

IMPERIAL BANQUET
IN TRADITIONAL MANDARIN STYLE
@ £55.00 per person (Minimum of 10 People)

Order at least one day in advance due to long preparation time

Cold Starters

Steamed Lobster in Spicy Ma-La Sauce

Hot Starters

Four-Colour Steamed Dumplings
Hong Kong Crispy "Chicken Rolls"
(Stuffed with bamboo shoots and Chinese mushrooms)

Soup

The Fish & Crab Meat Soup

Principal Dish

Peking Duck
(served with pancakes, special duck sauce,
spring onion and cucumber)

Main Courses

Yellow River Sweet & Sour Whole Fish
Iron-Plate Sizzled Beef in Black Bean Sauce
Peking Crabmeat and Prawn Fu-Yung
Braised Chinese Mixed Vegetable

Dessert

Chilled Lotus Nut Soup with Assortment of Fresh Fruits

REGIONAL DINNER
WITH BIAS TOWARD PEKING
AND WEST CHINA COOKING – Menu "H"
@ £45.00 per person (Minimum of 10 People)

Order at least one day in advance due to long preparation time

Cold Starters

Steamed Lobster in Spicy Ma-La Sauce

Starters

Capital Spareribs
Crispy Deep-Fried King Prawns
Peking Steamed-&-Grilled Kuo-Tieh Dumplings
(With Ginger and Vinegar Sauce)

Principal Dish

Peking Duck
(served with pancakes, special duck sauce,
spring onion and cucumber)

Main Courses

Sichuan Braised Whole Fish in Sichuan
Spicy Tou-Pan Sauce
Iron Plate Sizzled Chicken in Black Bean Sauce
Sichuan Crispy Shredded Beef
Braised Chinese Mixed Vegetable

Dessert

Peking "Toffee Banana & Apple" with Sorbet

SPECIAL CNY Menu

@ £49.95 per person (Minimum of 8 People)

Starters

“Double Happiness “ Four-Colour Steamed Dumplings

Sautéed Spicy Salt and Pepper Prawns

Aromatic Crispy Duck Spring Rolls

Shantung Style marinated Chicken with Jellyfish

Second Course

Braised Fish with Crab Meat Soup

Principal Dish

Braised Fresh Lobster (off shell) with Ginger and Spring Onion
On bed of Hand-made Noodles

Main Courses

Pan-fried Fillet Sea Bass

Sautéed Spicy Salt and Pepper Pork Fillet Steak

Quick-fried Mange Tout Shoot

Steamed Fragrant Rice

Dessert

Assorted Fresh fruit Platter

SPECIAL MENU - Menu "F"

@ £46.50 per person (Minimum of 8 People)

Order at least one day in advance due to long preparation time

*Please order in advance. Order appoints arrival "Peking Duck" has to been replaced by
"Sichuan Aromatic & Crispy Duck"*

Starters

Ginger Onion Lobster

Second Course

Fish & Crab Meat Soup

Principal Dish

Peking Duck

(served with pancakes, special duck sauce,
spring onion and cucumber)

Main Courses

Fillet of Fish in Wine Sauce
Stir Fried Scallops with Asparagus
Sichuan Yu-Hsiang King Prawn
Seasonal Vegetable
Special Fried Rice

Dessert

Peking Glazed Apple and Bananas



REGIONAL DINNER
PEKING AND NORTH CHINA BIAS - Menu "G"
@ £39.95 per person (Minimum of 8 People)

Order at least one day in advance due to long preparation time

Starters

Shantung Hand-shredded Chicken
Kuo Tieh Steamed-&-Grilled Dumplings
Sesame Prawn Toasts with Seaweed

Soup

Shanghai Fish and Crabmeat Soup

Principal Dish

Peking Duck
(served with pancakes, special duck sauce,
spring onion and cucumber)

Main Courses

Sichuan Hot Fried Shredded Beef
Kuo Ta Egg-battered Sliced Fish
Iron-Plate Mixed Seafood
Hand-drawn Noodles Tossed with
Quick-fried Prawns and Mange Tout
(Served with rice or fried rice)

Dessert

Fresh Fruit Salad with
Ice Cream

MANDARINS TALE - Menu "E"

@ £42.50 per person (Minimum 6 people)

Combination Starters

Capital Spare-ribs
Sautéed Spicy Salt and Pepper Squid
Deep-fried Crispy Thai Prawn Rolls
Fresh Scallop Steamed in Shells,
(Served with Black Bean Sauce)

Second Course

Sichuan Aromatic & Crispy Duck
(served with pancakes, special duck sauce,
spring onion and cucumber)

Principal Dish

Braised Fresh Lobster with Ginger and Spring Onion (off shell)
(On bed of home-made Hand-pulled Noodles)

Main Courses

Steamed Sea Bass
Sichuan Hot-fried Chicken with fresh Asparagus
"Cantonese Style" Pan-fried Medallions of Beef
Wok-fried Seasonal Vegetable with Oyster Sauce
Steamed Fragrant Rice

Dessert

Fresh Fruit Platter

SPECIAL SET DINNER - Menu "D"

**Menu for a medium sized party of 4 persons upwards
@ £36.00 per person**

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Starters

Fragrant Braised Aubergines
Three-Spiced Salt & Pepper
Pork Chopettes
Steamed Scallops in Black Bean Sauce
Crispy-fried King Prawns (in breadcrumbs)

Soup

Sweet corn and Crabmeat Soup

Principal Dish

Sichuan Aromatic & Crispy Duck
(served with pancakes, special duck sauce,
spring onion and cucumber)

Main Course

served with rice

Peking quick-fried Lamb with Garlic and Spring Onion
Steamed Sea bass
Stir-fried Ginger and Broccoli

Dessert

Peking Sugar-Spun Glazed Apple
with Fruit Sorbet

FRAGRANT GARDEN - Menu "C"

@ £34.00 per person (Minimum 4 people)

Combination Starters

Five-spiced Spare-ribs
Sautéed Spicy Salt and Pepper Prawns
Crispy Deep-fried Shredded Smoked Chicken
Scallop & Prawn Dumpling (steamed)

Principal Dish

Sichuan Aromatic & Crispy Duck
(served with pancakes, special duck sauce,
spring onion and cucumber)

Main Courses

Pan-fried Salmon with Black Bean Sauce
Sichuan Crispy Shredded Beef
Cantonese Style Black Pepper Lamb with Cashew Nuts
Steamed Fragrant Rice

Dessert

Peking Sugar-Spun Glazed Apple & Banana
With Ice Cream

HIGHLY RECOMMENDED
(SET MENU)
with some of our Top Dishes

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"GASTRONOMIC TOUR OF CHINA" - Menu "A"

@ £31.95 per person (Minimum 2 people)

Starters

Sautéed Spicy Salt and Pepper Prawns
Capital Spare-ribs
Sichuan Bang Bang Chicken
(a cold Sichuan dish with spicy nutty sauce)

Principal Dish

Sichuan Aromatic & Crispy Duck
*(served with pancakes, special duck sauce,
spring onion and cucumber)*

Main Courses

Served with rice

Peking Style Diced Chicken with Cashew Nuts
Sichuan Spicy Prawns with Pine Kernels
Cantonese Style Sliced Beef in Black Bean Sauce

Dessert

Fruit Sorbet

"THE LOBSTER FEAST" - MENU "B"

@ £37.00 per person (Minimum 2 people)

Starters

Mongolian Barbecue of Lamb in Lettuce Puffs

Soup

Chicken Sweet-corn Soup

Cantonese Ginger and Onion Lobster

Main Courses

Served with rice

Sichuan Spicy King Prawns
Crispy Shredded Beef
Seasonal Chinese Greens with Fresh "Shiitake" Mushroom

Dessert

Fruit Sorbet