

🔪 三道式套餐 | 3-Course Set Menu – £25 per person
任选一份前菜 + 一份主菜 + 一份甜品

Includes one Starter, one Main Dish, and one Dessert
🏠 Dine-in only. Drinks not included.

Starter

Chef special pork ribs 风味排骨
Salt and pepper chicken strips 椒盐鸡条
Salt and pepper calamari 椒盐鱿鱼
Vegetable spring rolls 春卷

Main Course

STIR-FRIED BEEF WITH CHILLI 小炒黄牛肉 🌶️🌶️🌶️

Tender beef stir-fried with minced garlic, coriander, pickled chilli, and fresh chilli peppers.

BLACK BEAN BEEF 豉椒牛肉

Tender beef cooked in homemade black bean sauce with chunky onions and green pepper.

Guo Bao Rou (Crispy Sweet & Sour Pork, Northeast China Style) 锅包肉

A classic dish from Northeast China, with a sweet and sour taste, served with shredded spring onion, ginger, carrot, and sliced garlic.

STIR-FRIED PORK BALLS WITH GREEN PEPPER 溜肉段

A classic dish from Northeast China, served with green pepper in a savoury sauce.

BRAISED PORK RIBS 红烧排骨

Pork ribs braised until tender in a rich soy-based sauce with Chinese spices, garlic, and ginger — a classic homestyle 'Hong Shao' dish

KUNG PAO CHICKEN 宫保鸡丁

Tender chicken stir-fried with (peanuts/pea), diced cucumber, and carrots in a rich, tangy-sweet Sichuan sauce.

Di San Xian (Stir-Fried Potato, Aubergine & Green Pepper) 地三鲜

A classic dish from Northeast China, stir-fried with potato, aubergine, and green pepper.

Tu Dou Shao Dou Jiao (Braised Potato & Green Beans) 土豆烧豆角

Classic Shanghai-style stir-fry with tender potatoes and green beans.

Shao Qie Zi (Braised Aubergine in Garlic Sauce) 烧茄子

Braised aubergine served with onion chunks and sliced carrot.

Dessert

ITALIAN CHOCOLATE FONDANTS

TIRAMISU

VANILLA CHEESECAKE

MANGO SORBET