

Starter — *Sharing small dish*

Edamame se salt  	4.5
Steamed-skinned young soybean	
Veg spring roll (6) 	7.00
Cabbage, Carrot, green beans and onion, mushroom	
Crispy seaweed  	6.00
Crispy prawn katsu (3)	7.8
Ecuadorian king prawn with flour, potato starch, breadcrumbs, and eggs	
Chicken skewers (3) 	7.8
Marinated chicken thigh, deep fried served with peanut sauce	
Crispy prawn toast (4)	8.8
Deep-fried prawn paste on baguette and sesame seeds	
Spareribs with salt and chilli (4) 	8.8
Deep-fried pork ribs with garlic, chilli, onion and peppers	
Soft shell crab (1 piece)	11.8
Deep-fried crab with garlic, chilli, onion and peppers	
Crispy squid (6) ®	9.00
Deep fried squid with salt & chilli	
Duck spring roll (4) ®	8.00
Deep fried shredded duck wrapped with spring roll pastry	
Prawn spring roll (4)	7.50
Minced prawn with garlic wrapped in spring roll pastry	
Imperial mixed hors d'oeuvres	22.8
Seaweed, prawn toast (2), chicken skewers (2) & Veg spring roll (4)	





Dim Sum

Grilled Japanese gyoza (6) (Chicken/ Veg )	7.80
Prawn har gow (4)	6.50
King prawn dumpling	
Pork siu mai dumpling (4)	6.00
Minced prawns with minced pork	
Shanghai pork dumpling (4)	6.50
Steamed minced pork in soup	
Asparagus dumpling (3)	6.00
Minced prawns with asparagus	
Prawn and chive dumpling (3) 	6.00
King prawn with chives	
Prawn and coriander dumpling (3)	6.00
King prawn with coriander	
Mixed dim sum platter (6)	12.50
King prawn dumpling, pork siu mai, prawn & coriander dumpling, asparagus dumpling, veg dumpling, chicken gyoza	

Salad

Mango papaya salad 	11.5
Mango, sliced papaya & seasonal vegetables with coriander, mint, cherry tomato & homemade Thai sauce.	
Prawn papaya salad	13.5
king prawns, sliced papaya & seasonal vegetables with coriander, mint, cherry tomato & homemade Thai sauce.	
Watermelon duck salad ® 	13.8
Aromatic crispy duck with watermelon, coriander, mint, chili, onion & cashew nuts	

Soup

Sweet corn soup 	6.8
Choice of: Chicken / Crab meat / Vegetable 	
Szechuan hot and sour soup 	6.8
Choice of: Pork / Shrimp / Veg	
Wan ton soup	7.0
Pork siu mai and prawn	
Tom yum soup 	8.5
Squid, scallops, prawns	

Signature Dish

Sizzling fillet steak in black pepper sauce ® 	19.8
Fillet beef with mushroom, butter, and black pepper sauce served with a hot sizzler	
Beef fillet noodles with black pepper ® 	16.8
Stir-fried noodles with shredded beef fillet, green pepper, butter, and onions	
Egg white wrap seafood rice 	18.8
Prawn and scallop with fried rice wrapped with egg white	
Crispy duck with pancakes	(Qtr) 16.8 (Half) 30.8 (Whole) 50.8
Braised deep-fried crispy shredded duck Served with Spring onion & cucumber slices and Hoi Sin sauce	
Peking duck with pancakes	(Half) 38 (Whole) 68
Roasted, spices-marinated, dry-aged duck served with spring onion, cucumber slices, and Hoi Sin sauce	
Baked fresh lobster	(each) 75
Ginger spring onion/ salt & chilli/ Fisherman harbour style in ginger spring onion with egg noodles	

Main

From the sea







Vegetarian

Szechuan-style prawns [®] 	16.8
Ecuadorian prawns with chopped peppers, fresh chilli, and onion cooked in Szechuan sauce	
Prawns with green pepper 	16.8
Prawns with mixed pepper with fresh chilli cooked in black bean sauce	
Sweet and sour prawns	16.5
Deep-fried prawns with flour, and potato starch cooked in sweet & sour sauce with fresh fruits	
Prawns with salt and chilli [®] 	17.5
Stir-fried battered prawns with mixed pepper, fresh chilli, chopped onion, and fried garlic granules	
Steamed seabass fillet 	17.0
Steamed with homemade ginger and spring onion paste, fish sauce and topped with dried leeks and ito taragshi.	

Stir-fried mixed vegetables  	10.8
Chinese Cabbage, carrots, beans, baby corn	
Malaysian veg curry  	12.8
Homemade red curry gravy with aubergine, Sugar snap,mushroom and fried puffed tofu	
Stir-fried vegetables Choices	
Cooking style:	
garlic   / ginger sauce   / oyster sauce	
Baby pok choi	13.8
Morning glory	14.5
Chinese broccoli	15.5
Sugar snap	16.5

From the land

Kung pao chicken  	13.8
Marinated chicken thigh with yellow bean sauce, chilli bean sauce, cashew nuts, peppers	
Sweet and sour chicken	12.8
Marinated chicken breast with sweet & sour sauce and fresh fruits	
Chicken with mixed pepper 	12.8
Marinated chicken thigh with green, red pepper, onion with chopped chilli in black bean sauce	
Malaysian chicken curry [®] 	14.5
Homemade red curry gravy with chicken thigh, aubergine, fine beans, and fried puffed tofu	
Crispy shredded chilli beef 	15.0
Deep-fried beef with potato starch, mix peppers, onions, and sweet chilli sauce	
Beef with ginger and spring onion [®]	15.5
Stir-fried sliced beef with ginger and spring onion	
Beef rendang 	15.8
Homemade red curry gravy with potato	

-  = Suitable for Vegetarians
-  = Suitable for Vegans
-  = Contain Nuts
-  = Spicy tolerant level
-  = Suitable for Gluten Free
-  = Contains crustaceans
- [®] = Recommended

Noodles, Rice and Soup

Jasmine rice  	4.50
Steamed fragrant jasmine rice	
Egg fried rice  	6.50
Whole egg and steamed jasmine rice	
Special fried rice 	14.80
Egg-fried rice with chicken, Prawns, peas, Carrot and spring onion	
Spicy Singapore vermicelli noodles 	13.80
chicken, shrimp, peppers, onion and chilli	
Seafood fried rice 	16.80
egg fried rice with prawns, squid, and scallops with beans	
Stir-fried noodles	8.50
Add Ons- Veg £2.50/Chicken £3.00/Beef £4.00/ Seafood £5.00	
Seafood fried udon with XO sauce 	16.8
Mixed seafood with udon noodles and dry ham	
Mixed seafood noodles in tom yum soup 	16.8
Spicy broth with prawns, scallops, squid with fresh chilli, and lemon	
Vegetable Pho 	11.8
Rice noodle with beansprout, carrots, black fungus, beans, baby corn	
Chicken pho 	13.8
Rice noodles in chicken broth with corn-fed chicken, coriander, spring onions, basil & mint leaves	
Beef pho	14.8
Rice noodles in beef broth with sliced beef, coriander, spring onions, basil & mint leaves	
Seafood pho 	16.8
Rice noodles in chicken broth with prawn, squid, vegetables, coriander, spring onions, basil & mint leaves	

All the Pho served until 3:00 PM)