ta Egg-battered Chicken*	12.95
46.	Cantonese Beef in Oyster Sauce	14.95
47.	Peking Lamb with Ginger and Spring Onion*	14.95
48	Sichuan Hot-fried Shredded Beef	14.95
49.	Ginger & Spring Onion Beef	14.95
50.	Cantonese Beef in Black Bean Sauce	14.95
51.	Sichuan Double Cooked Pork*	12.95
52.	Cantonese Sweet and Sour Pork	12.95
53.	Honey Roasted "Cha Siu" Pork	12.95
54	"Cantonese Style" or Black Pepper Medallions of Beef*	14.95
78.	Ma Po Tofu	12.95

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VEGETABLE DISHES



60.	Mange Tout	7.50
61.	Seasonal Chinese Greens with Oyster Sauce or Garlic Sauce	7.50
62.	Sichuan French Beans	7.50
63.	Spicy Bean Curd Casserole	7.50
64.	Ginger and Broccoli	7.95
66.	Fresh Asparagus	7.95
67.	Mixed Vegetables	7.50
68.	Fresh Japanese Mushroom “Shiitake”	8.95
69.	Sugar Snap Peas, Baby Corn with Oyster Sauce	7.50
79.	Seasonal Chinese Greens with Fresh Japanese Mushroom “Shiitake”	9.95

RICE AND NOODLES DISHES

70.	Steamed Rice	3.50
71.	Egg Fried Rice	3.95
72.	Yangchow Fried Rice (with shrimps, chicken and peas)	6.50
73.	Chow Mein with Fresh Vegetables, Soya Sauce and Sesame Seeds (V)	7.95
74.	Singapore Noodles	9.95
75.	Special Chow Mein with Prawns, Chicken and Beef	9.95
76.	Hand-made Noodles with King Prawns and Mange Tout	12.95
77.	Vegetarian Fried Rice (V)	5.95

SPECIAL CHINESE DISHES (CLAY POT)

80.	Clay Pot Chicken with Bean Curd	12.95
81.	Clay Pot Lamb with Lemon Grass	15.95
82.	Clay Pot Aubergine with minced Prawns	13.95
83.	Clay Pot Mixed Sea Food with Assorted Sauces	15.95
84.	Clay Pot Vegetarian Bean Curd (V)	11.95

* Allergy Warning *

The dishes above do not include any genetically modified ingredients but have been prepared in an environment in which nut or nut products are prepared and so may contain nuts or nut products

*** Through the years Mr But, the Chef, and Ken Lo have combined their expertise to enable you to explore the unique flavours and textures of the following dishes which are highly recommended**

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