



Eat as much as you like

*Oriental Fusion*

## STARTERS / APPETISERS

- Sesame Seed Prawn
- N M** King Prawn Skewers with Assam Sauce
- J** Tempura Prawns
- Deep Fried Crispy Prawn
- Crispy Bean Curd Pastry with Minced King Prawn
- T** Paper Wrapped Prawn
- Deep Fried Crispy Szechuan Prawn
- T** Thai Fish Cake with Corn
- Salt & Pepper New Zealand Mussels
- Smoked Chicken
- T N** Deep Fried Marinated Chicken Wrapped in Pandan Leaves
- Crunchy Chicken Nests
- Deep Fried Shredded Chicken In Chilli
- Pan Fried Chicken Wings in Teriyaki Sauce with a touch of Chilli
- Salt & Pepper Chicken Fist
- N** Satay Chicken
- N** Bang Bang Chicken
- T** Spare Rib Coated With Honey & Chilli
- Spare Rib in Barbecue Sauce
- Deep Fried Shredded Beef In Salt & Pepper
- Sweet & Sour Wan Ton
- N** Grilled Lamb (Mongolian Style)
- Chicken & Prawn Spring Roll
- Chicken & Sweet Corn Soup
- Hot & Sour Soup
- Prawn Ravioli Soup
- V** Deep Fried Bean Curd in Salt & Pepper
- V** Vegetarian Pancake Roll
- V** Seaweed
- V** Deep Fried Baby Corn In Chilli
- N V** Vegetarian Satay Skewers
- V** Deep Fried Mushroom (Served with Hot Chilli Sauce)
- V** Deep Fried Mushrooms In Salt and Pepper
- V** Crunchy Vegetarian Cases
- T N V** Spiced Pickled Vegetables
- Lemongrass Chicken Skewer

## MAIN COURSE

- Sizzling Steak with Black Pepper
- Sizzling Steak Cantonese Style
- Sizzling Steak Szechuen Style
- Sizzling Prawn with Ginger & Spring Onion
- Sizzling Prawn with Black Bean Sauce
- Sizzling King Prawn in Mandarin Sauce
- Sizzling Chicken in Black Bean Sauce
- Sizzling Chicken with Ginger & Spring Onion
- K** Sizzling Chicken with Red Hot Chilli Sauce
- N M** Assam Udang (Prawn in Malaysia Spicy Sauce)
- Prawn with Mushroom
- Prawn in Szechuen Sauce
- Sweet & Sour Prawn
- T** Green Curry Prawn
- King Prawn in Honey & Chilli Sauce
- J** Teriyaki Salmon
- Sweet & Sour Pork
- Roasted Duck Cantonese Style
- Pan-Fried Chicken in Szechuen Sauce
- Chicken Curry
- Pan-Fried Chicken in Lemon Sauce
- J** Teriyaki Chicken
- Sweet & Sour Chicken Beijing Style
- Chicken with Dried Chilli & Onion
- N** Chicken with Cashew Nuts In Yellow Bean Sauce
- I** Sambal Chicken (Hot & Spicy)
- T** Chicken in Oyster Sauce
- VI** Mixed Meat Coated with Honey
- Beef Rendang (Dry Curry)
- Beef in Honey & Chilli Sauce
- Dry Shredded Beef with Chilli
- Beef in Oyster Sauce
- N** Beef in Satay Sauce
- Singapore Noodles
- Mini Sticky Rice with Mixed Meat in Lotus Leaf
- Special Fried Rice
- Fried Ho Fun with Beef
- V** Sizzling Bean Curd In Black Bean Sauce
- V** Vegetarian Hot Pot (Spicy)
- V** Bean Curd with Mixed Vegetables
- VI V** Bean Curd in Spicy Sauce
- N V** Bean Curd with Cashew Nuts In Yellow Bean Sauce
- V** Quick Fried Beansprout In Garlic
- V** Seasonal Vegetables with Oyster Sauce
- V** Chinese Mixed Vegetables
- V** Aubergines in Hot Garlic Sauce
- V** Fried Rice with Garlic & Spring Onions
- V** Vegetarian Singapore Noodles
- V** Plain Noodles
- V** Egg Fried Rice
- V** Boiled Rice

## SECOND COURSE

- Crispy Aromatic Duck
- Crispy Aromatic Lamb
- Mussels in Black Bean Sauce
- V** Vegetarian Lettuce Wrap
- Lettuce Wrap
- Steamed Prawn in Dip Sauce
- Fried Prawn in Salt & Pepper
- M** Grilled Garlic King Prawn

**I** = INDONESIA **J** = JAPAN **K** = KOREA **V** = VEGETARIAN DISHES **N** = DISHES CONTAINING NUTS **M** = MALAYSIA **T** = THAILAND **VI** = VIETNAM

**£15.80 per person, Children £8.80 (under 12 yrs) V.A.T. INCLUSIVE**  
10% DISCRETIONAL SERVICE CHARGE. **Minimum order for two persons**