

# 套餐

## SET MENU

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, SESAME PRAWN TOAST, 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  
豉椒牛肉眼  
香酥咕嚕肉  
揚州炒飯  
SZECHUAN KING PRAWNS - (SPICY)  
STIR FRIED MIXED VEGETABLES  
LONGHORN RIBEYE IN A BLACK BEAN SAUCE  
SWEET & SOUR PORK  
SPECIAL FRIED RICE  
(EGG FRIED RICE WITH BBQ PORK, SHRIMPS,  
SPRING ONIONS & PEAS)

# 套餐 SET MENU

最少2位  
每位£15.95

MINIMUM 2 PERSONS  
£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  
清炒什菜  
豉椒牛肉  
揚州炒飯  
SWEET & SOUR CHICKEN  
STIR FRIED MIXED VEGETABLES  
BEEF IN A BLACK BEAN SAUCE  
SPECIAL FRIED RICE  
(EGG FRIED RICE WITH BBQ PORK, SHRIMPS, SPRING ONIONS & PEAS)

# 素食 VEGETARIAN SET MENU

最少2位  
每位£15.95

MINIMUM 2 PERSONS  
£15.95 PER PERSON

頭盤 ..... APPETISERS .....

生菜包  
VEGETABLE WRAP WITH ICEBERG

正餐 ..... MAIN .....

豉汁炒時菜  
玉子豆腐煲  
魚香茄子  
蛋炒飯  
SEASONAL VEGETABLES IN A BLACK BEAN SAUCE  
TOFU CLAYPOT WITH ENOKI MUSHROOMS  
AUBERGINE IN "YU HERNG" SAUCE (SZECHUAN STYLE)  
EGG FRIED RICE

# 頭 APPETISERS

## 龍蝦 LOBSTER - (MUST PRE-ORDER) < MIN 1½ LBS IN WEIGHT >

L1. 薑沖龍蝦 (脆面底) - WITH GINGER & SPRING ONION FROM  
ACCOMPANIED WITH CRISPY NOODLE BASE £32.00

sc1. 清蒸帶子 FRESH HAND-DIVED JUMBO SCALLOPS .....£6.00  
FRESH HAND DIVED STEAMED. HUGE IN SIZE! MIN ORDER 2 (EACH)

1. 龍祥大拼盤 DRAGON PALACE HORS D'OEUVRES ..£6.00  
(SEAWEED, SESAME PRAWN TOAST, SATAY CHICKEN, SPARE RIBS WITH PER PERSON  
BARBECUE SAUCE, VEGETABLE SPRING ROLL) (MIN FOR 2 PERSONS)

2. 點心拼盤 DIM SUM PLATTER ..... £6.00  
A STEAMED SELECTION OF OUR FABULOUS HAND-MADE DUMPLINGS. PER PERSON

3. 四川香酥鴨 AROMATIC CRISPY DUCK  
(SERVED WITH PANCAKES, SPRING ONIONS & CUCUMBER) QTR ..£7.90  
FAMOUS CHINESE APPETISER. DEEP FRIED DUCK INFUSED WITH HALF ..£15.50  
CHINESE HERBS & SPICES WHOLE ..£30.00

4. 北京片皮鴨 PEKING DUCK  
(SERVED WITH PANCAKES, SPRING ONIONS & CUCUMBER) HALF ..£17.50  
PURE DUCK MEAT OFF THE BONE WITH A CRISPY SKIN WHOLE ..£32.00

5. 牛肉生菜包 (辣) BEEF LETTUCE WRAP (SPICY) .....£7.00  
OUR GREAT LEAN BEEF MINCED BY HAND. COOKED WITH CHILLIS AND SERVED WITH  
ICEBERG LETTUCE

5L. 薄荷蒜蓉羊仔扒 LAMB CHOPS IN MINT .....£6.75  
BRITISH LAMB CHOPS SERVED WITH A MINT SAUCE

# 頭 APPETISERS

6. 花雕龍仔蒸肥蝦 STEAMED KING PRAWNS .....£6.50  
KING PRAWNS STEAMED WITH HUA DIAO WINE IN A LOTUS LEAF

7. 椒鹽焗排骨 SPARE RIBS WITH CHILLI, GARLIC & SPICY SALT .....£6.50  
MEATY PORK RIBS TOSSED WITH CHILLI'S, GARLIC, ONIONS & SPICY SALT

8. 京都排骨 SPARE RIBS WITH BBQ SAUCE .....£6.50  
MEATY PORK RIBS COOKED IN A TASTY BBQ FLAVOURED SAUCE

9. 沙爹雞 CHICKEN SATAY .....£6.50  
MARINATED STRIPS OF JUICY CHICKEN THIGH ON A SKEWER

10. 燻雞絲 SMOKED CHICKEN WITH CHILLI, GARLIC & SPICY SALT ..... £6.00  
SMOKED CHICKEN COATED IN BATTER AND TOSSED WITH CHILLI'S, GARLIC,  
ONIONS & SPICY SALT.

11. 芝麻蝦多士 SESAME PRAWN & CUTTLEFISH TOAST .....£6.00  
CLASSIC APPETISER. PRAWNS & CUTTLEFISH BLENDED TO A SMOOTH PASTE. THE INCLUSION OF  
CUTTLEFISH PROVIDES THE DISH WITH A NICE BITE

12. 蒜辣海帶絲 Dry "Seaweed" .....£4.50  
Deep fried Greens

13. 煎鍋貼 PAN FRIED DUMPLINGS .....£4.20  
HAND-MADE DUMPLINGS FILLED WITH A MIXTURE OF PORK & SPRING ONIONS

14. 紅油餃子 STEAMED DUMPLINGS WITH CHILLI SAUCE .....£4.20  
HAND-MADE DUMPLINGS FILLED WITH A MIXTURE OF PORK & SPRING ONIONS

16. 素春卷 VEGETABLE SPRING ROLLS .....£3.20  
ROLLS FILLED WITH A MIXTURE OF CRUNCHY VEGETABLES

18. 蝦片 PRAWN CRACKER .....£2.00  
CHINESE CRISPS

# 湯

## SOUPS

21. 雞茸粟米湯 CHICKEN WITH SWEET CORN SOUP ..... £3.50  
A THICK CREAMY SOUP WITH DICED CHICKEN MEAT, EGG & SWEET CORN
22. 冬菇鴨絲湯 DUCK & CHINESE MUSHROOM SOUP ..... £3.90  
FINELY SLICED SHITAKE MUSHROOMS WITH SHREDDED DUCK MEAT
23. 雲吞湯 WON TON SOUP ..... £3.90  
PORK & PRAWN PARCELS IN A CLEAR SPRING ONION SOUP
24. 酸辣湯 HOT & SOUR SOUP - (SPICY) ..... £3.90  
A TANGY & SPICY SOUP WITH BAMBOO, BLACK FUNGUS, CHILLI, EGG, FISH CAKE, PEAS, PRESERVED VEGETABLE, SHRIMP & TOFU.
25. 芫茜三鮮湯 CORIANDER SEAFOOD SOUP ..... £4.20  
A CLEAR SOUP WITH DICED PRAWNS, SCALLOPS, SQUID, STRAW MUSHROOMS & CORRIANDER
27. 老火湯 TRADITIONAL CHINESE SOUP ..From £4.00  
A WEEKLY SOUP SO ASK STAFF FOR DETAILS. COOKED FOR A MINIMUM OF 3 HOURS!

# 素湯

## VEGETARIAN SOUPS

31. 淨粟米湯 CREAM OF SWEET CORN SOUP ..... £3.20  
PLAIN CORN OF COB SOUP
32. 素酸辣湯 VEGETARIAN HOT & SOUR SOUP - (SPICY) ..... £3.50  
A TANGY & SPICY SOUP WITH BAMBOO, BLACK FUNGUS, CHILLI, EGG, PEAS, PRESERVED VEGETABLE

# 牛

## BEEF

50. 時菜炒牛肉 BEEF WITH VEGETABLES ..... £7.00  
TENDER BEEF WITH PAK CHOI, CARROTS, SPRING ONIONS & STRAW MUSHROOMS
51. 豉椒牛肉 BEEF IN A BLACK BEAN SAUCE ..... £7.00  
TENDER BEEF IN A CLASSIC BLACKBEAN SAUCE WITH CHILLI, RED & GREEN PEPPERS & ONIONS
52. 雙冬牛肉 BEEF WITH MUSHROOMS & BAMBOO SHOOTS ..... £7.20  
TENDER BEEF WITH SHITAKE MUSHROOMS, BAMBOO SHOOTS & SPRING ONIONS
53. 干炒牛柳絲 CRISPY SHREDDED BEEF ..... £7.50  
SHREDDED BEEF & CARROTS IN A CRISPY BATTER TOSSED INTO A SPICY SAUCE
54. 牛腩煲 BEEF & TOFU CLAYPOT ..... £8.50  
TENDER BEEF WITH SHEETS OF TOFU STEWED WITH CHINESE HERBS & GINGER TO GIVE AN AROMATIC SAUCE. SERVED IN A TRADITIONAL CLAYPOT & TOPPED WITH SPRING ONIONS
56. 紅酒黑椒牛肉眼 < CHEF RECOMMENDATION > ..... £15.50  
LONGHORN RIBEYE WITH RED WINE & BLACK PEPPER OIL -\*8oz  
JUICY PIECES OF RIBEYE WITH GARLIC CLOVES, ONION, GREEN & RED PEPPER, CELERY, BLACK PEPPER AND RED WINE SAUCE.

\*8OZ IS THE WEIGHT BEFORE COOKING

# 雞 CHICKEN

60. 時菜炒雞片 CHICKEN WITH VEGETABLES ..... £6.80  
CHICKEN STIR FRIED WITH PAK CHOI, CARROTS, SPRING ONIONS & STRAW MUSHROOMS
62. 甜酸雞球 SWEET & SOUR CHICKEN ..... £6.80  
DEEP FRIED CHICKEN TOSSED INTO A CLASSIC SWEET & SOUR SAUCE WITH GREEN & RED PEPPERS, ONIONS, CARROTS & PINEAPPLE
63. 檸汁雞 CHICKEN WITH LEMON SAUCE ..... £6.80  
DEEP FRIED STRIPS OF CHICKEN BREAST TOPPED WITH A LEMON SAUCE
64. 咖喱雞 CHICKEN CURRY - (SPICY) ..... £6.80  
CHICKEN WITH CHILLI, PEPPERS & ONIONS IN OUR OWN CURRY SAUCE
65. 腰果雞丁 CHICKEN WITH CASHEW NUTS ..... £7.20  
CHICKEN STIR FRIED WITH CASHEW NUTS, CUCUMBER, STRAW MUSHROOMS, BABY SWEETCORN, CARROTS & SPRING ONIONS
67. 花椒辣子雞 < CHEF RECOMMENDATION > ..... £7.50  
CHILLI SZECHUAN CHICKEN - (SPICY)  
PAN FRIED CHICKEN STIR FRIED WITH ONIONS, GREEN PEPPERS, DRY CHILLIS & SZECHUAN PEPPERCORNS INFUSED OIL. THIS HAS A SWEET TASTE AND FINISHES OFF WITH A WARM HEAT FROM THE OIL
68. 北菇紅棗荷葉蒸雞 CHICKEN STEAMED IN LOTUS LEAF .....£7.50  
CHICKEN, SHITAKE MUSHROOMS, RED DATES, GINGER & GOJU BERRIES ALL WRAPPED IN A LOTUS LEAF. FULL OF FLAVOUR & GOODNESS

# 鴨 DUCK

70. 明爐燒鴨 ROASTED DUCK ..... £6.80  
FRESHLY ROASTED DUCK INFUSED WITH OUR MIXTURE OF CHINESE HERBS & SPICES. SUCCULENT MEAT
71. 紫羅鴨片 ROASTED DUCK WITH ..... £6.80  
PICKLED GINGER & PINEAPPLE  
SUCCULENT DUCK STIR FRIED WITH PICKLED GINGER & PINEAPPLE
73. 紅酒黑椒鴨片 DUCK WITH RED WINE ..... £8.00  
& BLACK PEPPER OIL  
DUCK BREAST WITH GARLIC CLOVES, ONION, GREEN & RED PEPPERS, CELERY, BLACK PEPPER & RED WINE SAUCE

# 羊 LAMB

75. 薄荷蒜蓉羊仔扒 LAMB CHOPS IN MINT .....£13.50  
BRITISH LAMB CHOPS SERVED WITH A MINT SAUCE
76. 當歸香芹羊腿煲 BRAISED LAMB SHANK CLAYPOT ..... £13.50  
< CHEF RECOMMENDATION >  
A LAMB SHANK BRAISED IN A "DANG GUI" SAUCE SERVED IN A CLAYPOT

# 肉片

## PORK

80. 香酥咕嚕肉 SWEET & SOUR PORK .....£6.70  
DICED PORK DEEP FRIED TO CRISP. THEN TOSSED INTO A CLASSIC SWEET & SOUR SAUCE ACCOMPANIED WITH RED & GREEN PEPPERS, ONIONS & PINEAPPLE
81. 明爐燒肉 ROAST BELLY PORK .....£6.80  
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 CHAR SIU (BBQ PORK) .....£6.80  
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 PORK BELLY WITH SWEET PICKLED VEGETABLES..... £7.90  
TENDER SLICES OF PORK TOPPED WITH PICKLED VEGETABLES IN A SWEET-SALTY SAUCE. A TRADITIONAL FAVOURITE THAT WETS THE APPETITE
85. 蒜香椒鹽豬扒 PORK CHOP WITH GARLIC & SPICY SALT - (SPICY) .....£7.90  
MARINATED PORK CHOPS DRY STIR FRIED WITH GARLIC, CHILLI, SZECHUAN PEPPERCORNS POWDER & CHILLI POWDER.
86. 東坡肉 "DONG BOR" PORK BELLY ..... £8.50  
◁ CHEF RECOMMENDATION ▷  
PORK BELLY BRAISED UNTIL SOFT IN A IN A SLIGHTLY SWEET & SALTY SAUCE ACCOMPANIED BY PAK CHOI. VERY APPERTISING. HAS BEEN ADDED TO THE MENU DUE TO ITS POPULARITY.

# 魚

## FISH

90. 薑沖蒸魚柳 STEAMED FILLET OF SEABASS ..... £10.50  
WITH GINGER & SPRING ONION  
A FILLET OF SEABASS STEAMED ON A BED OF GINGER & SPRING ONIONS. THEN HOT SOYA INFUSED WITH MORE GINGER & SPRING ONIONS TO ACCOMPANY
91. 椒鹽魚塊 SEABASS WITH CHILLI, GARLIC & SPICY SALT ..... £10.50  
A FILLET OF SEABASS, CHOPPED & COATED IN BATTER, DRY TOSSED IN CHILLI'S, GARLIC, ONIONS, PEPPERCORNS & SALT
92. 甜酸鱸魚柳 DEEP FRIED FILLET OF SEABASS ..... ..£11.00  
WITH SWEET & SOUR SAUCE  
A WHOLE SEABASS DEEP FRIED & TOPPED WITH A CLASSIC SWEET & SOUR SAUCE
93. 潮式蒸多寶魚 "TEOCHEW" TURBOT FISH ..... £13.50  
A WHOLE TURBOT WITH HEAD & BONES STEAMED ON PICKED VEGETABLE, TOMATO, PORK & PLUM SAUCE.
94. 潮式蒸鱈 STEAMED EEL "TEOCHEW" STYLE ..... £18.00  
ROUNDS OF EEL ON THE BONE STEAMED ON PICKED VEGETABLE, TOMATO, PORK & PLUM SAUCE.
95. 陳皮鼓汁蒸鱈 STEAMED EEL WITH CHILLI ..... £18.00  
IN A BLACK BEAN SAUCE  
ROUNDS OF EEL ON THE BONE STEAM COOKED WITH A CLASSIC BLACK BEAN SAUCE
96. 薑沖蒸鱸魚 STEAMED SEABASS WITH ..... FROM £18.50  
GINGER & SPRING ONION  
A WHOLE BASS WITH HEAD & BONES STEAMED ON GINGER & SPRING ONIONS, THEN COVERED WITH A HOT SOYA SAUCE WITH FINELY SHREDDED SPRING ONIONS JUST BEFORE BEING SERVED

# 海鮮

## SEAFOOD

101. 椒鹽鮮魷 DEEP FRIED SQUID WITH CHILLI, .....£8.00  
GARLIC & SPICY SALT  
SQUID STRIPS FRIED IN BATTER DRY TOSSED IN CHILLI'S, GARLIC, ONIONS & SPICY SALT
103. 椒鹽蝦球 KING PRAWNS WITH CHILLI, ..... £9.00  
GARLIC & SPICY SALT  
KING PRAWNS IN BATTER DRY TOSSED IN CHILLI'S, GARLIC, ONIONS & SPICY SALT
104. 腰果蝦球 KING PRAWNS WITH CASHEW NUTS ..... £9.00  
KING PRAWNS STIR FRIED WITH CASHEW NUTS, CUCUMBER, STRAW MUSHROOMS,  
BABY SWEETCORN, CARROTS & SPRING ONIONS
105. 四川蝦仁 SZECHUAN KING PRAWNS - (SPICY) ..... £9.00  
KING PRAWNS STIR FRIED WITH CELERY, CHILLI'S & SPRING ONIONS IN  
A VERY SPICY SAUCE
107. 油泡三鮮 MIXED SEAFOOD ..... £9.80  
KING PRAWNS, SCALLOPS & SQUID ALL STIR FRIED TOGETHER WITH SPRING ONIONS

# 海鮮

## SPECIALITY

- S2. 蒜茸辣大蝦 DRAGON PALACE KING PRAWNS ..... £9.90  
KING PRAWNS COOKED WITH CHILLI, GARLIC & ONIONS IN A BUTTERY SAUCE
- S3. 龍祥海鮮大會 DRAGON PALACE MIXED SEAFOOD ..... £10.50  
KING PRAWNS, SCALLOPS & SQUID COOKED WITH CHILLI, GARLIC & ONIONS  
IN A BUTTERY SAUCE
- S4. 沙茶牛肉眼 LONGHORN RIBEYE IN A SHA CHA SAUCE-\*8OZ ... £15.50  
TENDER PIECES RARE BREED LONGHORN RIBEYE IN A SHA CHA SAUCE
- S5. 豉椒牛肉眼 LONGHORN RIBEYE IN BLACK BEAN SAUCE - \*8OZ.....  
.....£15.50  
TENDER PIECES OF RARE BREED LONGHORN RIBEYE IN A CLASSIC BLACKBEAN SAUCE WITH  
CHILLI, RED & GREEN PEPPERS & ONIONS
- S6. 黑椒牛肉眼 LONGHORN RIBEYE WITH BLACK PEPPER SAUCE-\*8OZ.....  
.....£15.50  
JUICY PIECES OF RARE BREED LONGHORN RIBEYE WITH ONIONS, RED & GREEN PEPPERS IN A  
DARK PEPPERY SAUCE

\*8OZ IS THE WEIGHT BEFORE COOKING

# 特餐

# 豆腐

## TOFU (BEAN CURD)

130. 麻婆豆腐 “Ma Po Tofu” - (SPICY) ..... £7.00  
SMOOTH TOFU COOKED WITH CHILLI, MINCED PORK & PEAS IN A SPICY SAUCE
131. 枇杷豆腐 TOFU, PRAWN & SCALLOP DUMPLINGS ..... £8.00  
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 TOFU WITH CHILLI, GARLIC & SPICY SALT ..... £8.00  
CYLINDERS OF TOFU IN A LIGHT BATTER DRY TOSSED INTO CHILLI, GARLIC,  
ONIONS & SPICY SALT
135. 雞粒玉子豆腐煲 TOFU CLAYPOT ..... £8.50  
TOFU WITH CHICKEN, ENOKI MUSHROOMS & SPRING ONIONS SERVED  
IN A TRADITIONAL CLAYPOT

# 菜 VEGETABLES

140. 淨炒芽菜 FRIED BEANSPROUTS .....£4.80  
BEANSPROUTS STIR FRIED WITH SPRING ONION SCALLIONS. SIMPLE & CRUNCHY
141. 清炒什菜 STIR FRIED MIXED VEGETABLES .....£5.00  
A WIDE SELECTION OF VEGETABLES BEANSPROUTS, BROCCOLI, PAK CHOI, CARROTS, &  
MANGE-TOUT ALL QUICKLY STIR FRIED
143. 魚香茄子 AUBERGINE IN A “YU HERNG” SAUCE .....£5.90  
- (SLIGHTLY SPICY)  
AUBERGINE COOKED WITH BAMBOO, BLACK FUNGUS & CHILLI’S IN A SPICY-VINEGAR SAUCE
144. 北菇扒時菜 PAK CHOI WITH CHINESE MUSHROOM .....£7.20  
SHITAKE MUSHROOMS IN THE MIDDLE OF A RING OF BROCCOLI

## CHINESE VEGETABLES

145. 白菜 - 清炒/蒜蓉/蠔油/薑汁 .....£6.80  
PAK CHOI  
STIR FRIED / STIR FRIED WITH: GARLIC / OYSTER SAUCE / GINGER SAUCE
146. 通心菜 - 清炒/蒜蓉/馬來薑/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
148. 每週介紹菜 .....From £7.00  
CHINESE VEGETABLE OF THE WEEK  
PLEASE ASK OUR STAFF FOR THE WEEKS VEGETABLE AND PRICE

# RICE

150. 白飯 STEAMED RICE ..... £2.50  
A MIXTURE OF FRAGRANT & LONG RICE SO ITS NOT TOO SOFT OR TOO HARD
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 ..... £5.00  
EGG FRIED RICE WITH MIXED VEGETABLES
153. 揚州炒飯 SPECIAL FRIED RICE ..... £5.50  
EGG FRIED RICE WITH CHAR SIU, SHRIMPS, SPRING ONIONS & PEAS
154. 生炒牛肉飯 BEEF FRIED RICE ..... £5.50  
EGG FRIED RICE WITH MINCED BEEF & STRIPS OF ICEBERG LETTUCE
155. 雞炒飯 CHICKEN FRIED RICE ..... £5.50  
EGG FRIED RICE WITH CHICKEN STRIPS & PEAS
156. 馬來炒飯 “NASI GORENG” - (SPICY) ..... £5.50  
EGG FRIED RICE WITH SHREDDED CHICKEN, SHRIMPS & GREEN PEAS
157. 鴨粒炒飯 DUCK FRIED RICE ..... £6.80  
EGG FRIED RICE WITH DUCK, PEAS & STRIPS OF ICEBERG LETTUCE
158. 叉燒飯 CHAR SIU WITH RICE ..... £6.80  
A SMALLER PORTION OF BBQ PORK ACCOMPANIED WITH STEAMED RICE
159. 燒肉飯 ROAST BELLY PORK WITH RICE ..... £6.80  
A SMALLER PORTION OF BELLY PORK ACCOMPANIED WITH STEAMED RICE
160. 燒鴨飯 ROAST DUCK WITH RICE ..... £6.80  
A SMALLER 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
162. 荷葉飯 STEAMED SPECIAL FRIED RICE ..... £8.50  
WRAPPED WITH LOTUS LEAF  
DUCK, KING PRAWNS, SCALLOPS, SHITAKE MUSHROOMS FRIED WITH RICE.  
THEN WRAPPED INTO A LOTUS LEAF AND STEAMED SO THE FLAVOUR OF THE LEAF  
ENTERS THE RICE.
163. 福建炒飯 HOKKIEN FRIED RICE ..... £8.20  
BED OF EGG FRIED RICE WITH A MIXTURE OF SEAFOOD / MEATS IN AN OYSTER  
SAUCE ON TOP

# NOODLES

- CHOW MEIN - STIR FRIED NOODLES WITH BEANSPOUTS, ONIONS, SPRING ONIONS.  
CRISPY - NOODLES DEEP FRIED TILL CRISPY. PAK CHOI, CARROTS, STRAW MUSHROOMS  
IN A SAUCE PLACED ON TOP.
170. 芽菜炒麵 WITH BEANSPOUTS ..... £5.00
171. 什菜炒麵 WITH MIXED VEGETABLES ..... £5.20
173. 雞片炒麵 WITH CHICKEN ..... £6.00
174. 牛肉炒麵 WITH BEEF ..... £6.00
175. 叉燒炒麵 WITH CHAR SIU (BBQ PORK) ..... £6.00
176. 什會炒麵 WITH MIXED MEAT (BEEF, CHICKEN, BBQ PORK) ..... £6.20
177. 蝦球炒麵 WITH KING PRAWN ..... £7.50
178. 三鮮炒麵 WITH MIXED SEAFOOD ..... £8.00  
(KING PRAWNS, SCALLOPS & SQUID)

## HO FUN

180. 豉椒牛河 WITH BEEF, PEPPERS & BLACKBEAN SAUCE ..... £7.00
181. 干炒牛河 WITH BEEF (DRY) ..... £7.00
183. 馬來炒粿條 “CHAR KWAY TEOW” - (SPICY) ..... £7.00  
FRIED RICE NOODLES WITH SHRIMPS & SHREDDED CHICKEN MALAYSIA STYLE

## RICE NOODLE

184. 星洲炒米粉 FRIED VERMICELLI SINGAPORE STYLE -(SPICY) ..£6.50  
VERMICELLI NOODLES WITH CHICKEN STRIPS, FISH ROLL STRIPS, SHRIMPS, CHILLI, ONIONS,  
PEPPERS & SPRING ONIONS STIR FRIED WITH A SPICY PASTE

## NEEDLE NOODLE

185. 星洲炒銀針粉 FRIED “NEEDLE NOODLE” ..... £6.00  
SINGAPOREAN/MALYSIAN TYPE NOODLE WITH CHICKEN STRIPS, SHRIMPS, CHILLI, ONIONS,  
PEPPERS AND SPRING ONIONS STIR FRIED WITH A SPICY PASTE
186. 炒銀針粉 STIR FRIED “NEEDLE NOODLE” ..... £6.00  
SINGAPOREAN/MALYSIAN TYPE NOODLE WITH DUCK STRIPS, ONIONS AND BEANSPOUTS