BANQUET MENUS FOR TWO, FOUR OR SIX PERSONS

Our Banquet Menus are a great way for you and your friends or family to enjoy a range of our popular dishes and lets everyone 'dip in' for a little bit of everything!

SET BANQUET FOR TWO

(for a minimum of two persons)

A £27.50 PER PERSON

• Mixed Platter •
Crispy Wan Tun, Prawn Toast, Spring Roll, BBQ Spare Ribs, Chicken Samosa & Seaweed.

• King Prawn with Mushrooms •
• Sweet and Sour Chicken •
• Lamb Kung Po •
• Yung Chow Fried Rice •

B £27.50 PER PERSON

• Mixed Platter •
Crispy Wan Tun, Prawn Toast, Spring Roll, BBQ Spare Ribs, Chicken Samosa & Seaweed.

• King Prawn with Ginger and Onion •
• Sweet and Sour Chicken •
• Beef Satay •
• Yung Chow Fried Rice •

SPECIAL BANQUET FOR TWO

(for a minimum of two persons)

S £28.50 PER PERSON

• Special Mixed Platter •
Duck Spring Rolls, Chicken Skewers, Honey Roast Ribs, Seaweed & Prawn Toast.

• Duck in Plum Sauce •
• Sizzling Chicken in Black Bean Sauce •
• Crispy Battered Shredded Beef in BBQ Sauce •
• Noodles with Bean Sprouts •

SET BANQUET FOR FOUR

(for a minimum of four persons)

C £31.50 PER PERSON

• Mixed Platter •
Crispy Wan Tun, Prawn Toast, Spring Roll, BBQ Spare Ribs, Chicken Samosa & Seaweed.

• Aromatic Duck with Pancakes and Sauce •

• Crispy Battered Shredded Beef •
• Char Sui Pork with Ginger and Spring Onion •
• Sizzling Peking Chicken • King prawn Satay •
• Yung Chow Fried Rice •

D £31.50 PER PERSON

• Mixed Platter •
Crispy Wan Tun, Prawn Toast, Spring Roll, BBQ Spare Ribs, Chicken Samosa & Seaweed.

• Aromatic Duck with Pancakes and Sauce •

• Spicy Szechwan King Prawns •
• Sweet and Sour Chicken •
• Sizzling Beef with Cantonese Sauce •
• Char Sui Pork with Bean Sprouts •
• Yung Chow Fried Rice •

SET BANQUET FOR SIX

(for a minimum of six persons)

E £35.00 PER PERSON

• Crabmeat and Sweet Corn Soup •

• Special Mixed Platter •
Duck Spring Rolls, Chicken Skewers, Honey Roast Ribs, Seaweed & Prawn Toast

• Aromatic Duck with Pancakes and Sauce •

• Sizzling Squid in Black Bean Sauce •
• Chicken in Lemon Sauce •
• Duck in Plum Sauce • King Prawns with Broccoli •
• Beef in Numtung Sauce
• Mushroom Kung Po • Fried Rice •

ALLERGEN INFORMATION

Our chefs and kitchen staff appreciate some customers may have allergies to certain foods and ingredients. So we have compiled a table below of allergen information to help avoid any reactions.

Of course, we want you to enjoy every mouthful of your meal and leave us happy and satisfied, so a certain level of common sense should also be used when choosing your dishes. For example, when a dish has 'Prawns' or 'Scallops' in the heading, they will be unsuitable for people with an allergy to fish and/or mollusc.

If you do suffer from any food allergies, please inform our staff as they can help advise which dishes will be suitable for you - please don't be too shy to ask.

It will also be advisable if you inform your waiter/waitress of any your food allergy you may have every time you dine with us. Even if you have eaten the dish previously, we will know to take extra care in the kitchen when preparing your meal to help prevent cross contamination.

Please choose your dishes carefully if you have an intolerance to any of the ingredients below.

DISHES	Egg	Gluten	Soya	Sesame Oil	Celery	molluscs	Peanuts	Cashew Nuts	Crust-acean	Fish
Sweet & Sour and BBQ Dishes	•	•	•	•						
Cantonese Dishes		•	•	•						
Black Bean Dishes			•	•		•				
Satay Dishes	•	•	•	•	•		•			
Curry Dishes		•	•	•	•					
Kung Po Dishes			•	•		•		•		
Szechwan Dishes			•	•						
Piquant Dishes	•	•	•	•						
Numtung Dishes		•	•	•	•				•	•

Gluten Intolerance - Please ask for a seperate Gluten Free Menu.

Please Note: Because of the nature of Cantonese cooking, it is impossible to guarantee 100% separation of the listed items, whether in storage, preparation or cooking, but every effort is made to minimise the risk.

SAUCE DESCRIPTIONS

Many Cantonese dishes are served in a sauce.
Below is a guide to the different sauces, giving our description to help you choose.

SWEET & SOUR SAUCE

A light and fruity sauce with a sharp tang.

BBQ SAUCE

A sweet smoky tomato flavour, which also forms the basis for the Cantonese and Peking Sauces.

CANTONESE SAUCE

A lighter version of the BBQ Sauce, subtly altered to enhance the flavour of the meats.

PEKING SAUCE

For those who like a bit more bite in their sauce. Similar to the Cantonese Sauce, but with added chilli.

BLACK BEAN SAUCE

Black Beans, Garlic, Soy Sauce and Sesame Oil, combined to give a smoky slightly salty flavour.

SATAY SAUCE

Peanut based, but combined with Chilli, gives the humble peanut new life, with extra bite.

CURRY SAUCE

A light fruity mild curry, mild enough even for your mother!

KUNG PO SAUCE

Hoi Sin and Yellow Bean Sauces, combined with Sesame Oil, Garlic, Chilli and Cashew Nuts to give a spicy, smoky and nutty flavour.

SZECHWAN SAUCE

Highly spiced with Pickled Stem Ginger and Chilli, this sauce is Definitely Not for the faint hearted!

PIQUANT SAUCE

Vinegar, Sugar and Pickled Vegetables combined to give a sharp and sweet tasting sauce, used with the Crispy Chicken Pieces and the Crispy Battered Shredded Beef dishes.

NUMTUNG SAUCE

Based on Malaysian style cuisine, and adapted to Chinese style cooking, the Numtung sauce is ***VERY HOT,*** and as the name suggests will leave those brave enough to try these dishes with a numb tongue!

SOUPS, APPETISERS & MEAT DISHES

SOUPS

Chicken & Sweetcorn Soup	£7.00
Crabmeat & Sweetcorn Soup	£7.00
!! Cantonese Hot & Sour Soup	£7.00
Chicken & Mushroom Soup	£7.00
Wan Tun Soup	£7.00

APPETISERS

Special Platter *(for 2) Duck Spring Rolls, Honey Ribs, Seaweed, Prawn Toast & Chicken Skewers*	£17.00
Mixed Platter *(for 2) Crispy Wan Tun, Prawn Toast, Spring Rolls, Samosa, Seaweed & BBQ Ribs*	£17.00
Seaweed *(with dried ground fish)*	£7.50
Spring Rolls	£8.00
Duck Spring Rolls	£9.00
Vegetarian Spring Rolls	£8.00
BBQ Spare Ribs	£11.00
! Salt & Pepper Spare Ribs	£11.00
Honey Roasted Spare Ribs	£11.00
! Salt & Pepper Chicken Wings	£9.50
Chicken Skewers *(with Satay Sauce)*	£9.00
Deep Fried King Prawns	£10.50
Prawn Crackers	£4.00
Prawn Toast	£7.00
! Samosa	£8.00
Garlic Mushrooms	£8.50
Aromatic Duck *(with pancakes, cucumber & leeks)* Quarter	£17.00
Half	£30.00
Aromatic Lamb *(with pancakes, cucumber, leeks BBQ Sauce)*	£17.00
Extra Pancakes	£1.50

AROMATIC LAMB DISHES

! Aromatic Lamb in Black Bean Sauce ✶	£14.50
Aromatic Lamb with Ginger & Spring Onion ✶	£14.50
! Aromatic Lamb Kung Po	£14.50
!! Spicy Szechwan Aromatic Lamb	£14.50
!!! Aromatic Lamb in Numtung Sauce	£14.50

CHICKEN DISHES

Chicken with Lemon or Orange *(in batter)*	£13.50
Chicken in Plum Sauce *(in batter)*	£13.50
! Chicken in Piquant Sauce *(in batter)*	£13.50
! Chicken Peking ✶	£13.50
! Chicken Kung Po	£13.50
! Chicken in Black Bean Sauce ✶	£13.50
!! Spicy Szechwan Chicken	£13.50
Chicken & Mushroom *(with bamboo shoots & water chestnuts)*	£13.50
Chicken with Ginger & Spring Onion ✶	£13.50
Chicken in Cantonese Sauce ✶	£13.50
! Chicken with Chilli Salt & Garlic *(in batter)*	£13.50
Chicken with Cashew Nuts	£13.50
! Chicken Satay ✶	£13.50
Chicken Chop Suey	£13.50
Chicken with Mangetout & Garlic	£13.50
! Chicken Curry	£13.50
Chicken Foo Yung	£13.50
!!! Chicken in Numtung Sauce	£13.50
Sweet & Sour Chicken *(in batter)*	£13.50
Chicken in BBQ Sauce *(in batter)*	£13.50
Chicken in Oyster Sauce	£13.50

BEEF DISHES

! Crispy Battered Shredded Beef in Piquant Sauce	£14.50
Beef Cantonese ✶	£14.50
Beef with Ginger & Spring Onion ✶	£14.50
! Beef in Black Bean Sauce ✶	£14.50
! Beef Kung Po	£14.50
Beef & Mushroom *(with bamboo shoots & water chestnuts)*	£14.50
Beef with Black Pepper ✶	£14.50
Beef with Fresh Tomato	£14.50
! Beef Satay ✶	£14.50
Beef with Oyster Sauce ✶	£14.50
Crispy Battered Shredded Beef in BBQ Sauce	£14.50
Beef Chop Suey	£14.50
Beef with Broccoli & Garlic	£14.50
! Beef Curry	£14.50
Beef Foo Yung	£14.50
!!! Beef in Numtung Sauce	£14.50
!! Spicy Szechwan Beef	£14.50

SEASONAL CHINESE VEGETABLES
Pac Choi, Choi Sum, Gai Lan or Garlic Chives when available, cooked with any meats or seafood. *Please ask!*

PLEASE NOTE
Cantonese cuisine is very extensive, whilst we have tried to be as comprehensive as possible with the menu, if there is anything you would particularly like, and it is not on the menu. *Please ask!*

MEAT DISHES & SIDE ORDERS

NOODLE & VERMICELLI DISHES

! Singapore Fried Rice	£15.00
! Singapore Noodles	£15.00
! Singapore Vermicelli	£15.00
! Singapore Ho Fun	£15.00
King Prawn Fried Rice	£15.00
King Prawn Chow Mein *(with soft or crispy noodles)*	£15.00
King Prawn Ho Fun	£15.00
Char Sui Pork Fried Rice	£14.00
Fu Jian Fried Rice	£15.00
Char Sui Pork Chow Mein	£14.00
Char Sui Pork Ho Fun	£14.00
Chicken Fried Rice	£13.50
Chicken Chow Mein *(with soft or crispy noodles)*	£13.50
Chicken Ho Fun	£13.50
Beef Fried Rice	£14.50
Beef Chow Mein *(with soft or crispy noodles)*	£14.50
Beef Ho Fun	£14.50
Roast Duck Chow Mein	£15.00
Roast Duck Ho Fun	£15.00
Mixed Seafood Chow Mein *(with soft or crispy noodles)*	£18.00
Mixed Seafood Ho Fun	£18.00

DUCK DISHES

Roast Duck with Ginger & Spring Onion ✶	£15.00
Roast Duck with Plum Sauce	£15.00
Roast Duck with Lemon	£15.00
Roast Duck with Orange	£15.00
! Roast Duck in Black Bean Sauce ✶	£15.00
Roast Duck in Oyster Sauce	£15.00
! Roast Duck Curry	£15.00
!!! Roast Duck in Numtung Sauce	£15.00

CHAR SUI PORK DISHES

! Char Sui Pork & Mushroom ✶ *(with bamboo shoots & water chestnuts)*	£14.00
Char Sui Pork with Ginger & Spring Onion ✶	£14.00
! Char Sui Pork Curry	£14.00
Char Sui Pork in Cantonese Sauce ✶	£14.00
! Char Sui Pork in Black Bean Sauce ✶	£14.00
Char Sui Pork with Honey	£14.00
Char Sui Pork Foo Yung	£14.00
Sweet & Sour Pork *(in batter)*	£14.00

SPECIAL (MIXED MEATS) DISHES

Special Mixed Meat Dishes, cooked to order, in any style and in any sauce	£15.00

SIDE ORDERS

Egg Fried Rice	£4.00
Boiled Rice	£3.50
Chips	£4.00
Salt and Pepper Chips	£5.50
Onion Rings	£6.00
Mixed Vegetables or Bean Sprouts	£9.00
! Chilli Vegetables	£9.00
! Chilli Bean Sprouts	£9.00
! Mushrooms with Chilli Salt & Garlic	£8.50
Noodles with Bean Sprouts or Vermicelli	£6.00
! Chilli Noodles or Vermicelli	£6.00
Deep Fried Mushrooms in Batter	£6.00
Sweet & Sour Sauce	£3.00
! Curry Sauce	£3.00
BBQ Sauce	£3.00
Gravy	£3.00
Ho Fun	£6.00
Mushroom Fried Rice	£10.50

SIZZLING DISHES
Dishes showing the ✶ symbol are available as sizzling dishes, please add 50p to the price.

CHILLI CONTENT
Normally Cantonese cuisine is very mild, and contains little if any chilli in its preparation, however, during the natural evolution of the culinary arts, other styles of cooking have been adapted to suit current tastes. For instance, the 'Numtung' dishes have been derived from Malaysian Cuisine and hence contain a lot of chilli. To help in your choice of dish we have denoted the chilli content as follows:

! Some chilli content, very mild !! Moderate chilli content !!! High chilli content, very hot

SEAFOOD

PRAWN DISHES

! Salt & Pepper King Prawn *(in batter)*	£15.00
King Prawn in Cantonese Sauce ✶	£15.00
King Prawn with Cashew Nuts	£15.00
! King Prawn Kung Po	£15.00
King Prawn with Ginger & Spring Onion ✶	£15.00
King Prawn with Fresh Tomato	£15.00
! King Prawn in Black Bean Sauce ✶	£15.00
! King Prawn Satay ✶	£15.00
King Prawn & Mushroom ✶ *(with bamboo shoots & water chestnuts)*	£15.00
! Crispy King Prawn in Piquant Sauce	£15.00
!! Spicy Szechwan King Prawn	£15.00
BBQ King Prawn *(in batter)*	£15.00
King Prawn with Mangetout & Garlic	£15.00
King Prawn Chop Suey	£15.00
King Prawn with Broccoli & Garlic	£15.00
! King Prawn Curry	£15.00
Sweet & Sour King Prawn *(in batter)*	£15.00
King Prawn Foo Yung	£15.00
!!! King Prawn in Numtung Sauce	£15.00

KING SCALLOP DISHES

Scallops with Mangetout & Garlic	£18.00
Scallops with Ginger & Spring Onion	£18.00
Scallops with Broccoli & Garlic	£18.00
! Scallops in Black Bean Sauce	£18.00

SQUID DISHES

! Salt & Pepper Squid	£15.50
! Squid in Black Bean Sauce	£15.50
Squid with Ginger & Spring Onion ✶	£15.50

MIXED SEAFOOD DISHES

Mixed Seafood Chow Mein *(with soft or crispy noodles)*	£18.00
Mixed Seafood Ho Fun	£18.00
! Mixed Seafood in Black Bean Sauce	£18.00
Mixed Seafood with Ginger & Spring Onion	£18.00
Mixed Seafood with Broccoli in Garlic Sauce	£18.00
Mixed Seafood with Mangetout	£18.00

PLEASE NOTE

It is our policy to buy only fresh, in season and reasonably priced seafood. If, however, you require something 'out of season', with prior notice we will endeavour to obtain it for you, but of course this will be reflected in the price.

SIZZLING DISHES: Dishes showing the ✶ symbol are available as sizzling dishes, please add 50p to the price.
CHILLI CONTENT: ! Some chilli content, very mild !! Moderate chilli content !!! High chilli content, very hot

VEGETARIAN DISHES

SOUPS

Cream of Sweetcorn Soup	£6.50
Vegetarian Hot & Sour Soup	£6.50
Clear Vegetable Soup	£6.50
Clear Mushroom Soup	£6.50

APPETISERS

Vegetarian Spring Rolls	£8.00
Deep Fried Mushrooms *with Sweet & Sour Sauce*	£6.00
Seaweed *(with or without dried fish)*	£7.50
Garlic Mushrooms	£8.50
Vegetable Platter *(for 2)*	£15.50

TOFU DISHES

!! Tofu Szechwan Style	£13.00
! Tofu in Kung Po Sauce	£13.00
Tofu with Ginger & Spring Onion	£13.00
Tofu with Cashew Nuts	£13.00
Tofu with Mangetout	£13.00
Tofu Chop Suey	£13.00
Tofu in BBQ Sauce	£13.00
! Tofu with Black Bean Sauce	£13.00
Tofu with Fresh Tomatoes	£13.00

NOODLE, VERMICELLI & RICE DISHES

! Vegetarian Singapore Noodles	£13.50
! Vegetarian Singapore Vermicelli	£13.50
! Vegetarian Singapore Fried Rice	£13.50
Vegetarian Chow Mein	£13.50
Vegetarian Ho Fun	£13.50
Vegetarian Rice	£13.50

MUSHROOM DISHES

Mushrooms with Ginger & Spring Onion ✶	£13.00
! Mushroom Kung Po	£13.00
Mushroom Foo Yung	£13.00
Mushrooms in BBQ Sauce	£13.00

BROCCOLI DISHES

Broccoli Kung Po	£13.00
Broccoli with Ginger & Spring Onion	£13.00
Broccoli with Garlic	£13.00
! Broccoli in Black Bean Sauce & Garlic	£13.00

MIXED VEGETABLE DISHES

! Mixed Vegetables in Black Bean Sauce ✶	£13.00
Mixed Vegetables with Cashew Nuts	£13.00
! Satay Mixed Vegetables ✶	£13.00
Sweet & Sour Mixed Vegetables	£13.00
! Curried Mixed Vegetables	£13.00
Cantonese Mixed Vegetables ✶	£13.00
Pac Choi with Garlic	£13.00

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SIZZLING DISHES: Dishes showing the ✶ symbol are available as sizzling dishes, please add 50p to the price.
CHILLI CONTENT: ! Some chilli content, very mild !! Moderate chilli content !!! High chilli content, very hot

WHAT IS SO 'GREEN' ABOUT THE QUEENS HEAD

Environmentally Friendly

WITH ALL THE WORRISOME REPORTS ABOUT THE IMMINENCE OF GLOBAL DISASTER, MORE & MORE PEOPLE ARE LOOKING TOWARDS GREEN ENERGY, AND HENCE ARE TAKING A KEEN INTEREST AT WHAT WE HAVE DONE HERE AT THE QUEENS HEAD...

IN A NUTSHELL, WE HAVE INSTALLED GEOTHERMIC HEATING, SOLAR PANELS, PIR CONTROLLED FANS & LIGHTING, LOW ENERGY LIGHTS WHERE EVER POSSIBLE, WASTE HEAT DRYING ROOM, WATER SAVING TOILET FLUSHERS, AUTOMATIC TAPS AND EVEN THE BEER PUMPS HAVE BEEN CONVERTED FROM BEING CO_2 POWERED TO COMPRESSED AIR POWER!

GEOTHERMIC HEATING

In very basic terms, the system takes heat energy from the ground and concentrates it to usable heat, via a heat pump, to heat our domestic water and under floor heating.

Buried to a depth of 1 to 1.5m, are four, 200 m long, 50 mm diameter pipes, connected together via inlet and outlet manifolds. This forms the "Ground Heat Collector". The manifolds are connected to the heat pump via two, 63mm pipes, where a circulating pump circulates a mixture of water and anti-freeze around the ground collector. The heat pump itself is similar to a refrigerator, where the water from the ground collector is cooled at the evaporator stage (the same as an ice box in a fridge), and the extracted heat is given up through the condenser (the same as the black coil on the back of a fridge), another circulating pump then circulates fresh water around the condenser taking the heat to either the under floor heating "Buffer Tank" or the domestic water tank.

If you haven't fallen asleep yet, this is the interesting part. The manufacturers claim an apparent **400% efficiency** for the system! Any Engineer will tell you that it is impossible for a system to be more than 100% efficient! The extra apparent efficiency is provided by the sun heating the ground, but ultimately it means that **for every 1kW of electrical energy used, 4kW of heat energy is produced!**

SOLAR PANELS

There are four solar panels fitted on the southerly facing roof, the panels work best in direct sunlight, but will give an appreciable amount of heat even on cold dull days! In our case the system is used to heat the domestic water feed, but in the majority of domestic installations the system is used to heat the cylinder directly. During the long hot days that we have just enjoyed, so much heat was collected that the domestic water required little or no extra heating!

PIR'S

Or Passive Infrared Detectors, are used in the toilet areas, when the "Loos" are not being used, after a short period the lights and fans will turn off and as soon as someone enters the toilets the lights and fans turn on.

WATER SAVING SYSTEMS

Water saving flushers are fitted to the WC's, press and release the flush button and a small amount of water is used, press and hold the button, more water is used, or until the cistern is empty, you choose how much water is used!

Automatic taps are fitted to the sinks, hold your hands under them and they turn on, remove your hands, and they turn off. On the hot water side of the taps is a circulating system thus reducing the amount of cold water run off, before the hot water comes through.

WASTE HEAT DRYING ROOM

In the past the beer line and soft drinks coolers have just vented the heat into the atmosphere! Now they have been installed into a room (for those who remember the place as it was, the ex-ladies toilet). As we do our own laundry work for the likes of the recyclable hand towels, table cloths and staff clothing, this is the perfect arrangement. I can not remember the last time the tumble dryer was used!

COMPRESSED AIR POWERED BEER PUMPS

Traditionally, beer assist pumps have been CO2 powered, and as most CO2 is obtained as a by-product from the chemical industries is not considered to be a Green option because it is not naturally occurring. Thus we have switched to compressed air, and hence are reducing our CO2 emissions even further!

LOW ENERGY LIGHTING

All our external lighting is low energy, and where possible so is the internal lighting, however, the restaurant lighting is not low energy, because the lights are dimmable and low energy lights can not be dimmed! In our defence, we are operating the lights at reduced power!

PLANS FOR FUTURE PROJECTS

There are lots of areas that I would like to tackle in the future, but the projects I have in mind are very cash intensive! Mandy and the Bank Manager are already going grey! So for the moment, all I will say is, watch this space!

Jon.

GIFT VOUCHERS

An ideal gift for loved ones, family members, friends and colleagues.

Why not treat them to a dining experience at The Queens Head Cantonese Restaurant with our popular Gift vouchers?

Available values:
£10, £20, £30, £40.

Valid for 1 year from date of purchase.

GIFT VOUCHER £10
GIFT VOUCHER £20
GIFT VOUCHER £30
GIFT VOUCHER £40
THE QUEENS HEAD
cantonese restaurant & public house

TONGUE TEASER MENU

You maybe have a favourite Cantonese dish that you enjoy time after time...
but would like to be a little adventurous once in a while and try something different?

Well our famous 'Tongue Teaser' Menu *(or Mandy's Training Menu as it's sometimes referred to)* could be ideal for you. It allows you to satisfy your favourite craving, plus tickle your taste buds with an alternative dish too!

Choose any two dishes from the list below, served with rice or chips for just:

£19.00 per person

Available Monday to Thursday.

SWEET DISHES

- Chicken in Orange Sauce
- Chicken in Lemon Sauce
- Chicken in Plum Sauce
- Crispy Chicken in Piquant Sauce
- Chicken in BBQ Sauce
- Chicken in Cantonese Sauce
- Sweet & Sour Chicken
- Crispy Battered Beef in Piquant Sauce
- Beef in Cantonese Sauce
- Beef with Fresh Tomato
- Pork in Cantonese Sauce
- Sweet & Sour Pork
- Duck in Plum Sauce
- Duck in Orange Sauce
- Sweet & Sour Vegetables
- Mushrooms in Orange Sauce
- Mushrooms with BBQ Sauce
- Vegetables in Cantonese Sauce
- Tofu in Cantonese Sauce
- Crispy Battered Beef in BBQ Sauce
- Pork with Honey

SAVOURY DISHES

- Chicken with Bamboo Shoots & Mushrooms
- Chicken Chop Suey
- Chicken with Mangetout
- Chicken with Ginger & Spring Onion
- Chicken in Oyster Sauce
- Beef with Broccoli
- Beef with Ginger & Spring Onion
- Beef with Mushrooms
- Beef Chop Suey
- Pork Foo Yung
- Chicken Foo Yung
- Lamb with Ginger & Spring Onion
- Duck with Ginger & Spring Onion
- Broccoli in Garlic Sauce
- Tofu with Broccoli
- Tofu with Mangetout
- Mushrooms with Ginger & Spring Onion
- Tofu with Cashew Nuts

SPICY DISHES

- Chicken Kung Po
- Chicken Satay
- Chicken with Chilli Salt & Garlic
- Spicy Szechwan Chicken
- Chicken in Numtung Sauce
- Chicken in Black Bean Sauce
- Chicken Curry
- Beef Curry
- Beef in Black Bean Sauce
- Spicy Szechwan Beef
- Spicy Szechwan Lamb
- Lamb Kung Po
- Lamb in Numtung Sauce
- Lamb in Black Bean Sauce
- Duck in Black Bean Sauce
- Duck Curry
- Spicy Szechwan Tofu
- Tofu Kung Po
- Broccoli in Black Bean Sauce
- Vegetarian Singapore Noodles
- Mushrooms with Chilli Salt & Garlic
- Vegetable Satay

PLEASE NOTE
During busy times such as Christmas, Bank Holiday's etc., the Tongue Teaser Menu will not be available.
If you order a spicy dish, please refer to the corresponding dish on our menu pages for the chilli content.
Sorry, no seafood available on this menu.