



# WELCOME TO THE DRAGON PALACE RESTAURANT

OUR MISSION IS TO SERVE YOU FOOD OF THE HIGHEST QUALITY. THEREFORE SHOULD YOU FIND ANY DISH UNSATISFACTORY PLEASE DO NOT HESITATE TO NOTIFY ONE OF OUR FRIENDLY STAFF.

IF YOU DO NOT LIKE CERTAIN INGREDIENTS, PLEASE LET US KNOW UPON ORDERING YOUR MEAL.

**WE ALSO ASK FOR YOUR HELP BY TELLING STAFF OF ANY PERSONAL ALLERGIES I.E NUT ALLERGY, OR SHOULD YOU WISH TO KNOW MORE INFORMATION ABOUT INGREDIENTS USED IN OUR DISHES PLEASE ASK OUR STAFF.**

FINALLY, RELAX & ENJOY YOUR MEAL.

# SET MENU

## 套餐

最少4位  
每位 £24.50

MINIMUM 4 PERSONS  
£24.50 PER PERSON

.....  
頭盤

.....  
APPETISERS

龍祥大拼盤

.....  
DRAGON PALACE HOR D'OEUVRES  
(SEAWEED, PAPER PRAWNS, SATAY CHICKEN,  
BBQ SPARE RIBS, VEGETABLE SPRING ROLL)

.....  
FOLLOWED BY

四川香酥鴨

.....  
AROMATIC CRISPY DUCK  
(WITH TRADITIONAL TRIMMINGS & HOI SIN SAUCE)

.....  
正餐

.....  
MAIN

四川蝦仁  
清炒什菜  
鐵板豉椒牛柳

.....  
SZECHUAN KING PRAWNS - (SPICY)  
STIR FRIED MIXED VEGETABLES  
SIZZLING LONGHORN RIBEYE IN A  
BLACK BEAN SAUCE

明爐叉燒  
甜酸雞球  
蛋炒飯

.....  
CHAR SIU  
SWEET & SOUR CHICKEN  
EGG FRIED RICE

.....  
甜品

.....  
DESSERT

雪糕或咖啡

.....  
ICE CREAM OR COFFEE

# SET MENU

## 套餐

最少2位	MINIMUM 2 PERSONS
每位£15.95	£15.95 PER PERSON
頭盤 .....	APPETISERS .....
四川香酥鴨	AROMATIC CRISPY DUCK (WITH TRADITIONAL TRIMMINGS & HOI SIN SAUCE)
正餐 .....	MAIN .....
甜酸雞球	SWEET & SOUR CHICKEN
清炒什菜	STIR FRIED MIXED VEGETABLES
鐵板豉椒牛肉	SIZZLING BEEF IN A BLACK BEAN SAUCE
蛋炒飯	EGG FRIED RICE
明爐叉燒 (3位+)	CHAR SIU (FOR 3 PERSONS OR MORE)
甜品 .....	DESSERT .....
雪糕或咖啡	ICE CREAM OR COFFEE

# VEGETARIAN SET MENU

## 素套餐

最少2位	MINIMUM 2 PERSONS
每位£15.95	£15.95 PER PERSON
頭盤 .....	APPETISERS .....
生菜包	VEGETABLE WRAP WITH ICEBERG LETTUCE
正餐 .....	MAIN .....
北古扒菜	CHINESE MUSHROOMS WITH VEGETABLES
玉子豆腐煲	TOFU CLAYPOT WITH ENOKI MUSHROOMS
魚香茄子	AUBERGINE IN "YU HERNG" SAUCE (SZECHUAN STYLE)
蛋炒飯	EGG FRIED RICE
甜品 .....	DESSERT .....
雪糕或咖啡	ICE CREAM OR COFFEE

# APPETISERS

## 頭般盤

- L1. 薑沖龍蝦 (脆面底) FROM £36.00  
LOBSTER WITH GINGER & SPRING ONION  
ACCOMPANIED WITH CRISPY NOODLE BASE
1. 龍祥大拼盤 £6.00PP  
DRAGON PALACE HORS D'OEUVRES MIN 2.  
(SEAWEED, PAPER PRAWNS, SATAY CHICKEN, SPARE RIBS WITH BARBECUE SAUCE, VEGETABLE SPRING ROLL)
2. 點心拼盤 < CHEF RECOMMENDATION > £6.50  
DIM SUM PLATTER  
A STEAMED SELECTION OF OUR FABULOUS HAND-MADE DUMPLINGS: 1 X CHICKEN, VEGETABLE, FISH AND 2 X PRAWN DUMPLINGS.
3. 四川香酥鴨  
AROMATIC CRISPY DUCK ¼ 隻 QUARTER £8.50  
(SERVED WITH PANCAKES, SPRING ONIONS & CUCUMBER) 半隻 HALF £16.50  
整隻 WHOLE £32.00  
FAMOUS CHINESE APPETISER. DEEP FRIED  
DUCK INFUSED WITH CHINESE HERBS & SPICES
4. 北京片皮鴨  
PEKING DUCK  
(SERVED WITH PANCAKES, SPRING ONIONS & CUCUMBER) 半隻 HALF £19.00  
整隻 WHOLE £36.00  
PURE DUCK MEAT OFF THE BONE WITH A CRISPY SKIN
5. 牛肉生菜包 (辣) £7.00  
BEEF LETTUCE WRAP (SPICY)  
OUR GREAT LEAN BEEF MINCED BY HAND. COOKED WITH CHILLIS AND SERVED WITH ICE-BERG LETTUCE
- 6A 椒鹽墨魚片 £6.00  
CUTTLEFISH WITH CHILLI, GARLIC & SPICY SALT  
FRESH CUTTLEDISH IN BATTER THEN DRY TOSSED IN CHILLI'S, GARLIC, ONIONS & SPICY SALT

# APPETISERS

## 頭 般 皿

- 6B 蒜蓉蒸蝦 £6.50  
STEAMED KING PRAWNS  
KING PRAWNS STEAMED WITH GARLIC & AND A SOYA DRESSING.
7. 椒鹽焗排骨 £6.80  
SPARE RIBS WITH CHILLI, GARLIC & SPICY SALT  
MEATY PORK RIBS TOSSED WITH CHILLI'S, GARLIC, ONIONS, SPICY & SALT.
8. 京都排骨 £6.80  
SPARE RIBS IN BBQ SAUCE  
MEATY PORK RIBS COOKED IN A TASTY BBQ FLAVOURED SAUCE.
9. 沙爹雞 £6.80  
CHICKEN SATAY  
GRILLED STRIPS OF CHICKEN THIGH MEAT ON A SKEWER SERVED ON A HOT PLATE.
10. 燻雞絲 < CHEF RECOMMENDATION > £6.00  
TEA SMOKED CHICKEN WITH CHILLI, GARLIC &  
SPICY SALT  
CHICKEN SMOKED WITH JASMINE TEA LEAVES THEN COATED IN BATTER AND TOSSED WITH CHILLI'S, GARLIC, ONIONS & SPICY SALT.
11. 芝麻紙包蝦 £4.50  
PAPER PRAWNS  
THIS STYLE OF SPRING ROLL IS MADE WITH A PAPER LIKE WAFER THIN SKIN FILLED WITH PRAWNS, CELERY, CORIANDER, SPRING ONIONS, CARROT AND COATED WITH SESAME SEEDS.

# APPETISERS

## 頭 般 皿

- |     |   |       |
|-----|---|-------|
| 12. | 干貝鬆<br>DRY "SEAWEED"<br>DEEP FRIED GREENS   | £4.50 |
| 13. | 煎鍋貼<br>PAN FRIED PORK DUMPLINGS<br>HAND-MADE DUMPLINGS FILLED WITH A MIXTURE OF PORK & SPRING ONIONS.                     | £4.50 |
| 14. | 紅油餃子<br>STEAMED PORK DUMPLINGS WITH CHILLI SAUCE<br>HAND-MADE DUMPLINGS FILLED WITH A MIXTURE OF PORK & SPRING ONIONS     | £4.50 |
| 16. | 素春卷<br>VEGETABLE SPRING ROLLS<br>ROLLS FILLED WITH A MIXTURE OF CRUNCHY VEGETABLES  | £3.50 |
| 17. | 香脆雞翅<br>DEEP FRIED CHICKEN WINGS WITH MA LAK DIP<br>CHICKEN WINGS IN SPICY BATTER SERVED WITH OUR ZINGY MA LAK MAYO-NAISE | £4.50 |
| 18. | 蝦片<br>PRAWN CRACKERS<br>CHINESE CRISPS  | £2.00 |

# SOUPS

## 湯

21. 雞茸粟米湯 £3.50  
CHICKEN & SWEETCORN SOUP  
A THICK CREAMY SOUP WITH DICED CHICKEN MEAT, EGG & SWEET CORN.
23. 雲吞湯 £4.50  
WON TON SOUP  
PORK & PRAWN PARCELS IN A CLEAR SPRING ONION SOUP.
24. 酸辣湯 £3.90  
HOT & SOUR SOUP (SPICY)  
A TANGY & SPICY SOUP WITH BAMBOO, BLACK FUNGUS, CHICKEN, CHILLI, EGG, FISH CAKE, PEAS, PRESERVED VEGETABLE, SHRIMP & TOFU.
25. 芫茜三鮮湯 £4.80  
CORRIANDER SEAFOOD SOUP  
A CLEAR SOUP WITH DICED PRAWNS, SCALLOPS, CUTTLEFISH, STRAW MUSHROOMS & CORRIANDER.
27. 老火湯 FROM £4.70  
TRADITIONAL CHINESE SOUP  
A WEEKLY SOUP SO PLEASE ASK STAFF FOR DETAILS. THIS SOUP WILL HAVE BEEN COOKING FOR A MINIMUM OF 3 HOURS.

# VEGETARIAN SOUPS

31. 淨粟米湯 £3.50  
CREAM OF SWEETCORN SOUP  
PLAIN CORN OF COB SOUP
32. 素酸辣湯 £3.50  
VEGETARIAN HOT & SOUR SOUP  
A TANGY & SPICY SOUP WITH BAMBOO, BLACK FUNGUS, CHILLI, EGG, PEAS, PRESERVED VEGETABLE

## 素湯

# SIZZLING

## 鐵板

- S2. 蒜茸辣椒大蝦 £9.90  
DRAGON PALACE KING PRAWNS  
KING PRAWNS COOKED WITH CHILLI, GARLIC & ONION IN A BUTTERY SAUCE
- S3. 龍祥海鮮大會 £10.50  
DRAGON PALACE MIXED SEAFOOD  
KING PRAWNS, SCALLOPS & SQUID COOKED WITH CHILLI, GARLIC & ONION IN A BUTTERY SAUCE.
- S4. 燒汁牛肉眼 £17.50  
RARE BREED LONGHORN RIBEYE  
IN A SIU CHUP SAUCE- \*8OZ  
TENDER PIECES OF RARE BREED LONGHORN RIBEYE IN A SIU CHUP SAUCE
- S5. 中式牛肉眼 £17.50  
RARE BREED LONGHORN RIBEYE  
IN CANTONESE SAUCE - \*8OZ  
JUICY PIECES OF RARE BREED LONGHORN RIBEYE SERVED IN A TRADITIONAL CANTONESE SAUCE
- S6. 黑椒牛肉眼 £17.50  
RARE BREED LONGHORN RIBEYE  
WITH BLACK PEPPER SAUCE - \*8OZ  
JUICY PIECES OF RARE BREED LONGHORN RIBEYE WITH ONION, RED & GREEN PEPPERS IN A DARK PEPPERY SAUCE

\*8OZ IS THE WEIGHT BEFORE COOKING



# BEEF

# 牛肉

50. 時菜炒牛肉 £8.00  
BEEF WITH VEGETABLES  
TENDER BEEF WITH BABY PAK CHOI, CARROTS, SPRING ONION & STRAW MUSHROOMS
51. 豉椒牛肉 £7.50  
BEEF IN A BLACK BEAN SAUCE  
TENDER BEEF IN A CLASSIC BLACK BEAN SAUCE WITH CHILLI, RED & GREEN PEPPERS & ONIONS
52. 什菌牛煲 < CHEF RECOMMENDATION > £9.00  
CHAP KWAN BEEF CLAYPOT  
TENDER BEEF WITH A VARIETY OF MUSHROOMS IN A SLIGHTLY SPICY SAUCE.
53. 干炒牛柳絲 £7.80  
CRISPY SHREDDED BEEF  
SHREDDED BEEF & CARROTS IN A CRISPY BATTER TOSSED IN A SPICY SAUCE.
54. 牛腩煲 < CHEF RECOMMENDATION > £9.00  
TRADITIONAL BEEF & TOFU CLAYPOT  
TENDER BEEF WITH SHEETS OF TOFU STEWED WITH CHINESE HERBS & GINGER TO GIVE AN AROMATIC SAUCE. WHAT MAKES THIS DISH TRULY AUTHENTIC IS THE PRESENCE OF THE BEEF TENDONS! SERVED IN A TRADITIONAL CLAYPOT & TOPPED WITH SPRING ONION
56. 紅酒黑椒牛肉眼 < CHEF RECOMMENDATION > £17.80  
LONGHORN RIBEYE WITH RED WINE & BLACK PEPPER OIL -\*8OZ  
JUICY PIECES OF RARE BREED LONGHORN RIBEYE WITH GARLIC CLOVES, ONION, GREEN & RED PEPPER, CELERY, BLACK PEPPER AND RED WINE SAUCE.

\*8OZ IS THE WEIGHT BEFORE COOKING

# CHICKEN

# 雞肉

60. 時菜炒雞片 £7.50  
CHICKEN WITH VEGETABLES  
CHICKEN STIR FRIED WITH BABY PAK CHOI, CARROTS, SPRING ONIONS & STRAW MUSHROOMS
62. 甜酸雞球 £7.20  
SWEET & SOUR CHICKEN  
DEEP FRIED CHICKEN TOSSED IN A CLASSIC SWEET & SOUR SAUCE WITH GREEN & RED PEPPERS, ONIONS, CARROTS & PINEAPPLE
63. 檸汁雞 £7.20  
CHICKEN WITH LEMON SAUCE  
DEEP FRIED STRIPS OF CHICKEN BREAST TOPPED WITH A LEMON SAUCE
64. 咖喱雞 £7.20  
CHICKEN CURRY - (SPICY)  
CHICKEN WITH CHILLI, PEPPERS & ONIONS IN OUR OWN CURRY SAUCE. SPICY!
67. 三杯雞煲 < CHEF RECOMMENDATION > £8.50  
THREE CUP CHICKEN CLAYPOT  
CHICKEN WITH PEPPERS, DRY CHILLI & GINGER. THE SAUCE IS MADE FROM A CUP OF VINEGAR, DARK SOYA AND MOST IMPORTANTLY TRIPLE DISTILLED RICE WINE! APPETISING AND AROMATIC.
68. 沙姜春雞 £10.50  
EMPEROR'S POACHED POUSSIN  
A WHOLE POUSSIN POACHED IN A FRAGRANT EMPERORS SAUCE. THE MEAT IS JUICY AND TENDER!
69. 四川辣子雞 £8.50  
SZECHUAN LAK TZE CHICKEN (SPICY)  
DEEP FRIED PIECES OF CHICKEN DRY TOSSED WITH LOTS OF CHILLI!!

# DUCK

# 鴨

70. 明爐燒鴨 < CHEF RECOMMENDATION >  
ROASTED DUCK  
FRESHLY ROASTED DUCK INFUSED WITH OUR MIXTURE OF CHINESE HERBS & SPICES. JUICY AND TENDER MEAT, DELICIOUS!
- |         |        |
|---------|--------|
| QUARTER | £7.50  |
| HALF    | £14.50 |
71. 紫羅鴨片  
ROASTED DUCK WITH PICKLED GINGER & PINEAPPLE  
SUCCULENT DUCK STIR FRIED WITH PICKLED GINGER & PINEAPPLE
73. 黑椒蜜汁鴨片  
DUCK WITH HONEY & BLACK PEPPER SAUCE  
DUCK BREAST WITH ONION, GREEN & RED PEPPER, CELERY, HONEY & BLACK PEPPER SAUCE

# PORK

# 豬 肉

80. 香酥咕嚕肉 £7.00  
SWEET & SOUR PORK  
DICED PORK DEEP FRIED TO CRISP. THEN TOSSED INTO A CLASSIC SWEET & SOUR SAUCE ACCOMPANIED WITH RED & GREEN PEPPERS, ONIONS & PINE-APPLE
81. 明爐燒肉 £7.20  
ROAST BELLY PORK  
PORK BELLY OVEN ROASTED SO THE TOP SKIN IS CRISPY, THE MEAT TENDER & BURSTING WITH FLAVOUR. A TRADITIONAL FAVOURITE SERVED ON A BED OF CHINESE LEAF
82. 明爐叉燒 £7.20  
CHAR SIU (BBQ PORK)  
MARINATED LEAN PORK OVEN ROASTED TO GIVE SUCCULENT BBQ FLAVOURED MEAT. A TRADITIONAL FAVOURITE SERVED ON A BED OF CHINESE LEAF.
83. 梅菜扣肉 < CHEF RECOMMENDATION > £8.50  
PORK BELLY WITH SWEET PICKLED VEGETABLES  
TENDER SLICES OF PORK TOPPED WITH PICKLED VEGETABLES IN A SWEET-SALTY SAUCE. A TRADITIONAL FAVOURITE THAT WETS THE APPETITE
84. 回鍋肉 £10.50  
"WUI WO" PORK BELLY  
SLICES OF PORK BELLY WITH BLACK FUNGUS , RED PEPPER , RED SMALL DRY CHILLI , CABBAGE & SPRING ONION. THE SAUCE IS VERY SPICY!
86. 東坡肉 £8.50  
"DONG BOR" PORK BELLY  
PORK BELLY BRAISED UNTIL SOFT IN A SLIGHTLY SWEET & SALTY SAUCE ACCOMPANIED BY PAK CHOI. VERY APPERTISING.

# FISH

# 魚

- |     |                            |       |        |
|-----|----------------------------|-------|--------|
| 90. | 薑蔥蒸魚柳                      | HALF  | £12.50 |
|     | STEAMED SEABASS            | WHOLE | £22.00 |
|     | WITH GINGER & SPRING ONION |       |        |

A HALF OR WHOLE PORTION OF SEABASS STEAMED ON A BED OF GINGER & SPRING ONIONS. THEN HOT SOYA INFUSED WITH MORE GINGER & SPRING ONIONS TO ACCOMPANY. TYPICAL CHINESE WAY TO EAT FISH!

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|-----|--|--|--------|
| 91. | 椒鹽魚塊   |  | £12.50 |
|     | SEABASS WITH CHILLI, GARLIC & SPICY SALT   |  |        |
|     | A FILLET OF SEABASS, CHOPPED & COATED IN BATTER, DRY TOSSED IN CHILLI, GARLIC, ONION, PEPPERCORNS & SALT |  |        |

- |     |  |  |        |
|-----|--|--|--------|
| 92. | 甜酸鱸魚柳  |  | £12.50 |
|     | DEEP FRIED FILLET OF SEABASS   |  |        |
|     | WITH SWEET & SOUR SAUCE  |  |        |
|     | A FILLET OF SEABASS DEEP FRIED & TOPPED WITH A CLASSIC SWEET & SOUR SAUCE & VEGETABLES |  |        |

- |     |  |  |        |
|-----|--|--|--------|
| 95. | 陳皮豉汁蒸鱔   |  | £18.00 |
|     | STEAMED EEL WITH CHILLI IN A BLACK BEAN SAUCE                          |  |        |
|     | ROUNDS OF EEL ON THE BONE STEAM COOKED WITH A CLASSIC BLACK BEAN SAUCE |  |        |

# SEAFOOD

## 海鮮

103. 椒鹽蝦球 £9.00  
KING PRAWNS WITH CHILLI, GARLIC & SPICY SALT  
KING PRAWNS IN BATTER THEN DRY TOSSED IN CHILLI'S, GARLIC, ONIONS & SPICY SALT
104. 腰果蝦球 £9.20  
KING PRAWNS WITH CASHEW NUTS  
KING PRAWNS STIR FRIED WITH CASHEW NUTS, PAK CHOI, CARROTS, SPRING ONIONS & STRAW MUSHROOMS
105. 四川蝦仁 £9.20  
SZECHUAN KING PRAWNS - (SPICY)  
KING PRAWNS STIR FRIED WITH CELERY, CHILLI'S & SPRING ONIONS IN A VERY SPICY SAUCE
107. 油泡三鮮 £11.00  
MIXED SEAFOOD  
KING PRAWNS, SCALLOPS & CUTTLEFISH ALL STIR FRIED TOGETHER WITH SPRING ONIONS

# TOFU (BEAN CURD)

# 豆腐

130. 麻婆豆腐 £7.50  
“MA PO TOFU” - (SPICY)  
SMOOTH TOFU COOKED WITH CHILLI, MINCED PORK & PEAS IN A SPICY SAUCE
131. 枇杷豆腐 £8.50  
TOFU, PRAWN & SCALLOP DUMPLINGS  
MINCED TOFU MIXED TOGETHER WITH DICED STRAW MUSHROOMS, PRAWNS & SCALLOP TO FORM DUMPLINGS. THEN STIR FRIED WITH VEGETABLES IN AN OYSTER SAUCE
134. 椒鹽玉子豆腐 £8.00  
TOFU WITH CHILLI, GARLIC & SPICY SALT  
CYLINDERS OF TOFU IN A LIGHT BATTER DRY TOSSED IN CHILLI, GARLIC, ONION & SPICY SALT
135. 雞粒玉子豆腐煲 < CHEF RECOMMENDATION > £8.50  
TOFU CLAYPOT  
TOFU WITH CHICKEN, ENOKI MUSHROOMS & SPRING ONIONS SERVED IN A TRADITIONAL CLAYPOT
136. 家鄉臘味蒸豆腐 £8.50  
STEAMED TOFU WITH MIXED CURED MEATS  
SLICES OF STEAMED TOFU COVERED WITH A MIX OF CHINESE CURED SAUSAGES AND PORK.

# VEGETABLES

## 蔬菜

140. 淨炒芽菜 £5.00  
FRIED BEANSPROUTS  
BEANSPROUTS STIR FRIED WITH SPRING ONION SCALLIONS. SIMPLE & CRUNCHY
141. 清炒什菜 £6.80  
STIR FRIED MIXED VEGETABLES  
A WIDE SELECTION OF VEGETABLES, BROCCOLI, MUSHROOMS, BABY PAK CHOI, CARROTS & MANGE-TOUT ALL STIR FRIED
143. 魚香茄子 £7.00  
AUBERGINE IN A “YU HERNG” SAUCE  
- (SLIGHTLY SPICY)  
AUBERGINE COOKED WITH BAMBOO, BLACK FUNGUS & CHILLI’S IN A SPICY-VINEGAR SAUCE
144. 北菇扒白菜 £8.50  
BABY PAK CHOI WITH CHINESE MUSHROOM  
SHITAKE MUSHROOMS IN THE MIDDLE OF A RING OF BABY PAK CHOI
145. 白菜 - 清炒/蒜蓉/蠔油/薑汁 £7.80  
BABY PAK CHOI  
STIR FRIED / STIR FRIED WITH: GARLIC / OYSTER SAUCE / GINGER SAUCE
146. 通心菜 - 清炒/蒜蓉/馬來盞/椒絲腐乳 £7.80  
KANG-KONG  
STIR FRIED / STIR FRIED WITH: GARLIC / BLACHAN & CHILLI / PRESERVED TOFU & CHILLI
147. 芥蘭 - 清炒/蒜蓉/蠔油/薑汁 £8.50  
GAI-LAN  
STIR FRIED / STIR FRIED WITH: GARLIC / OYSTER SAUCE / GINGER SAUCE



# RICE

# 米飯

- |      |   |                            |        |
|------|---|----------------------------|--------|
| 150. | 白飯  | STEAMED RICE               | £2.50  |
|      | ONLY THAI FRAGRANT RICE WILL DO   |                            |        |
| 151. | 蛋炒飯   | EGG FRIED RICE             | £3.00  |
|      | MIXTURE OF FRAGRANT & LONG GRAIN RICE STIR FRIED WITH EGG & SPRING ONIONS                           |                            |        |
| 152. | 什菜炒飯  | VEGETABLE FRIED RICE       | £5.20  |
|      | EGG FRIED RICE WITH MIXED VEGETABLES  |                            |        |
| 153. | 揚洲炒飯  | YEUNG CHOU FRIED RICE      | £5.70  |
|      | EGG FRIED RICE WITH BBQ PORK, SHRIMPS, SPRING ONIONS & PEAS   |                            |        |
| 154. | 生炒牛肉飯   | BEEF FRIED RICE            | £5.70  |
|      | EGG FRIED RICE WITH MINCED BEEF & STRIPS OF ICEBERG LETTUCE   |                            |        |
| 155. | 雞炒飯   | CHICKEN FRIED RICE         | £5.70  |
|      | EGG FRIED RICE WITH CHICKEN STRIPS & PEAS   |                            |        |
| 156. | 馬來炒飯  | SPICY RICE                 | £5.70  |
|      | EGG FRIED RICE WITH SHREDDED CHICKEN, SHRIMPS & GREEN PEAS  |                            |        |
| 157. | 鴨粒炒飯  | DUCK FRIED RICE            | £7.50  |
|      | EGG FRIED RICE WITH DUCK, PEAS & STRIPS OF ICEBERG LETTUCE  |                            |        |
| 158. | 叉燒飯   | CHAR SIU WITH RICE         | £8.50  |
|      | A SMALLER PORTION OF BBQ PORK ACCOMPANIED WITH STEAMED RICE   |                            |        |
| 159. | 燒肉飯   | ROAST BELLY PORK WITH RICE | £8.50  |
|      | A SMALLER PORTION OF BELLY PORK ACCOMPANIED WITH STEAMED RICE                                       |                            |        |
| 160. | 燒鴨飯   | ROAST DUCK WITH RICE       | £9.50  |
|      | A 1/4 PORTION OF ROAST DUCK ACCOMPANIED WITH STEAMED RICE   |                            |        |
| 161. | 大蝦炒飯  | KING PRAWN FRIED RICE      | £7.50  |
|      | EGG FRIED RICE WITH JUICY KING PRAWNS   |                            |        |
| 163. | 福建炒飯  | HOKKIEN FRIED RICE         | £11.00 |
|      | BED OF EGG FRIED RICE WITH A MIXTURE OF SEAFOOD / MEATS IN AN OYSTER SAUCE ON TOP. SERVES 2 PERSONS |                            |        |

# NOODLES

# 麵 條

## CHOW MEIN OR CRISPY

CHOW MEIN

STIR FRIED NOODLES WITH BEANSPROUTS,  
ONIONS & SPRING ONIONS.

CRISPY

NOODLES DEEP FRIED TILL CRISPY. BABY  
PAK CHOI, CARROTS, STRAW MUSHROOMS  
IN A SAUCE PLACED ON TOP

170.	芽菜炒麵	- WITH BEANSPROUTS	£5.00
171.	什菜炒麵	- WITH MIXED VEGETABLES	£6.50
173.	雞片炒麵	- WITH CHICKEN	£6.90
174.	牛肉炒麵	- WITH BEEF	£6.90
175.	叉燒炒麵	- WITH CHAR SUI	£7.00
176.	什會炒麵	- WITH MIXED MEAT (BEEF, CHICKEN, BBQ PORK)	£7.00
177.	蝦球炒麵	- WITH KING PRAWN	£7.50
178.	三鮮炒麵	- WITH MIXED SEAFOOD (KING PRAWNS, SCALLOPS & CUTTLEFISH)	£9.50

# RICE NOODLES

# 粉 麵

## 河粉 HO FUN (FLAT WHITE RICE NOODLE)

180. 豉椒牛河 £7.50  
- WITH BEEF, PEPPERS & BLACKBEAN SAUCE
181. 干炒牛河 £7.50  
- WITH BEEF (DRY)
183. 馬來炒粿條 £7.50  
- SPICY  
FRIED RICE NOODLES WITH CHICKEN STRIPS, SHRIMPS, CHILLI, ONIONS, PEPPERS AND SPRING ONIONS STIR FRIED WITH A SPICY PASTE.

## 米粉 VERMICELLI RICE NOODLE

184. 星洲炒米粉 £6.90  
FRIED RICE NOODLES SINGAPORE STYLE - (SPICY)  
VERMICELLI NOODLES WITH CHICKEN STRIPS, SHRIMPS, CHILLI, ONIONS, PEPPERS AND SPRING ONIONS STIR FRIED WITH A SPICY PASTE

