

SPECIAL BANQUET (available only for parties of two and above)

Banquet A

£15.95 per person

Combo Platter
*Wontuns, Spring Rolls,
BBQ Ribs & Prawn Toast*

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Choice of Soups  
*Chicken & Sweetcorn  
Crabstick & Sweetcorn  
Chicken & Mushroom*

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Beef in Black Bean Sauce
Chicken in Kung Po Sauce
Stir-fried Mixed Vegetables
Egg Fried Rice or Steamed Rice

Banquet B

£16.95 per person

Combo Platter
*Wontuns, Spring Rolls,
BBQ Ribs & Prawn Toast*

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Crispy Aromatic Duck

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Stir-fried King Prawns with Ginger and Spring Onions
Crispy Chicken in Szechuan Sauce
House Special Spicy Pork
Egg Fried Rice or Steamed Rice
*Stir-fried Mixed Vegetables (4+ person)

Banquet C

£16.95 per person

Combo Platter
*Wontuns, Spring Rolls,
BBQ Ribs & Prawn Toast*

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Crispy Aromatic Duck

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King Prawns with Cashew Nuts
Jilin Crispy Pork
Crispy Chilli Chicken
Egg Fried Rice or Steamed Rice
*Braised Aubergine with Mixed Nuts (4+ person)

Banquet D

£19.95 per person

Combo Platter
*Wontuns, Spring Rolls,
BBQ Ribs & Prawn Toast*

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Crispy Aromatic Duck

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Pan Fried Rump Steak in Cantonese Sauce
Sweet and Sour Deep Fried Cod
Stir-fried King Prawns in Satay Sauce
Yeung Chow Fried Rice
*Stir-fried Mixed Vegetables with Cashew Nuts (4+ person)

Banquet E

Vegetarian

£16.50 per person

Combo Platter
*Spring Rolls, Turnip Parcels
Golden Vegetable Rolls &
Crispy Tofu in Garlic & Chilli*

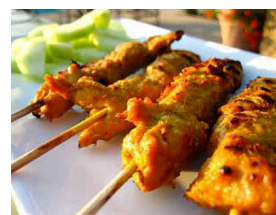
~~~~~  
Choice of Soups  
*Egg Drop & Sweetcorn  
Mixed Vegetable Soup*

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Braised Tofu with Straw mushrooms in
Oyster Sauce
Crispy Red Peppers in Sweet & Sour Sauce
Braised Aubergine with Mixed Nuts
Egg Fried Rice or Steamed Rice



STARTERS

- 1a. Combo Platter 熱拼 (2 persons to share) 7.90
A medley of Wontuns, Spring Rolls, Sesame Prawn Toast & BBQ Ribs (additional persons 3.95 each)
- 1b. Vegetarian Platter (v) 熱拼 (2 persons to share) 7.90
A medley of Spring Rolls, Vegetable Satay Skewers, Deep Fried Turnip Parcel and Crispy Tofu in Garlic & Chilli (additional persons 3.95 each)
2. Golden Deep Fried Squid 酥炸鮮魷 5.95
Pieces of crispy golden squid served with a sweet & sour dip
3. Garlic & Chilli *finely diced onion, green pepper, fresh green chilli & seasoning creates a great aroma & taste. Cooked in your choice of meat or tofu*
- a. Crispy Squid Strips 椒鹽鮮魷 5.95
- b. Crispy King Prawns 椒鹽蝦 5.95
- c. Soft Shell Crabs (4 crabs per portion) 椒鹽軟殼蟹 8.00
- d. Crispy Chicken 椒鹽雞 5.50
- e. Tofu (v) 椒鹽炸豆腐 5.25
4. Sesame Prawn Toast 芝麻蝦多士 5.95
A generous layer of minced prawns on toast covered with sesame seeds
5. Deep Fried Butterfly King Prawns 香酥鳳尾蝦 5.95
6. BBQ Spare Ribs 炸排骨 5.50
Juicy spare-ribs with a honey glaze
7. Wontuns 炸雲吞 4.50
Minced prawns wrapped in a spring roll pastry parcel, deep fried until golden & drizzled with sweet & sour sauce
8. Chicken Satay Skewers 串燒沙雞 5.95
Tender chicken on skewers topped with a rich peanut satay sauce
9. Crispy Aromatic Wings 飄香雞翼 4.50
10. Lettuce Wrap (2 persons to share) 生菜包 6.95
A mixture of finely diced chicken & vegetables with cashew nuts, seasoned with fresh chillies. Served with fresh crisp iceberg lettuce leaves for wraps
11. Spare Ribs quick-fried in salt & pepper 椒鹽小排骨 5.25
Mini spare ribs lightly seasoned with garlic, salt & pepper
12. Fresh Asparagus Salad (v) 涼拌小筍 4.95
14. Spring Rolls (v) 三絲春卷 4.50



(v) – dishes suitable for vegetarians

SOUPS

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|---|------|
| 15. Chicken & Sweetcorn Soup 雞蓉粟米湯 | 3.95 |
| 16. Crab Stick & Sweetcorn Soup 蟹柳粟米湯 | 3.95 |
| 17. Peking Hot & Sour Soup 酸辣湯 | 3.95 |
| 18. Dumpling Soup 原湯水餃
<i>pork dumplings served in home made broth</i> | 4.25 |
| 19. Chicken & Mushroom Soup (Clear Broth) 蘑菇清雞湯 | 3.95 |
| 20. Mixed Vegetable Soup (Clear Broth) 雜菜湯 (v) | 3.95 |

Mongolian BBQ Lamb 羊肉包

21. *Tender Marinated Lamb Shank, Shredded then served with Chilli Vinegrette, Soy and Fresh Iceberg Lettuce*

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|-----------------|-------|
| a. for 2 person | 8.95 |
| b. for 4 person | 16.00 |

Aromatic Duck 香酥鴨

22. *Shredded Crispy Duck Served with Strips of Spring Onion, Cucumber, Hoisin Sauce and Steamed Flour Pancakes*

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|------------|-------|
| a. Quarter | 8.95 |
| b. Half | 16.50 |
| c. Full | 29.95 |

Dim Sum

23. *Small Steamed Dumplings with Different Fillings, Served in Bamboo Steamers*

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|---|------|
| a. Hau Gau 蝦餃
<i>King Prawns & Diced Bamboo Shoots Wrapped in a White Glutinous Pastry</i> | 4.20 |
| b. Siu Loon Bau 小籠包
<i>Minced Pork Wrapped in a White Flour Bun</i> | 4.20 |
| c. Siu Mai 燒賣
<i>Minced Pork & King Prawn Filling, Wrapped in a Yellow Egg Pastry</i> | 4.20 |
| d. Steamed Char Siu Bau 迷你叉燒包 | 4.20 |
| e. Deep Fried Turnip Parcels (v) 蘿蔔千絲酥 | 4.20 |
| f. Pan Fried Pork Dumplings 鍋貼 | 4.20 |
| g. Steamed Vegetable Dumplings (v) 蒸素餃 | 4.20 |
| h. Steamed Pork Dumplings 北方餃子 (Northern China Style) | 5.20 |

(v) – dishes suitable for vegetarians



Mains Seafood

30. Whole Seabass 原條鱸魚

(please let us know if you would like the Seabass de-boned, as it is served whole with the head and tail)

- a. steamed with ginger and spring onion 12.00
- b. pan fried and coated in a spicy sauce 12.00

31. Steamed Salmon 三文魚

- a. in black bean sauce on a bed of onions, red and green peppers 8.95
- b. with ginger and spring onion 8.95
- c. in satay sauce on a bed of onions, red and green peppers 8.95



32. Cod Fillet 鱈魚柳

- a. steamed in black bean sauce on a bed of onions and peppers 8.95
- b. steamed with ginger and spring onion 8.95

33. Scallops 帶子

- a. stir fried and served on a bed of broccoli. 9.20
- b. Stir fried with Asparagus 9.20

34. Stir Fried Green Mussels (New Zealand) 青口

- a. with ginger & spring onion 9.20
- b. with garlic in black bean sauce 9.20

35. King Prawns (served with shells on) 有殼大蝦

fisherman style, Crispy and cooked with crushed garlic flake 8.00

36. Stir fried Calamari 魷魚仔

- a. in spicy sauce 8.50
- b. in Satay sauce 8.50



37. Soft Shell Crab

- a. Fisherman Style, Crispy and cooked with crushed garlic flake 9.00
- b. Stir fried with ginger and spring onions 9.00

38. Mixed Seafood

a medley of king prawns, squid and scallops stir fried

- a. in home made XO sauce 9.00
- b. in garlic sauce 9.00

Mains Hui Wei Vegetarian Specialities (v)

39. Braised Aubergine with Mixed Nuts 腰果花生茄丁 7.50

40. Crispy Red Peppers (v) 脆皮紅椒 6.50

sliced red peppers wrapped in a crispy coating glazed with sweet and sour sauce

41. Braised Tofu & Straw Mushrooms 紅燒豆腐

Lightly Deep-Fried Tofu with Mushrooms & Carrots 7.50

42. Stir-Fried Seasonal Chinese Vegetables 蒜蓉/蠔油時菜

In a choice of Oyster or Garlic Sauce

- a. Choi Sum 菜心 7.20
- b. Pak Choi 白菜 7.20

43. Stir Fried Chinese Leaves in Vinegar 醋溜白菜 6.50



Mains Hui Wei Specialities

44. Deep-Fried Chicken with Chillies 麻辣子雞
7.50
45. Crispy Spicy Chicken 香辣雞丁 7.50
46. Roast Duck in Plum Sauce 梅子鴨 8.50
47. Roast Duck in Orange Sauce 香橙鴨 8.50
48. Pan-Fried Tender Rump Steak 中式/黑椒牛柳 9.50
in a choice of Cantonese or black pepper sauce
49. Pan-Fried Beef with Szechuan Peppers & Chillies 椒麻牛肉粒 7.50
look out for the numbing Szechuan peppers, often mistaken as black pepper corn
50. Crispy Shredded Chilli Beef 香辣脆牛絲 7.50
51. Jilin Crispy Pork 鍋爆肉 7.50
a traditional dish from North East China – Pork Fillets coated in rice flour, fried until golden and glazed in a tangy sauce
52. “Lion’s Head” meatballs 紅燒獅子頭 7.50
large meatballs made with minced pork, tofu & egg; braised in oyster sauce
53. House Special Spicy Pork 回鍋肉 7.50
sliced char-sui pork stir fried in chilli and yellow bean sauce
54. Mao’s Braised Belly Pork 毛家紅燒肉 8.20
one of the most famous dishes from chairman Mao’s home town
55. Spicy Pork Hot Pot with Seasonal Vegetables 水煮肉片 8.50
56. Stir-Fried French Beans with Spicy Mince Pork 干扁四季豆 7.50
57. “Ants Climbing up the Tree” 螞蟻上樹 7.50
crispy vermicelli noodles topped with tasty minced pork. you can hear the vermicelli “crackle” when the meat sauce is poured on, hence the name of the dish
58. “Yi-Heung” Spicy Pork with Aubergine 魚香茄子 7.50
A tasty combination of minced pork, aubergine & chilli bean sauce served in a clay pot
59. Yi-Heung Spicy Shredded Pork 魚香肉絲 7.50
60. Ma-Poh Tofu 麻婆豆腐 7.50
braised beancurd with minced beef in a chilli bean sauce
61. Stir-Fried Tofu and Sliced Pork with Chillies 家常豆腐 7.50
62. Stir-Fried Egg with Sliced Pork and Pak Choi 木樨肉 7.00
63. Chopped Choi Sum Stir-Fried with Mince Pork 鉢鉢青菜 7.00



Mains Traditional

64. Lemon Sauce 檸檬汁

a sweet & zesty lemon sauce garnished with pineapple

- a. Crispy Chicken Fillet 7.50
- b. Roast Duck 8.50

65. Cantonese Sauce 中式汁

a sweet & tangy red sauce with green peppers & onion

- a. Chicken 7.50
- b. Pork 7.50
- c. Beef 7.50
- d. Crispy King Prawns 8.50
- e. Roast Duck 8.50

66. Black Bean Sauce 豉椒汁

a distinctive flavour made from fermented black beans & spices, fried with garlic, onion and green peppers. Tastes even better with fresh green chillies if you like it hot!

- a. Chicken 7.50
- b. Pork 7.50
- c. Beef 7.50
- d. King Prawns 8.50
- e. Crispy Cod Fillet 8.50
- f. Roast Duck 8.50
- g. Mixed Vegetables (v) 6.95

67. Kung Po Sauce 宮保汁

a medium hot sweet chilli sauce with water chestnuts & chillies

- a. Chicken 7.50
- b. Pork 7.50
- c. Beef 7.50
- d. Crispy King Prawns 8.50
- e. Mixed Vegetables (v) 6.95

68. Sweet & Sour 咕嚕汁

a fruity sauce with pineapple, peppers & onions

- a. Crispy Chicken 7.50
- b. Crispy Pork 7.50
- c. Crispy King Prawns 8.50
- d. Crispy Cod Fillet 8.50
- e. Mixed Vegetables (v) 6.95

69. Satay Sauce 沙爹汁

a coconut and curry based sauce combined with spices, chillies, peppers & carrots

- a. Chicken 7.50
- b. Pork 7.50
- c. Beef 7.50
- d. King Prawns 8.50
- e. Mixed Vegetables (v) 6.95

(v) – suitable for vegetarians



70. Szechuan Sauce 四川汁

a HOT sweet chilli sauce with diced green peppers & onion

- a. Crispy Chicken 7.50
- b. Crispy King Prawns 8.50
- c. Crispy Cod Fillet 8.50

71. Mushroom & Oyster Sauce

蠔油蘑菇汁

a rich, savoury sauce with sliced button mushrooms & onion

- a. Chicken 7.50
- b. Pork 7.50
- c. Beef 7.50
- d. King Prawns 8.50

72. Ginger & Spring Onion 薑蔥

a tasty savoury option stir fried with straw mushrooms

- a. Chicken 7.50
- b. Pork 7.50
- c. Beef 7.50
- d. King Prawns 8.50
- e. Crispy Cod Fillet 8.50
- f. Roast Duck 8.50

73. Bamboo Shoots & Straw

Mushrooms 雙東

crunchy combination with sliced water chestnuts

- a. Chicken 7.50
- b. Pork 7.50
- c. Beef 7.50
- d. King Prawns 8.50

74. Cashew Nuts 腰果

juicy pieces of bamboo shoots & carrots topped with roasted cashew nuts

- a. Chicken 7.50
- b. Pork 7.50
- c. King Prawns 8.50
- d. Mixed Vegetables (v) 6.95

Mains Rice and Noodles

Many of these rice & noodle dishes are great for sharing or a meal on it's own. These are identified by **(s)**

76. XO Seafood Fried Rice **(s)** XO 海鮮炒飯 7.95
A combination of squid and king prawns with our delicious XO chilli sauce
77. Fujian Style Fried Rice **(s)** 福建炒飯 7.50
fried rice with chicken, roast duck, king prawns, French beans & mushrooms; topped with an egg white sauce
78. Yeung Chow Fried Rice **(s)** 楊州炒飯 7.00
egg fried rice base with shrimps, char sui pork, chicken & peas
79. House Special Crispy Fried Noodles **(s)** 招牌脆麵 8.00
toasted thin egg noodles topped with king prawns, pork, chicken & vegetables
80. Crispy Fried Noodles with Shredded Pork **(s)** 肉絲脆麵 7.50
81. Vegetable Crispy Fried Noodles **(v) (s)** 雜菜脆麵 7.00
82. House Special Fried Udon in XO Sauce **(s)** XO 海鮮炒烏冬 7.95
Japanese udon noodles stir-fried with seafood & spicy XO sauce
83. Stir-Fried Ho-Fun with Beef & Spring Onions **(s)** 干炒牛河 7.50
fresh Chinese rice noodles stir fried with sliced beef, beansprout onions & spring onion with soy sauce
84. Stir Fried Rice Vermicelli Singapore Style **(s)** 星州炒米
thin rice noodles in a spicy curry oil seasoning
- a. Meat 7.50
- b. Vegetables **(v)** 7.00
85. Stir Fried Noodles with Beansprouts & Spring Onion **(v)** 5.95
豉油皇芽菜麵
86. Egg Fried Rice 蛋炒飯 2.10
87. Steamed Rice 絲苗白飯 1.95

Note:

Some of our dishes may contain nuts

Some of our dishes may contain GM Ingredients

We are happy to recommend Gluten Free dishes

(v) – suitable for vegetarians

