

SHIKUMEN

石庫門

CHEF SPECIALS

厨师精选

Legendary Roasted Peking Duck	Whole (原隻)	£48.50
古法烤北京鴨	Half (半隻)	£26.50

Prepared meticulously by Chefs from Peking according to an ancient recipe, Shikumen Peking Duck is truly authentic. Over time, Chefs and gourmands have popularised a variety of way to enjoy traditional Peking Duck, typically presented in two servings.
(Roasting time of approximately 45 minutes per duck. Advance orders are recommended)

First Serving - 第一食

Sliced Peking Duck served with - 片皮鴨
Homemade Pancakes with Hoisen sauce, Shredded Spring Onion and Cucumber

Second Serving - 第二食

The balance of the duck meat prepared in a second dish that is equally pleasing to the palate. Please choose one of the following options:

- Option 1** Fried Rice with diced Duck - 鴨粒炒飯
- Option 2** Fried Noodles with shredded Duck - 鴨絲炒面
- Option 3** Braised Rice Vermicelli with shredded Duck - 鴨絲炆米粉

Fresh Lobster - 原隻鮮龍蝦	Each	£28.50
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- a) Pan-fried with Ginger and Spring Onion - 上湯姜葱焗龍蝦
- b) Stir-fried with Garlic and Chilli (Bi Feng Tang Style) - 避風塘炒龍蝦 
- c) Baked with Spicy Chilli and Garlic Sauce (Shell off) - 辣子干燒龍蝦 

Add Noodle Base - 加面底	Each	£3.50
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Jumbo Scallop with choice of sauce - 帶子皇	Each	£6.80
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- a) Steamed with Ginger and Egg-white 銀羴蒸帶子皇
- b) Pan-fried - 日式生煎帶子皇
- c) Steamed with XO Sauce - 極味XO蒸帶子皇

All of our cooked food are free from MSG (Some traces of MSG may be found on the ready made sauces.




Please ask our member of staff for more detail.

All prices include VAT at the current rate

A discretionary service charge of 12.5% will be added to your bill.

APPETISERS

精美头盤小吃

Steamed Dim Sum Platter 蒸点心拼	(8 pcs)		£8.80
Steamed Vegetarian Dim Sum Platter (V) 四式素点心拼	(8 pcs)		£8.50
Vegetarian Spring Rolls with Enoki Mushroom (V) 金菌斋春卷			£4.80
Phoenix Sesame Prawn on Toast 芝麻鳳尾虾			£7.80
Stir-fried Squid with Pepper, Chilli and Garlic 七味椒盐鲜鱿			£6.50
Soft Shell Crab in Almond Butter Egg Sauce 香杏软壳蟹			£9.80
Jellyfish Salad with Green Papaya in Thai Karabu Sauce 泰南加拉布海蜇			£7.80
Roasted Spare Rib in Shanghai Style 無石烤香骨排			£7.50
Crispy Aromatic Duck Roll 香酥鴨春卷			£6.50
Crispy Duck Salad 香酥鴨沙拉			£8.80


(V) - Vegetarian

Some of our products may not be suitable for pregnant women or may contain GMO's, MSG, wheat, fish, peanuts, other nuts or allergens, stalk, shell or traces of bone.

SOUP

SELECTION

汤类精选

Sweet Corn Soup with Snow Fungus (V) 银耳粟米羹		£4.20
Wonton Soup 乒乓云吞汤		£4.80
Sichuan Hot and Sour Soup 四川酸辣汤		£5.50
Seabass with Pine Mushrooms Soup 宋嫂美人鱼汤		£5.80

FISH

鱼类

Squirrel Fish (Deep-fried Seabass fillet In sweet and Sour suace) 松鼠鱼		£15.50
Steamed Sea Bass with Ginger and Spring Onion (Whole) 姜葱蒸鲈鱼		£15.50
Homestyle Steamed Chilean Seabass Fillet with Egg -white 乾妈爹古法蒸智利鲈鱼		£19.50
Roasted Chilean Seabass Fillet in Honey King Sauce 蜂皇酱烤智利鲈鱼		£19.50
Fried Black Cod Fillet with Old Town Sauce 古城巴蕉煎焗银雪鱼		£18.50
Baked Black Cod Fillet with Champagne Sauce 香檳焗银雪鱼		£18.50

SEAFOOD
海鲜类

Stir-fried Prawns with Pumpkin and Salted Egg yolk 黄金奶皇金蘭虾球		£13.50
Stir fried Prawns in Sichuan Wine Sauce 干烧酒酿虾球		£13.50
Stir-fried Prawns with Chef special Spicy Sauce 極味干烧大虾		£18.50
Stir-fried Prawns with Butter and Oat 杏片麥香大虾		£18.50
Fried Scallop with Macadamia Nut 夏菓干烧带子		£16.50
Stir-fried Scallop with Ginkgo Nut and Sugar Snap 美菓杏片炒带子		£16.50

POULTRY

家禽类

Sweet and Sour Corn fed Chicken 石榴菠萝鸡	£9.50
Fried Chicken in Marmite Sauce and Honey Melon 妈咪蜜瓜鸡	£9.50
Braised Chicken with Radish and Sweet Basil 佐宗棠将军鸡	£9.50
Salted Smoked Haka Style Corn fed Chicken 客家盐焗鸡	£12.50

MEAT

肉类

Stir-fried Pork Belly with Bitter Melon 良瓜蒜香炒花腩	£9.50
Braised Pork Belly served with Chinese Buns 古法烤东坡肉	£11.50
Stir-fried Scottish Beef Fillet in Red Wine Black Pepper Sauce 蒜香红酒黑椒牛仔粒	£16.50
Legendary Roasted Lamb Rack 古法烤羊仔骨	£15.50



BEANCURD

豆腐

Clay Pot Tofu with Roasted Duck 特味蒜粒火鸭豆腐煲	£10.50
Pan-Fried Tofu with Seafood in Pumpkin Sauce 黄金宝盒	£11.50
Fried Tofu with Steamed Egg white and Mince Meat 香肉酱排豆腐	£10.50

VEGETABLES





蔬菜類

Stir-fried Asparagus, Lotus Root, Mushrooms and Pumpkin (V) 成都蔬会	£8.80
Wok-fried Kai Lan with Three kind of Mushrooms (V) 三菇炒芥蘭	£8.80
Braised Egg Plant with minced Chicken in Sichuan Sauce 渔香茄子	 £8.80
Stir-fried Seasonal Vegetables / 時今鮮蔬 (a) Plain Fried / 清炒 (V) (b) Garlic Sauce / 蒜蓉 (V) (c) Preserved Beancurd Sauce / 腐乳 (V) (d) Thai Spicy Sauce / 泰式 (V) (e) Sambal Sauce / 马来盞 (V)	
Asparagus / 蘆筍	£8.50
Kai Lan / 芥蘭	£8.20
Fine Bean / 豆角	£7.80
Sugar Snap / 甜豆	£8.20
Water Spinach (Tung Choy) / 通菜	£8.20
Baby Pak Choy / 白菜	£7.80

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Rice &
NOODLES
飯 / 麵

Seafood Fried Rice Fried Rice with Scallop, Squid, Prawns & Vegetables 黃布三鮮盖飯		£10.80
Fried Rice with XO Tobiko, Prawn and Crab meat XO魚子炒飯		£9.80
Vegetable Fried Rice with Edamame (V) 毛豆菜炒飯		£6.20
Stream Thai Fragrant Rice (V) 香米白飯		£2.50
Vegetarian Singapore Noodles (V) 齋星洲米粉		£8.20
Singapore Fried Noodles 星洲米粉		£8.50
Fried Rice Vermiceli with Mince Pork Shanghai Style 螞蟻上樹		£8.80
Fried Rice Vermiceli with Seafoods in Fish Sauce 魚露干炒銀絲粉		£9.80
Fried Rice Noodle with Seafoods in Egg Sauce XO三鮮滑蛋炒河		£8.80
Fried 'Koay Teow' with Beef Fillet 檳城干炒牛柳貴刁		£9.80
Stir-fried Udon with Seafood in XO Sauce XO醬干炒烏冬麵		£9.80
Three Kinds of Mushroom Fried Japanese Noodle (V) 三菇日本干炒麵		£8.20
Baked Egg Noodle with Ginger and Seafoods 姜沖海鮮焗生麵		£9.80