



WELCOME TO THE DRAGON PALACE RESTAURANT.

OUR MISSION IS TO SERVE YOU FOOD OF THE
HIGHEST QUALITY.

THEREFORE WE HAVE GONE TO GREAT LENGTHS TO
SOURCE OUR PRODUCE FROM THE BEST SUPPLIERS.

OUR BEEF, LAMB & PORK FROM A YORKSHIRE FARM
SPECIALISING IN RARE & TRADITIONAL BREEDS.

THESE MEATS ARE OF THE HIGHEST GRADE, FULL OF
FLAVOUR, FRESH AND BRITISH.

IF YOU HAVE ANY QUERIES OR COMMENTS PLEASE
DO NOT HESITATE TO SPEAK TO A MEMBER OF OUR
STAFF.

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'OEUUVRES
(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

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

香酥咕嚕肉
揚州炒飯

SWEET & SOUR PORK
SPECIAL FRIED RICE
(EGG FRIED RICE WITH BBQ PORK, SHRIMPS, SPRING ONION & PEAS)

甜品

DESSERT

雪糕或咖啡

ICE CREAM OR COFFEE

SET MENU

套餐

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
鐵板豉椒牛肉
揚州炒飯

SWEET & SOUR CHICKEN
STIR FRIED MIXED VEGETABLES
SIZZLING BEEF IN A BLACK BEAN SAUCE
SPECIAL FRIED RICE
(EGG FRIED RICE WITH BBQ PORK, SHRIMPS, SPRING ONION & PEAS)

甜品

DESSERT

雪糕 或 咖啡

ICE CREAM OR COFFEE

VEGETARIAN SET MENU

素套餐

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 LETTUCE

正餐

MAIN

北菇扒時菜
玉子豆腐煲
魚香茄子
蛋炒飯

CHINESE MUSHROOMS WITH VEGETABLES
TOFU CLAYPOT WITH ENOKI MUSHROOMS
AUBERGINE IN "YU HERNG" SAUCE (SZECHUAN STYLE)
EGG FRIED RICE

甜品

DESSERT

雪糕 或 咖啡

ICE CREAM OR COFFEE

APPETISERS

頭盤

龍蝦 LOBSTER

- L1. 薑蔥龍蝦 (脆面底) < MIN 1½ LBS IN WEIGHT >FROM £32.00
- WITH GINGER & SPRING ONION
ACCOMPANIED WITH CRISPY NOODLE BASE
- SC1. 清蒸帶子 (特大)£6.00
FRESH HAND-DIVED JUMBO SCALLOPS (EACH)
FRESH HAND DIVED STEAMED. HUGE IN SIZE! (MIN ORDER OF 2)
1. 龍祥大拼盤£6.00 PER PERSON
DRAGON PALACE HORS D'OEUVRES (MIN FOR 2 PERSONS)
(SEAWEED, SESAME PRAWN TOAST, SATAY CHICKEN,
SPARE RIBS WITH BARBECUE SAUCE, VEGETABLE SPRING ROLL)
2. 點心拼盤£6.00 PER PERSON
DIM SUM PLATTER
A STEAMED SELECTION OF OUR FABULOUS HAND-MADE DUMPLINGS.
3. 四川香酥鴨
AROMATIC CRISPY DUCK . . ¼ 隻 ..QUARTER £7.90
(SERVED WITH PANCAKES, . . 半隻 ..HALF £15.50
SPRING ONIONS & CUCUMBER) . . 整隻 ..WHOLE £30.00
FAMOUS CHINESE APPETISER. DEEP FRIED DUCK INFUSED
WITH CHINESE HERBS & SPICES
4. 北京片皮鴨
PEKING DUCK . . 半隻 ..HALF £17.50
(SERVED WITH PANCAKES, . . 整隻 ..WHOLE £32.00
SPRING ONIONS & CUCUMBER)
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 ICEBERG LETTUCE
- 5L 薄荷蒜蓉羊仔扒£6.75
LAMB CHOPS IN MINT
BRITISH LAMB CHOPS SERVED WITH A MINT SAUCE

APPETISERS

頭盤

6. 花雕籠仔蒸肥蝦£6.50
STEAMED KING PRAWNS
KING PRAWNS STEAMED WITH HUA DIAO WINE IN A LOTUS LEAF
7. 椒鹽焗排骨£6.50
SPARE RIBS WITH CHILLI, GARLIC & SPICY SALT
MEATY PORK RIBS TOSSED WITH CHILLI'S, GARLIC, ONIONS, SPICY & SALT.
8. 京都排骨£6.50
SPARE RIBS WITH BBQ SAUCE
MEATY PORK RIBS COOKED IN A TASTY BBQ FLAVOURED SAUCE.
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9. 沙爹雞£6.50
SIZZLING CHICKEN SATAY
MARINATED STRIPS OF CHICKEN BREAST ON A SKEWER SERVED ON A HOT PLATE.
10. 燻雞絲£6.00
SMOKED CHICKEN WITH CHILLI, GARLIC & SPICY SALT
SMOKED CHICKEN COATED IN BATTER AND TOSSED WITH CHILLI'S, GARLIC, ONIONS & SPICY SALT.
11. 芝麻墨魚蝦多士£6.00
SESAME PRAWN & CUTTLEFISH TOAST
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£4.50
Dry "Seaweed"
Deep fried Greens
13. 煎鍋貼£4.20
PAN FRIED DUMPLINGS
HAND-MADE DUMPLINGS FILLED WITH A MIXTURE OF PORK & SPRING ONIONS.

APPETISERS

頭 盤

14. 紅油餃子£4.20
STEAMED DUMPLINGS WITH CHILLI SAUCE
HAND-MADE DUMPLINGS FILLED WITH A MIXTURE OF PORK & SPRING ONIONS.
16. 素春卷£3.20
VEGETABLE SPRING ROLLS
ROLLS FILLED WITH A MIXTURE OF CRUNCHY VEGETABLES.
18. 蝦片£2.00
PRAWN CRACKER
CHINESE CRISPS.

SOUPS

湯

21. 雞茸粟米湯 £3.50
CHICKEN WITH SWEET CORN SOUP
A THICK CREAMY SOUP WITH DICED CHICKEN, EGG & SWEET CORN.
22. 冬菇鴨絲湯 £3.90
DUCK & CHINESE MUSHROOM SOUP
FINELY SLICED SHITAKE MUSHROOMS WITH SHREDDED DUCK.
23. 雲吞湯 £3.90
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, CHILLI, EGG, FISH CAKE, PEAS,
PRESERVED VEGETABLE, SHRIMP & TOFU.
25. 芫茜三鮮湯 £4.20
CORIANDER SEAFOOD SOUP
A CLEAR SOUP WITH DICED PRAWNS, SCALLOPS, SQUID, STRAW MUSHROOMS
& CORRIANDER.
27. 老火湯 ..FROM £4.00
TRADITIONAL CHINESE SOUP MIN 2 PERSONS
A WEEKLY SOUP SO PLEASE ASK STAFF FOR DETAILS. THIS SOUP WILL HAVE BEEN COOK-
ING FOR A MINIMUM OF 3 HOURS.

VEGETARIAN SOUPS

31. 淨粟米湯£3.20
CREAM OF SWEET CORN SOUP
PLAIN CORN OF COB SOUP.
32. 素酸辣湯£3.20
VEGETARIAN HOT & SOUR SOUP - (SPICY)
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. 沙茶牛肉眼£15.50
RARE BREED LONGHORN RIBEYE
IN A SHA CHA SAUCE- *8OZ
TENDER PIECES OF RARE BREED LONGHORN RIBEYE IN A SHA CHA SAUCE
- S5. 豉椒牛肉眼£15.50
RARE BREED LONGHORN RIBEYE
IN A BLACK BEAN SAUCE - *8OZ
TENDER PIECES OF RARE BREED LONGHORN RIBEYE IN A CLASSIC BLACKBEAN
SAUE WITH CHILLI, RED & GREEN PEPPERS & ONION
- S6. 黑椒牛肉眼£15.50
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 £7.00
BEEF WITH VEGETABLES
TENDER BEEF WITH PAK CHOI, CARROTS, SPRING ONION & STRAW MUSHROOMS.
51. 豉椒牛肉 £7.00
BEEF IN A BLACK BEAN SAUCE
TENDER BEEF IN A CLASSIC BLACK BEAN SAUCE WITH CHILLI,
RED & GREEN PEPPERS & ONIONS.
52. 雙冬牛肉 £7.20
BEEF WITH MUSHROOMS & BAMBOO SHOOTS
TENDER BEEF WITH SHITAKE MUSHROOMS, BAMBOO SHOOTS & SPRING ONIONS.
53. 干炒牛柳絲 £7.50
CRISPY SHREDDED BEEF
SHREDDED BEEF & CARROTS IN A CRISPY BATTER TOSSED IN A SPICY SAUCE.
54. 牛腩煲 £8.50
BEEF & TOFU CLAYPOT
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 RARE BREED LONGHORN RIBEYE WITH GARLIC CLOVES, ONION, GREEN
& RED PEPPER, CELERY, BLACK PEPPER AND RED WINE SAUCE. THIS DISH IS A FAVOUR-
ITE.

*8OZ IS THE WEIGHT BEFORE COOKING

CHICKEN

雞 肉

60. 時菜炒雞片£6.80
CHICKEN WITH VEGETABLES
CHICKEN STIR FRIED WITH PAK CHOI, CARROTS, SPRING ONIONS & STRAW MUSHROOMS.
62. 甜酸雞球£6.80
SWEET & SOUR CHICKEN
DEEP FRIED CHICKEN TOSSED IN A CLASSIC SWEET & SOUR SAUCE WITH GREEN & RED PEPPERS, ONIONS, CARROTS & PINEAPPLE.
63. 檸汁雞£6.80
CHICKEN WITH LEMON SAUCE
DEEP FRIED STRIPS OF CHICKEN BREAST TOPPED WITH A LEMON SAUCE.
64. 咖喱雞£6.80
CHICKEN CURRY - (SPICY)
CHICKEN WITH CHILLI, PEPPERS & ONIONS IN OUR OWN CURRY SAUCE. SPICY!
65. 腰果雞丁£7.30
CHICKEN WITH CASHEW NUTS
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 CHILLI & OIL INFUSED WITH SZECHUAN PEPPERCORNS. THIS HAS A SWEET TASTE AND FINISHES OFF WITH A WARM HEAT FROM THE OIL.
68. 北菇紅棗荷葉蒸雞 < CHEF RECOMMENDATION >£7.50
CHICKEN STEAMED IN LOTUS LEAF
CHICKEN, SHITAKE MUSHROOMS, RED DATES, GINGER & GOJU BERRIES ALL WRAPPED IN A LOTUS LEAF. FULL OF FLAVOUR & GOODNESS

DUCK

鴨肉

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

LAMB

羊肉

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

PORK

豬 肉

80. 香酥咕嚕肉 £6.70
SWEET & SOUR PORK
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 £6.80
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 £6.80
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 £7.90
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.
85. 蒜香椒鹽豬扒 £7.90
PORK CHOP WITH GARLIC & SPICY SALT - (SPICY)
MARINATED PORK CHOPS DRY STIR FRIED WITH GARLIC, CHILLI, SZECHUAN PEPPERCORN POWDER & CHILLI POWDER.
86. 東坡肉 < CHEF RECOMMENDATION > £8.50
"DONG BOR" PORK BELLY
PORK BELLY BRAISED UNTIL SOFT IN A SLIGHTLY SWEET & SALTY SAUCE ACCOMPANIED BY PAK CHOI. VERY APPERTISING. HAS BEEN ADDED TO THE MENU DUE TO ITS POPULARITY.

FISH

魚類

90. 薑蔥蒸魚柳£10.50
STEAMED FILLET OF SEABASS
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£10.50
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£11.00
DEEP FRIED FILLET OF SEABASS WITH SWEET & SOUR SAUCE
A FILLET OF SEABASS DEEP FRIED & TOPPED WITH A CLASSIC SWEET & SOUR SAUCE & VEGETABLES.
93. 潮式蒸多寶魚 < CHEF RECOMMENDATION >£13.50
"TEOCHEW" TURBOT FISH
TURBOT STEAMED ON PICKLED VEGETABLE, TOMATO, PORK & PLUM SAUCE.
94. 潮式蒸鱧 < CHEF RECOMMENDATION >£18.00
STEAMED EEL "TEOCHEW" STYLE
ROUNDS OF EEL ON THE BONE STEAMED ON PICKED VEGETABLE, TOMATO, PORK & PLUM SAUCE.
95. 陳皮豉汁蒸鱧£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.
96. 薑蔥蒸鱸魚 FROM £18.50
STEAMED SEABASS WITH 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.

SEAFOOD

海鮮

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

TOFU (BEAN CURD)

豆腐

130. 麻婆豆腐 £7.00
“MA PO TOFU” - (SPICY)
SMOOTH TOFU COOKED WITH CHILLI, MINCED PORK & PEAS IN A SPICY SAUCE.
131. 枇杷豆腐 £8.00
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 £8.50
TOFU CLAYPOT
TOFU WITH CHICKEN, ENOKI MUSHROOMS & SPRING ONIONS SERVED IN A TRADITIONAL CLAYPOT.

VEGETABLES

蔬菜

140. 淨炒芽菜£4.80
FRIED BEANSPROUTS
BEANSPROUTS STIR FRIED WITH SPRING ONION SCALLIONS. SIMPLE & CRUNCHY.
141. 清炒什菜£5.00
STIR FRIED MIXED VEGETABLES
A WIDE SELECTION OF VEGETABLES, BROCCOLI, BEANSPROUTS, PAK CHOI, CARROTS & MANGE-TOUT ALL STIR FRIED.
143. 魚香茄子£5.90
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£7.20
PAK CHOI WITH CHINESE MUSHROOM
SHITAKE MUSHROOMS IN THE MIDDLE OF A RING OF PAK CHOI.
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.
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

米飯

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. 揚洲炒飯 SPECIAL FRIED RICE £5.50
EGG FRIED RICE WITH BBQ PORK, 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 PIECES, KING PRAWNS, SCALLOPS, SHITAKE MUSHROOMS FRIED WITH RICE.
THEN WRAPPED INTO A LOTUS LEAF & 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

麵條

CHOW MEIN OR CRISPY

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CHOW MEIN - STIR FRIED NOODLES WITH BEANSPROUTS,
ONIONS, SPRING ONIONS.
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CRISPY - NOODLES DEEP FRIED TILL CRISPY. PAK CHOI, CARROTS,
STRAW MUSHROOMS IN A SAUCE PLACED ON TOP.
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170. 芽菜炒麵 - WITH BEANSPROUTS £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 SUI £6.00
(BBQ PORK)
176. 什會炒麵 - WITH MIXED MEAT £6.20
(BEEF, CHICKEN, BBQ PORK)
177. 蝦球炒麵 - WITH KING PRAWN £7.00
178. 三鮮炒麵 - WITH MIXED SEAFOOD £8.00
(KING PRAWNS, SCALLOPS & SQUID)

RICE NOODLE

粉 麵

河粉 HO FUN (FLAT WHITE RICE NOODLE)

180. 豉椒牛河£7.00
- WITH BEEF, PEPPERS & BLACKBEAN SAUCE
181. 干炒牛河£7.00
- WITH BEEF (DRY)
183. 馬來炒粿條£7.00
“CHAR KWAY TEOW” - (SPICY)
FRIED RICE NOODLES WITH CHICKEN STRIPS, SHRIMPS, CHILLI, ONIONS, PEPPERS AND
SPRING ONIONS STIR FRIED WITH A SPICY PASTE.

米粉 RICE NOODLE

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

銀針粉 NEEDLE NOODLE

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

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