

Appetizer 精美头盘

- A1 Pork Peking Dumpling 3pcs £4.50
锅贴
- A2 Deep Fried Prawn Dumpling 3pcs £4.70
脆炸明虾饺
- A3 Crispy Shredded Duck & Bamboo Sheet Roll 3pcs £4.50
腐皮鸭丝卷
- A4 Steamed Prawn Har Gao 4pcs £4.70
水晶鲜虾饺
- A5 Crispy Prawn & Seaweed Rolls 3pcs £4.70
香脆紫菜卷
- A6 Deep Fried Squid Tentacle with Thai Sauce 🌶️ £6.80
酥炸鱿鱼须
- A7 Steamed Pork Shanghai xiaolong bao 4pcs £4.50
上海小笼包
- A8 Steamed Beef Dumpling With Ginger & Spring Onion 3pcs £4.30
姜葱牛肉饺
- A9 Steamed Prawn Suimai with Pork 4pcs £4.60
蟹黄烧卖
- A10 Steamed Seafood Dim Sum platter for 2 8pcs £13.80
(Har gao, sui mai, deep fried prawn dumpling, seaweed rolls & seaweed)
海皇点心拼(2人)
- A11 Mixed Platter for 2 8pcs £12.80
(Meat spring rolls, salt & chilli ribs, prawn toast, crispy wonton)
四式什锦拼(2人)
- A12 Crispy Aromatic Duck
(Served With Pancakes,Cucumber,Spring Onion & Hoi Sin Sauce)
Quarter 1/4 香酥鸭 £9.80
Half 1/2 香酥鸭 £16.80
- A13 Crispy Seaweed £4.10
海草
- A14 Crispy Aromatic Meat Roll 2pcs £2.90
酥炸肉卷
- A15 Vegetarian Spring Roll with Fungus (v) 2pcs £2.80
金箔素卷
- A16 Crispy Prawn Wonton with Sweet & Sour Sauce 6pcs £5.30
炸云吞
- A17 Sesame King Prawn On Toast 4pcs £4.30
芝麻虾多士
- A18 Satay Chicken On Skewer 4pcs £4.90
沙爹鸡串
- A19 Crispy Tofu with Pepper,Chilli & Garlic (v) 🌶️ £6.20
七味椒盐豆腐
- A20 Deep Fried King Prawn with Pepper, Chill & Garlic 🌶️ 6pcs £7.80
七味椒盐虾仁
- A21 Deep Fried Squid with Pepper, Chill & Garlic 🌶️ £7.60
七味椒盐鱿鱼

- A22 Deep Fried Chicken Wings with Pepper,Chill & Garlic 6pcs 🌶️ £6.10
七味椒盐鸡翅
- A23 Roasted Spare Ribs in BBQ Sauce 4pcs £7.10
BBQ 香排骨
- A24 Crispy Ribs with Pepper,Chilli & Garlic/Thai Style 4pcs 🌶️ £7.10
七味椒盐脆骨

Soup 滋补靓汤

	P/P	Large
S1 Prawn Wonton Soup 鲜虾云吞汤	£4.50	£11.80
S2 Beijing Hot & Sour Soup 京式酸辣汤	£4.00	£10.80
S3 Mixed Seafood Soup 一品海皇羹	£4.30	£11.80
S4 Chicken & Sweet Corn Soup 鸡肉粟米羹	£3.80	£9.80
S5 Crab Meat & Sweet Corn Soup 蟹柳粟米羹	£3.80	£9.80
S6 Minced Beef & Egg White Soup 西湖牛肉羹	£4.00	£10.80
S7 Winter Melon with Clams Soup 蛤蜊冬瓜汤		£13.80
S8 Sliced Cod Fish and Tofu Soup 鱼片豆腐汤		£11.80
S9 Slow-Cooked herbal chicken & Pork Tripe Broth 滋补猪肚鸡	£6.80 /盅	£15.80
S10 Daily Slow-Cooked Herbal Broth (please ask for broth of the day) 老火炖汤 (每日例汤)		£15.80

The Main.....

Seafood 海鲜

- M1 Stir Fried Lobster with Hot Spicy and Garlic / Ginger & Spring Onion
避风塘苏格兰龙虾 /姜葱 Seasonal Price 时价
- M2 Crispy King Prawn with Salted Duck Egg Yolk £16.80
咸蛋黄焗虾球
- M3 Steamed Scallop with Garlic & Vermicelli soy sauce 2pcs £10.00
蒜蓉粉丝蒸带子
- M4 Stir Fried Prawn with Asparagus & XO Sauce £15.80
Xo 芦笋炒虾球
- M5 Assorted Seafood With Silken Tofu Casserole £13.80
三鲜玉子豆腐煲
- M6 Stir Fried Soft Shell Crab with Hot Spicy and Garlic 🌶️ (4 crabs) £15.60
避风塘软壳蟹
- M7 Stir Fried Swimming Crab with Hot Spicy and Garlic 🌶️ /Ginger & Spring Onion
避风塘海蟹 /姜葱 £14.80

Originated from Hong Kong . The meaty crab is deep-fried first then is quick -fried with a generous mixture of minced garlic , black-bean,chilli pepper, scallions and lemongrass , you can even choose the spiciness of this dish from grand mild to volcano grand.

- M8 Steamed King Prawn (shell on) with Garlic& vermicelli soy sauce £15.60
蒜香开边虾
- M9 Steamed Sliced of Whelks Served with Fresh Chilli Seafood Soya Sauce £12.80
葱油海螺
(or Black Bean Sauce 豉椒 / BBQ Satay Sauce 沙茶)
- M10 Sizzling Fresh Squid with Oyster Sauce £16.80
铁板新鲜鱿鱼
(or ginger & spring onions/ green & pepper black bean)
- M11 Steamed whole Sea Bass with Ginger and Spring Onion £15.80
姜葱蒸鲈鱼

Poultry & Pork 家禽&猪肉

- M12 Roasted Duck Cantonese Style ½ £16.80 whole £30.80
明炉烧鸭
- M13 Roasted Crispy Belly Pork With Soy Sauce £10.60
脆皮烧火腩
- M14 Triple Roast Combination With Soy Sauce £15.80
三烧拼
- M15 Roast Duck in Plum Sauce /Orange Sauce £11.60
梅汁烧鸭
- M16 Roasted CharSui with Honey Soya £9.80
蜜汁叉烧
- M17 Sautéed Shredded Pork in Sweet Bean Sauce £11.80
(Served With Spring Onion & Tofu Skin)
京酱肉丝
- M18 Stewed Belly Pork With Preserved Vegetables Casserole £12.60
梅菜扣肉煲
- M19 Taiwanese Bone on Chicken Casserole £10.60
台式三杯鸡
- M20 Steamed Corn- Fed Chicken with Ginger and Spring Onion £10.20
姜葱霸王鸡
- M21 Sweet & Sour Chicken in Cantonese Style £10.20
港式甜酸鸡
- M22 Crispy Shredded Chicken with Sweet Chili 🌶️/Hot & Sour Chilli 🌶️/
OK Sauce £10.60
脆炸甜辣鸡柳
- M23 Crispy Chicken in Lemon sauce/ Plum Sauce £10.20
脆炸西柠鸡

Lamb & Beef 牛&羊

- M24 Pan- fried lamb with scallion and ginger £11.80
葱爆羊肉
- M25 Beef Brisket & Mooli Casserole £11.80
萝卜牛腩煲
- M26 Beef with Enoki Mushroom Casserole £11.80

- 锅仔金菇肥牛
- M27 Sizzling Fillet Steak with Black Pepper/ Cantonese ok sauce
铁板牛柳-黑椒/中式 £16.80
- M28 Crispy Shredded Beef with Sweet Chilli Sauce🌶️ /Ok Sauce / Hot
& Sour Chilli Sauce🌶️ £10.60
脆炸甜辣牛柳

Mix & Match (Sizzling Extra £1.00)

(Select The Meat Or Seafood to Cook with Any One of The Style Below)

- | | |
|----------------------------------|-----------------------|
| M29 Prawn & Mixed Meat 杂锦 £11.80 | M32 Chicken 鸡肉 £10.20 |
| M30 King Prawn 大虾 £12.80 | M33 Beef 牛肉 £10.20 |
| M31 Duck 鸭 £11.80 | M34 Pork 猪肉 £10.20 |

- | | |
|--------------------------|-----------------------------|
| a. Curry Sauce 咖喱 | g. Black Bean Sauce 豉椒 |
| b. Cantonese OK Sauce 中式 | h. Black Pepper Sauce 黑椒 |
| c. Satay Sauce 沙爹 | i. Ginger & Spring Onion 姜葱 |
| d. KungPo Sauce 宫保 | j. Cashew Nuts 腰果 |
| e. Szechuan Sauce 四川 | k. Chinese Mushroom 冬菇 |
| f. Oyster Sauce 蚝油 | l. Mixed Vegetable 杂菜 |

Sky-Blue Regional Specialities

岚天楼特推菜系

- M35 Mongolian BBQ Muttonchops £18.80
大汗烤羊排
Fresh muttonchops are marinated with sweet-savouring sauce perfumed with five-spice and herbs. This dish is served with cucumber, spring onions, pancakes also with separate saucers of cumin chilli powder & garlic chilli sauce 🌶️
- M36 Traditional Sichuan Stir-Fried Chicken (Bone On)with Pig's Intestine 🌶️🌶️ £13.80
川味肥肠鸡
This dish is originated from Sichuan province. The chicken is marinated with Sichuan spices while the pig's intestine is braised for up to two hours. The succulent intestine and the chicken are braised again in a rich chicken broth contains Sichuan peppercorn and home-made chilli oil.
- M37 Golden Squirrel Pinenut Sea Bass £18.80
松鼠鲈鱼 (干烧鲈鱼 / 糖醋鲈鱼)
The Sea Bass is carefully hand crafted into a squirrel shape then is deep - fried until the colour becomes golden brown , to bring this dish into live a few pinenuts and a fruity Cantonese sweet & sour sauce is drizzled on top of the squirrel shaped Sea Bass .
- M38 Thai-Style Golden Minced Pork & Prawn Aubergine Sandwich
泰香茄盒 🌶️ £12.80
A dish for Aubergine lovers .The combination of pork and prawn paste sandwiched in the deep-fried aubergine with a Thai sweet chilli topping sauce .
- M39 Steamed Rainbow Vegetables with Crystal Vermicelli £11.80

蒸汽蔬菜

Nothing comes healthier than this dish , all the vegetables are steamed from raw with only a sprinkle of salt and minced garlic added .A separate bowl of home- made soya sauce is served together with this dish.

M40 Deep-Fried Fresh Squid Tube (Pan-Asia) 🌶️ £17.60

泰香鲜鱿鱼

The squid is marinated then is mixed in a very light batter . Deep-fried until becomes golden in colour then is finely cut into ring shape and served with Thai sweet chilli sauce.

M41 Crispy Fried Pork Tenderloin with Sweet & Vinegar £10.80

糖醋里脊

Tradition Cantonese sweet and sour verion of the well known sweet & sour sauce . This is a double cooked dish , the pork tenderloin is lightly coated with batter then is quickly wok -fried with the famous sweet & vinegar sauce.

M42 SuHan Crispy Chicken Batter Balls with Sweet & Vinegar £10.80

珊瑚鸡柳

Traditional Cantonese sweet and sour version of the well known sweet and sour sauce . This is a double cooked dish , the chicken pieces are lightly coated with batter and are quickly wok-fried with the famous sweet and vinegar sauce .

M43 Deep-Fried Spring Chicken Cantonese Style £10.80

脆皮童子鸡

A very popular dish in Hong Kong .The spring chicken is marinated for at least two hours the is hang-dried . The chicken is then deep-fried until become crispy , a home-made crispy & crunchy garlic is served together with the dish. ,

M44 Yamaha Crispy Chicken (bone on) £11.50

亚麻哈鸡

A very popular dish within the Asian community. Famous for its pickled taste also the crispyless on the outer coating but still succulent and juicy on the inside. To give it a twist, pickled onions & tomato are served together.

M45 Aromatic Crispy Mini Mutton Chops Quick-Fried with Sichuan Spices 🌶️

手撕小羊排

£11.80

Sichuan & Hunan Regional specialities 川湘菜系

Cold Appetisers 美味凉菜

C 1 Beef Shank & Beef Tripe in Sichuan Chilli Sauce 🌶️🌶️ £7.80

夫妻肺片

C 2 Corn Fed Chicken Leg with Raw Garlic Peanut in Chilli Oil Dressing

重庆口水鸡

🌶️🌶️ £7.60

C 3 Roasted Sliced Beef Shin in Soy Sesame Oil Dressing £7.60

五香酱牛肉

C 4 Thin Cut Belly Pork with Raw Garlic Soy in Chili Oil Dressing

蒜泥白肉

🌶️ £7.60

C 5 Terrine of Pig's ear with Chili Oil, Coriander 🌶️🌶️ £7.10

川味千层耳

C 6 Braised Pig'Feet,Star Anise, Cinnamon with Confit Garlic Soy Sauce £7.10

- 酱美容蹄
- C 7 Chicken Gizzard with Garlic Soy in Chilli Oil Dressing 🌶️ £6.80
凉拌鸡胗
- C 8 Sesame Jellyfish salad £7.80
凉拌海蜇
- C 9 Crushed Peanuts Topping with Minced Garlic Spinach (V) £6.80
果仁菠菜
- C10 Black Fungus with Crushed Garlic (V) £6.80
蒜香黑木耳
- C11 Preserved Egg with Tofu (V) £ 6.80
皮蛋豆腐
- C12 Shredded Potatoes with Garlic Sesame (V) £ 6.10
凉拌土豆丝
- C13 Fern Root Vermicelli with Hot & Sour Sauce 🌶️🌶️ £7.60
酸辣蕨根粉

Seafood 海鲜

- M46 Saute Crayfish, Sichuan Pepper, Chilli, Shaoxing Wine 🌶️🌶️🌶️
麻辣小龙虾 £18.80
- M47 Pan Fried Swimming Crab Sichuan Chilli, Garlic, Shaoxing Wine
干锅香辣蟹 🌶️🌶️ £15.80
- M48 Pan Fried Shell on Prawn Sichuan Chilli, Garlic, Shaoxing Wine
干锅香辣虾 🌶️🌶️ £15.80
- M49 Sauteed clams with chilli 🌶️🌶️ £14.60
辣炒蛤蜊
- M50 Saute Whole Sea Bass with Kelp, Skin Tofu, Lotus Root, Sichuan
Spices Sauce 🌶️🌶️🌶️ £25.80
万州烤鲈鱼
- M51 Pan Fried Mixed Seafood Sichuan Chilli, Garlic, Shaoxing Wine 🌶️🌶️
(Prawn, Scallop, Whelks, Mussel, Fresh Squid, Clams)
麻辣海鲜锅 £27.80
- M52 Poached Filleted Cod Fish, Aromatic Sichuan Spices & Fermented
Chilli & Bean Paste 🌶️🌶️🌶️ £15.80 (with sea bass extra 3.00)
四川水煮鱼
- M53 Filleted Cod Fish in Aromatic Oil of Sichuan Spices 🌶️ £14.80
泡椒酸菜白鱼
- M54 Pan Fried Squid Tentacle Sichuan Chilli, Garlic, Shaoxing Wine
干扁鱿鱼须 🌶️🌶️ £13.80
- M55 Pan Fried Bullfrog Sichuan Chilli, Garlic, Shaoxing Wine 🌶️🌶️
干锅牛蛙 £15.80

Poultry & Pork 家禽 & 猪肉

- M56 Crispy Pork in Clear Fruity Sauce £10.80
关东锅包肉
- M57 Braised Pork Belly, Star Anise, Cinnamon & Confit Garlic in Soy

- Sauce £10.80
外婆红烧肉
- M58 Double Cooked Pork Belly, Leek, Fermented Chilli & Bean Paste
🌶️🌶️ £10.60
四川回锅肉
- M59 Farm House Style Pan Fried Finely Sliced Pork Belly, Pointed
Pepper, Fermented Black Bean Of Hu'nan 🌶️🌶️ £10.60
湖南小炒肉
- M60 Shredded Pork, Bamboo & Black Fungus in Sea Spice Sauce 🌶️
鱼香肉丝 £10.60
- M61 Sliced Belly Pork & Preserved Vegetable £10.80
锅仔酸菜川白肉
- M62 Stir fried Baked tofu with wafer thin pork belly 🌶️ £11.60
小炒香干
- M63 Sautéed Pig's Kidney, Green Pepper, Ginger, Shaoxing Wine 🌶️
火爆腰花 £9.80
- M64 Stir Fired Spicy Minced Pork, Vermicelli & Chilli Sauce 🌶️ £9.80
蚂蚁上树
- M65 Hot & Spicy Deep Fried Pig's Intestines with Dry Chilli & Sichuan
Peppercorn 🌶️ £10.80
干扁肥肠
- M66 Pan Fried Pork Intestines Sichuan Chilli, Garlic, Shaoxing Wine
🌶️🌶️ £11.60
干锅肥肠
- M67 Duck's Blood, Beef Tripe & Pork Luncheon Meat In Sichuan Spices
& Fermented Chilli 🌶️🌶️ £15.80
富贵毛血旺
- M68 Stir Fried Chicken Gizzards with Fresh Chilli & Mountain Chilli 🌶️
野山椒爆鸡胗 £10.60
- M69 Deep Fried Bone On Chicken, Sichuan Pepper & Dry Chilli 🌶️🌶️
重庆辣子鸡 £10.60
- M70 Spicy Kung Po Diced Chicken with Peanuts 🌶️ £10.60
宫保鸡丁
- M71 Pan Fried Bone On Chicken Sichuan Chilli, Garlic, Shaoxing Wine
干锅鸡 🌶️🌶️ £10.80

Beef & Lamb 牛&羊

- M72 Poached Beef, Aromatic Sichuan Spices & Fermented Chilli & Bean
Paste 🌶️🌶️🌶️ £11.80
水煮牛肉
- M73 Fatted Sliced Calf with Enoki Mushroom in Hot & Sour Soup 🌶️
酸汤金菇肥牛 £11.80
- M74 Farm House Style Pan Fried Finely Sliced Beef Pointed Pepper,
Fermented Black Bean Of Hu'nan 🌶️🌶️ £10.80
小炒黄牛肉
- M75 Pan Fried Lamb With Cumin 🌶️ £11.60

- 孜然羊肉
- M76 Poached Lamb ,Aromatic Sichuan Spices & Fermented Chilli & Soya Bean Paste in Red Chilli Oil 🌶️🌶️🌶️ £11.80
沸腾羊肉
- M77 Pan Fried Lamb Ribs Sichuan Chilli, Garlic, Shaoxing Wine 🌶️🌶️
干锅羊排 £12.80
- M78 Flash Fried Beef Blood Vessel Pickled Mountain Chilli And Confit Garlic 🌶️🌶️ £13.80
辣炒黄喉

Vegetarian Option 蔬菜&豆腐

- V1 Stir Fried Mock Duck with Black Pepper (v) £9.80
黑椒素香鸭
- V2 Stir Fried Mock Chicken with Spicy Sauce (v) £9.80
香辣素香鸡
- V3 Seasonal Vegetables with Chinese Mushrooms (v) £9.50
北菇扒时蔬
- V4 Stir Fried Asparagus, Lotus Roots, Black Fungus, Mangetout & Carrots (v) £9.50
荷塘小炒
- V5 Fried Potatoes, Pepper & Aubergines (v) £8.80
地三鲜
- V6 Stir-Fried Cabbage with Infused Spices Oil (v) £8.80
手撕包菜
- V7 Shredded Potato with Chilli & Sour 🌶️ /Stir Fried (v) £8.80
酸辣土豆丝/清炒
- V8 Stir-Fried Enoki Mushroom with Silken Tofu (v) £10.80
金菇玉子豆腐
- V9 Braised Eggplant in Sichuan Sauce Casserole (v) 🌶️ £9.80
川味鱼香茄子煲
- V10 MapoTofu & Minced Beef (Veg.Optional) 🌶️🌶️ £9.80
麻婆豆腐
- V11 Green Bean with Mince Pork & Olive Vegetable Sauce(Veg.Optional) £9.80
榄菜四季豆
- V12 Home Style Sliced Pork Fried Tofu(Veg.Optional) 🌶️ £9.80
家常豆腐
- V13 Crispy Sweetcorn with Salted Duck Egg Yolk (v)£9.00
咸蛋黄玉米粒
- V14 Braised Chinese Mushroom with Oyster Sauce(v) £8.80
蚝油焖冬菇

Choose Sauce to go with Vegetable (可自选调料)

(Garlic 蒜蓉/Ginger 姜汁/ Sliced Pepper In Preserved Tofu Sauce 椒丝腐乳/ Shrimp Paste 马来盏 /Oyster Sauce 耗油)

- V15 Chinese Broccoli 芥兰 £12.50
- V16 Convolvulus 空心菜 £10.80
- V17 Choi Sum 菜心 £10.50

- V18 Pakchoi 小棠菜 £10.50
 V19 Chinese Leaves 大白菜 £8.80
 V20 Spinach 菠菜 £9.00

Noodles 面

- N1 Fried Udon with assorted Seafood in Xo Sauce £12.60
 Xo 酱炒三鲜乌冬
- N2 Assorted Seafood Hu Fun with Vegetable & Sauce £12.60
 三鲜炒河
- N3 Quick Fried Ho Fun With Beef £9.80
 干炒牛河
- N4 Singapore Vermicelli £9.80
 星洲炒米
- N5 House Special Soft Noodle with Vegetable & Sauce £11.80
 杂锦炒面
- N6 Beef Soft Noodle with Vegetable & Sauce £10.20
 牛肉面
 (or chicken /pork /king prawn extra £2.50)
- N7 Fried Noodle With Beansprout (v) £6.80
 豉皇芽炒面
- N8 Braised Beef Shin Soup Noodle £9.80
 五香牛肉汤面
- N9 Beef Brisket Noodle Soup £9.80
 红烧牛腩汤面
- N10 Dandan Noodle in Szechuan Style 🌶️🌶️🌶️ £9.80
 四川担担面
- N11 Sour & Spicy Soup Vermicelli 🌶️🌶️ £9.80
 酸辣粉
- N12 Vegetarian Spicy Singapore Vermicelli (V) 🌶️ £7.80
 斋星洲米粉

Rice & Sauce 饭&酱汁

- R1 Triple Roast with Steamed Rice £12.90
 三烧饭
- R2 Roast Duck with Steamed Rice £10.60
 烧鸭饭
- R3 Beef Brisket Cooked in Tomato Sauce on Rice £9.80
 茄汁牛腩饭
- R4 Fried King Prawn with Scrambled Egg Rice £11.60
 滑蛋虾仁饭
- R5 Seafood Fried Rice in Xo Sauce £10.60
 Xo 海鲜炒饭
- R6 Yung Chow Fried Rice £9.60
 扬州炒饭
- R7 Beef Fried Rice with Lettuce £9.50
 生炒牛肉饭
 (or chicken /pork / king prawn extra £3.00)
- R8 Fried Rice with Pineapple £7.80
 菠萝炒饭

- R9 Egg Fried rice with Spring onion £3.80
黄金蛋炒饭
- R10 Steamed Jasmine Rice £2.80
飘香白米饭
- R11 OK Sauce £2.70
中式OK汁
- R12 Thai Sauce 🌶️ £2.70
泰式甜辣汁
- R13 Curry Sauce 🌶️ £2.50
咖喱汁
- R14 Sweet & Sour sauce £2.50
甜酸汁
- R15 Satay Sauce £2.70
沙爹汁

Sky-Blue Seafood Set menu £38.80 per person

Minimum order for 2

Steamed Seafood Dim Sum platter
海鲜点心拼

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Wok-Fried Soft Shell Crab with Hot Spicy and Garlic
避风塘软壳蟹

.....

Golden Squirrel Pinenut Sea Bass
松鼠鲈鱼

Stir Fired Scallop With Asparagus
芦笋炒带子

Stir Fried seasonal vegetable
清炒时蔬

Seafood Fried Rice In Xo Sauce
XO 酱海鲜炒饭

Set Menu A £31.80 per person

Minimum order for 2

Hot & sour Soup
京式酸辣汤

Steamed Prawn Suimai with Pork 4pcs
蟹黄烧买

.....

Mongolian BBQ Muttonchops
大汗烤羊排

.....

Sizzling King Prawn with black pepper sauce
铁板黑椒虾

Crispy Fried Pork Tenderloin with Sweet & Vinegar
糖醋里脊
Stir Fried seasonal vegetable
清炒时蔬
Yung Chow Fried Rice
扬州炒饭

Set Menu B £25.80 per person

Minimum order for 2

Mixed Platter

四式什锦拼

.....

1/4 Crispy Aromatic Duck

1/4 香酥鸭

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Sizzling Beef with black Ginger & Spring Onion

铁板姜葱牛肉

Crispy Chicken With Lemon Sauce

脆炸西柠鸡

Stir Fried seasonal vegetable

清炒时蔬

Yung Chow Fried Rice

扬州炒饭

Vegetarian Set Menu £19.80 per person

Minimum order for 2

Vegetarian Mixed Platter

斋杂锦拼

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Stir Fried Mock Chicken With Black Pepper

黑椒素香鸭

Stir Fried Mock Chicken with Sweet & Sour Sauce

甜酸素鸡

Stir Fried seasonal vegetable

清炒时蔬

Mixed Vegetable Fried Rice

杂菜炒饭

