

DIM SUM FOR BEGINNERS

ARE YOU A DIM SUM NEWBIE?

Well, we think we can recommend you a little sample of our parcels of deliciousness.

HOW PECKISH DO YOU FEEL?

Find out what Dim Sum is about; choose at least 4 of the recommended options below:

- 1 nibble or steamed vegetable basket
- 1 sticky rice basket
- 1 fried & griddled or 1 baked portion
- 1 steamed dumpling basket

If you feel a bit more adventurous or just really hungry add a basket of steamed buns.

Dim Sum are made for sharing, note our Dim Sum are served in 2 or 3 items per basket.

DIM SUM FROM A TO Z

Discover and learn about what makes our menu.

NIBBLES

A selection of our favourite nibbles. Great as appetisers while reading the menu, or as a treat with cocktails.

SAUCES

Three contrasting dipping sauces chosen to compliment our Dim Sum.

SOUPS

Classic fragrant broths, light and delicious.

FRIED DIM SUM

Crisp and never greasy, our fried Dim Sum range from delicate spring rolls to prawn toast.

GRIDDLED DIM SUM

Made with a slightly heavier pastry than steamed dumplings (sometimes using wheat flour dough). These dumplings are griddled for great crispy bites.

BAKED DIM SUM

Small oven-cooked rolls made from light puff pastry.

CUSTOMERS' TOP PICKS



Decision time! Look out for this symbol highlighting all our customers' top picks.

SEASONAL SPECIALS

Our chefs work with the seasons and are continually coming up with new ideas featuring what is best at market.

These specials change every two months and you'll find them on the brochure at your table.

Prices include VAT at standard rate. All prices are in £'s.
Please note that all our dishes may contain traces of nuts.

A discretionary service charge of 12.5% is added to your bill for your convenience, 92% of which is distributed to all staff through a system they control. The balance is used to cover bank and other administration charges and from which we do not make a profit. All of our staff are paid at least the national minimum wage before counting any tips or service charges you choose to pay.

DIM SUM MENU

NIBBLES & SAUCES

- 93 **broad beans, tempura seaweed crackers and wasabi peas** **v** 2.95
crunchy broad beans, seaweed crackers with a light spicy dusting, crunchy dried peas with wasabi
- 95 **basil cashew nuts, pork crackling and honeyed peanuts** 2.95
cashew nuts with basil and garlic, pork crackling with chinese spices, honey roast peanuts
- 70 **garlic and black pepper prawn crackers** 1.95
with wu xiang sauce
- 167 **3 dipping sauces** 0.95
- wu xiang **v** - sweet chilli **v, gf** - green chilli **v, gf**

SOUPS

- 112 **mushroom soup** **v, gf** 3.95
with bamboo shoots, mushroom and glass noodles in a delicate broth
- 54 **chicken wonton soup** 4.15
delicate broth, chicken dumplings

FRIED & GRIDDLED

- 28 **mixed vegetable spring roll** **v** 2.95
vegetables and basil in crisp wrapper, with spicy mango sauce
- 186 **crisp potato cake** **v** 2.95
fluffy potato, soya beans and a crisp coating with wu xiang sauce
- 26 **crispy duck spring roll** 3.75
duck, cucumber and spring onion in crisp wrapper with hoi sin sauce
- 27 **vietnamese rice paper prawn roll** 3.75
prawn, rice noodles, vegetables served with fish sauce, lettuce and mint
- 31 **crispy prawn balls** 3.95
king prawn, crisp shredded pastry with chilli sauce
- 32 **prawn toast with sesame seeds** 3.95
prawns on toast, with a hint of garlic
- 47 **wu xiang lamb spring roll** 5.85
five herb marinated lamb, cabbage, onion, with a hint of sichuan pepper with wu xiang sauce
- 225 **spinach and mushroom dumpling*** **v** 3.55
griddled, wheat flour pastry with spicy mango sauce
- 310 **fish and black pepper dumpling*** 3.75
griddled, wheat flour pastry with hoi sin sauce

BAKED

- 281 **hoi sin vegetable puff** **v** 3.95
bamboo shoot, vegetables in puff pastry, glazed with honey
- 01 **roast pork puff** 3.95
honey-roast pork, puff pastry, glazed with honey, topped with sesame seeds

RICE DISHES

- 38 **vegetable sticky rice** **v** 3.95
vegetables and rice steamed in a lotus leaf (p.s. discard leaf)
- 39 **king prawn and scallop sticky rice** 4.15
seafood and rice steamed in a lotus leaf (p.s. discard leaf)
- 69 **honeyed chicken rice pot** 5.75
braised chicken with vegetables, honey, garlic and shaoshing wine on jasmine rice
- 212 **vegetables and black bean sauce rice pot** **v** 4.45
asparagus, broccoli, baby corn, water chestnuts in black bean sauce on jasmine rice

SPECIAL DISHES

- 05 **squid in satay sauce** 4.75
peanut and coconut sauce
- 155 **chilli pork tenderloin** 4.95
pork fillet rubbed with chilli marinade
- 56 **honey-glazed spare ribs** **gf** 6.95
marinated pork spare ribs, honey glaze, sesame seeds

STEAMED

- 25 **vegetable bun** **v** 2.85
fluffy white bun, vegetables
- 23 **char sui bun** 3.05
fluffy white bun, honey barbecued pork
- 17 **spicy vegetable dumpling** **v** 2.95
mixed vegetables, chilli and garlic, translucent pastry
- 209 **chicken shu mai** 3.55
chicken, asparagus, mushroom in open-top wonton pastry
- 06 **chive dumpling** 3.65
chives, king prawn, chive pastry
- 19 **spicy chicken dumpling** 3.55
chicken, vegetables, chilli, translucent pastry
- 08 **coriander dumpling** 3.75
king prawn and coriander, translucent pastry
- 246 **spicy black sesame seed dumpling** **v** 3.65
vegetables, chilli and ginger for heat, black sesame seed pastry
- 14 **seafood dumpling** 3.65
snow crab, prawn and scallop, carrot pastry
- 137 **chicken and cashew nut dumpling** 3.55
chicken, hint of chilli, with hoi sin sauce, wheat flour pastry
- 07 **har gau** 3.75
king prawn and bamboo shoot, translucent pastry
- 21 **spinach and prawn wrap** 3.95
prawns wrapped with spinach leaves, in spicy sesame sauce with fried shallots
- 208 **crab and prawn dumpling** 3.75
crab, prawn, hint of ginger, translucent pastry
- 10 **scallop and shiitake dumpling** 3.95
scallop, king prawn and mushroom, wheat flour pastry
- 03 **beef dumpling** 3.85
slow-cooked beef, hint of chilli, wheat flour pastry
- 264 **edamame (maodou)** **v, gf** 1.85
steamed soya beans with celery sea salt (p.s. discard the pods)
- 120 **steamed broccoli** **v, gf** 2.95
with celery sea salt
- 29 **steamed chinese mushrooms and black fungus** **v** 2.95
mushrooms, black fungus, in a light soya sauce

DESSERTS

- 60 **mango pudding** **gf** 3.25
traditionally made pudding with fresh mangoes
- 53 **ice cream/sorbet, 3 scoops** **v** 3.75
seasonal ice creams/sorbets, please ask for flavours
- 92 **frozen berries and white chocolate sauce** **v** 3.95
blackberries, raspberries, redcurrants, blackcurrants, blueberries, strawberries, with warm white chocolate sauce
- 217 **mochi (ngor mae chee)** **v** 1.65
soft rice pastry ball with ice cream filling, please ask for flavour
- 220 **banana and chocolate spring roll** **v** 4.15
dark chocolate wrapped in spring roll pastry served with a scoop of chocolate ice cream



= customers' top picks



= suitable for vegetarians



= gluten friendly (these products are gluten free, however we cannot guarantee they did not come into contact with gluten during the cooking process)

*Not available at Ping Pong Marylebone.

Sorry if any of your favourites are not available right now - our products depend on fresh ingredients market supply, please bear with us