



# 五月花

*Mayflower*

菜單

Menu



## 頭盤 Starters

### 1 拼盤 Mixed Starter Platter for 2

Barbecued Ribs, Spring Rolls, Sesame Prawn Toast,  
Crispy Seaweed served with Sweet Chilli Dip  
(£9 per additional person) 18.00

### 香酥鴨 Aromatic Duck

Crispy Shredded Duck served with Pancakes,  
Cucumber, Spring Onions and Hoi Sin Sauce.

- |   |    |            |             |       |
|---|----|------------|-------------|-------|
| 2 | 例牌 | 1/4 Duck   | 6 Pancakes  | 14.50 |
| 3 | 半隻 | 1/2 Duck   | 12 Pancakes | 23.50 |
| 4 | 一隻 | Whole Duck | 24 Pancakes | 45.00 |

### 5 蝦片 Prawn Crackers

Puffy Prawn flavoured Crackers 4.00

### 6 春卷 Spring Rolls 🌱

Mini Vegetarian Spring Rolls (6) 7.20

### 7 海草 Crispy Seaweed 🌱🌿

Shredded and Salted Seaweed  
with Grounded Fish Topping 7.50

## 湯 Soup

### 酸辣湯 Hot & Sour Soup 🌶️🌿

11 Mix Veg, Tofu, Shrimps, Pork, Egg in Spicy Soup 6.80

11a 齋 Mix Vegetables, Tofu, in Spicy Soup 🌱 5.80

### 粟米湯 Creamy Sweetcorn Soup 🌿

12 雞蓉 Chicken and Egg 6.80

13 蟹肉 Crab Meat and Egg 7.50

### 14 西湖牛肉羹 West Lake Beef Soup 🌿

Minced Beef, Tofu Pieces and Egg in Thick Soup 6.80

### 15 龍皇帶子羹 Seafood & Tofu Soup 🌿

Diced Scallops, King Prawn and Tofu in Thick Soup 7.50

### 16 魚頭豆腐湯 Salmon Head & Tofu Soup 🌿

Salmon Head Broth with Tofu and Ginger 6.80

### 8 蝦多士 Sesame Prawn Toast

Fried Toast with Prawn filling coated in  
Sesame Seeds (6) 8.50

### 9 燒汁排骨 Barbecue Spare Ribs

Barbecued Ribs in Barbecue Sauce 10.00

### 10 椒鹽排骨 Salt & Chilli Ribs 🌶️🌿

Barbecued Ribs coated in Salt and Chilli 10.00

### 17 雜菜湯 Mix Vegetable Soup 🌱🌿

Mixed Vegetables in Clear Broth 6.50

### 18 生滾湯 Vegetable and Pork Soup 🌿

Pork Slices, Tofu, Vegetable and Salted Egg Broth  
(minimum order for 2 People) price per person 7.00

### 雲吞湯 Wonton Soup

Pork and Prawn Filled Dumplings in  
Chicken Stock Soup

19 例牌 Standard (4) 8.00

20 大 Large (10) 13.50

### 21 淨水餃 Prawn Dumpling Soup

Prawn filled Dumplings in  
Chicken Stock Soup (10) 13.80

## 粥 Congee Savoury Rice Porridge

22 白粥 Plain Congee 🌿 5.50

23 皮蛋瘦肉粥 Century Egg and Pork Congee 🌿

Sliced Pork, Century Egg and Salted Egg 7.10

25 生滾牛肉粥 Minced Beef Congee 🌿

Minced Beef and Ginger 7.10

24 豬潤粥 Pork Liver Congee 🌿 7.10

26 艇仔粥 Special Congee

Fried Pork Rind, Fish Cake, Hog Maw,  
Duck and Beef 8.20

加油條 Add Doughnut Stick (2) +£1.50





## 雞肉 *Chicken Dishes*

- 27 **時菜雞** *Chicken w/ Chinese Leaf* 🌿  
Diced Chicken Breast with Chinese Leaf in Garlic 14.20
- 28 **四川雞** *Sweet Chilli Chicken* 🌶️  
Diced Chicken Breast with Peppers, Celery in Sweet Chilli Sauce 14.20
- 29 **腰果雞** *Chicken & Cashew Nuts* 🌿  
Diced Chicken Breast with Cashew Nut, Water Chestnut, Carrot, Bamboo Shoot, Peppers in Garlic Sauce 14.20
- 30 **豉椒雞** *Chicken in Black Bean Sauce*  
Diced Chicken Breast with Pepper, Onion in Black Bean Sauce 14.20
- 31 **雜菜雞** *Chicken w/ Mixed Vegetables* 🌿  
Diced Chicken Breast with Straw Mushroom, Bamboo Shoot, Carrot in Oyster Sauce 14.20
- 32 **姜蔥雞** *Chicken w/ Spring Onions + Ginger* 🌿  
Diced Chicken Breast in Spring Onion and Ginger Sauce 14.20
- 33 **檸檬雞** *Chicken in Lemon Sauce* 🌿  
Lightly Coated Chicken Slices in Lemon Sauce 14.20
- 34 **椒鹽雞** *Salt & Chilli Chicken* 🌶️ 🌿  
Lightly Coated Chicken Salted with 5 Spice Seasoning, Chilli's and Spring Onions 14.20
- 35 **咖喱雞** *Chicken Curry*  
Diced Chicken Breast with Mushrooms, Peppers, Peas in Creamy Curry Sauce 14.20



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- 36 **咕嚕雞** *Sweet & Sour Chicken* 🌿  
Lightly Coated Chicken with Pineapple, Peppers in Sweet and Sour Sauce 14.20
- 37 **咕嚕雞球** *Chicken Balls*  
Deep Fried Battered Chicken Breast Pieces served with a Slice of Lemon and Sweet & Sour Dip 14.20
- 38 **沙爹雞** *Chicken in Satay Sauce*  
Diced Chicken Breast with Peppers, Onion, Celery Baby Corn in Satay Sauce 14.20
- 39 **蘑菇雞** *Chicken & Mushrooms* 🌿  
Diced Chicken Breast with Mushrooms and Onions in Mushroom flavoured sauce 14.20
- 40 **雞芙蓉** *Chicken Foo Yung* 🌿  
Shredded Chicken Omelette with Beansprouts and Mushrooms 14.20
- 42 **金針雲耳蒸滑雞**  
**Steamed Chicken + Mushroom**  
Steamed Chicken with Black Fungi Mushrooms and Dried Lily Flowers (Large Plate) 19.50



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## 黃油雞 *Poached Chicken*

### 白切雞 *Fresh Poached Chicken* 🌿

Poached Corn-Fed Chicken, Chopped On-Bone.  
**Served Cold** with Ginger + Spring Onion Oil Dip

- 43 半隻 1/2 Chicken 16.80
- 44 一隻 Whole Chicken 32.50

### 蔥油雞 *Garlic Soya Chicken*

Poached Corn-Fed Chicken, Chopped On-Bone, and Glazed with our Garlic and Onion Soya Sauce  
**Served Warm**

- 45 半隻 1/2 Chicken 16.80
- 46 一隻 Whole Chicken 32.50



# 牛肉 *Beef Dishes*

## 燒味 *Roasties*

Roasted Fresh Everyday  
Served Warm to Maintain Texture.  
Please Ask to be Heated

### 燒鴨 *Roast Duck*

Our Popular Crispy Skin, Roasted Duck, Chopped and Served On-Bone with Homemade Soya Sauce.

- 52 例牌 Standard Portion 14.80
- 53 半隻 1/2 Duck 19.50
- 54 一隻 Whole Duck 38.00

### 叉燒 "Char Siu" Roast Pork

Marinated Honey Roast Pork, Sliced and Glazed in Honey, Served with Salted Peanuts and Soy Sauce 17.50

### 燒肉 *Crispy Belly Pork*

House Favourite, Slow Roasted Tender Belly Pork with Crispy Crackling Skin 18.50

### 燒味雙拼 *Two Roasties*

Your Choice of Two Roasted Meats in a Platter 19.50

### 三燒 *Three Roasties*

A Platter of All Three Roasted Meats 20.50

- 59 時菜牛肉 *Beef with Chinese Leaf in Garlic* Beef Slices with Chinese Leaf in Garlic Sauce 15.20
- 60 四川牛肉 *Sweet Chilli Beef* Beef Slices with Peppers, Celery in Sweet Chilli Sauce 15.20
- 61 腰果牛肉 *Beef with Cashew Nuts* Beef Slices with Cashew Nut, Water Chestnut, Carrot, Bamboo Shoot, Peppers in Garlic Sauce 15.20
- 62 豉椒牛肉 *Beef in Black Bean Sauce* Beef Slices with Peppers in Black Bean Sauce 15.20
- 63 雜菜牛肉 *Beef & Mixed Vegetables* Beef Slices with Straw Mushroom, Bamboo Shoot, Carrot in Oyster Sauce 15.20
- 64 薑蔥牛肉 *Beef with Spring Onions + Ginger* Beef Slices in a Spring Onion and Ginger Sauce 15.20
- 65 干牛肉絲 *Crispy Shredded Beef* Crispy Light Coated Shredded Beef with Peppers and Celery in Canton Sauce 15.20
- 66 咖喱牛肉 *Beef Curry* Beef Slices with Mushrooms, Pepper, Peas in Creamy Curry Sauce 15.20
- 73 咖喱牛腩 *Braised Beef Curry* Our Slow Cooked Beef Brisket and Beef Tendon Cooked in Curry Sauce 17.20
- 67 蘑菇牛肉 *Beef & Mushroom* Beef Slices with Mushrooms in Sauce 15.20
- 68 沙爹牛肉 *Satay Beef* Beef Slices with Peppers, Onion, Celery Baby Corn in a Satay Sauce 15.20

## 鴨肉 *Duck Dishes*

- 47 芽菜鴨 *Duck & Beansprouts* Roast Duck Slices on a Bed of Beansprouts with Garlic Sauce 15.80
- 48 豉椒鴨 *Duck in Black Bean Sauce* Roast Duck with Peppers in Black Bean Sauce 15.80
- 49 橙汁鴨 *Duck in Orange Sauce* Roast Duck Slices on a Bed of Pineapples with Orange Sauce 15.80
- 50 甜酸鴨 *Sweet & Sour Duck* Roast Duck with Pineapple, Peppers in Sweet and Sour Sauce 15.80
- 51 梅子鴨 *Duck in Plum Sauce* Roast Duck Slices on a Bed of Chinese Leaf with Plum Sauce 15.80





## 牛肉 *Beef Dishes*

- 69 **鐵板黑椒牛柳 Sizzling Black Pepper Steak**   
Sirloin Steak Fillets in Black Peppers Sauce served on a Hot Plate 20.50
- 70 **鐵板中式牛柳 Sizzling Canton Beef Steak**  
Sirloin Steak Fillets in Canton Sauce served on a Hot Plate 20.50
- 71 **牛百葉 Beef Book Tripe**  
Beef Book Tripe, Cooked in either
- 薑蔥 Ginger and Onion 15.20
  - 豉椒 Black Bean Sauce 15.20
  - 白灼 Plain Boiled w/ Chilli + Soya Dip 13.00



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## 豬肉 *Pork Dishes*

- 74 **時菜叉燒 Roast Pork and Chinese Leaf**  
Stir Fried Roast Pork with Chinese Leaf 14.80
- 75 **四川叉燒 Sweet Chilli Roast Pork**   
Roast Pork with Peppers, Celery in Sweet Chilli Sauce 14.80
- 76 **芽菜叉燒 Roast Pork with Beansprouts**  
Roast Pork on a Bed of Beansprouts with Garlic Sauce 14.80
- 77 **叉燒芙蓉 Roast Pork Foo Yung**  
Roast Pork in Omelette with Beansprouts and Mushrooms 14.80
- 78 **咕嚕肉 Sweet & Sour Pork**   
Lightly Coated Pork Pieces with Pineapple, Pepper in Sweet & Sour Sauce 14.80
- 79 **生炒骨 Sweet & Sour Pork Ribs.**   
Lightly Coated Pork Rib Pieces with Pineapple, Pepper in Sweet and Sour Sauce 16.00
- 80 **豉汁蒸排骨 Steamed Ribs in Black Bean**  
Steamed Chopped Ribs in Black Bean Sauce 14.80

- 81 **醬爆骨 Sticky Ribs**   
Marinated Ribs Fried until Crispy then Stewed in Sweet Chilli Sauce 17.50
- 82 **肉鬆炒豆角 Pork and Long Beans**   
Stir Fried Minced Pork and French Long Beans 16.00
- 82a **蓮藕炒臘肉 Preserved Pork & Water Lily**  
Preserved Pork and Sliced Water Lily in Red Beancurd Sauce 16.00
- 83 **鐵板中式豬扒 Sizzling Canton Pork Chop**  
Pan Fried Pork Chops in Canton Sauce Served on a Hot Plate 15.80
- 84 **薑蔥豬扒 Pork Chop in Onions and Ginger**   
Pan Fried Pork Chops in Spring Onions and Ginger Sauce 15.80
- 85 **椒鹽豬扒 Pork Chop in Salt & Chilli**   
Pan Fried Pork Chops Salted with Five Spice Seasoning, Chillies and Spring Onions 15.80
- 86 **梅菜扣肉 Mui Choy Belly Pork**  
Slow Cooked Steamed Tender Pork Belly with Preserved Vegetables 17.50
- 87 **鹹魚蒸肉餅 Steamed Pork + Salty Fish Cake**  
Steamed Minced Pork with bits of Salted Mackerel, Contains Prawns 16.00
- 88 **鹹魚煎肉餅 Pan-Fried Pork + Salty Fish Cake**  
Pan-Fried Minced Pork with bits of Salted Mackerel Contains Prawns 16.00
- 88a **蝦醬鹹魚蒸肉片 Pork in Shrimp Sauce**  
Sliced Pork with Minced Salty Fish Steamed in Shrimp Sauce 18.20
- 89 **炸大腸 Crispy Pork Chitterlings**  
Fried Pig's Intestines served with Pickled Vegetables and Hoi Sin Sauce 16.00
- 90 **味菜胡椒豬肚 Hog Maw in Pepper Broth**  
Pig's Stomach and Preserved Vegetables Stewed in Black Pepper Broth 17.20



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# 海鮮 Seafood Dishes

- 92 **沙爹大蝦 King Prawn in Satay Sauce**  
Peeled King Prawns with Pepper, Onion, Celery  
Baby Corn in Satay Sauce 16.00
- 93 **雜菜大蝦 King Prawn w/ Mixed Vegetables** 🌿  
Peeled King Prawns with Straw Mushroom,  
Bamboo Shoot, Carrot in Oyster Sauce 16.00
- 94 **蘑菇大蝦 King Prawn & Mushrooms** 🌿  
Peeled King Prawns with Mushrooms in sauce 16.00
- 95 **腰果大蝦 King Prawn & Cashew Nuts.** 🌿  
Peeled King Prawns with Cashew Nut,  
Water Chestnut, Carrot, Bamboo Shoot and  
Peppers in Garlic Sauce 16.00
- 96 **咖喱大蝦 King Prawn Curry**  
Peeled King Prawns with Mushrooms, Pepper,  
Peas in Curry Sauce 16.00
- 97 **滑蛋炒蝦仁 King Prawns in Scrambled Egg** 🌿  
Peeled King Prawns in Scrambled Egg  
with Spring Onions 16.00
- 時菜炒 Seafood with Chinese Leaf** 🌿  
Chinese Leaf in Garlic and Oyster Sauce cooked with
- 98 **大蝦** Peeled King Prawn 16.00
- 99 **鮮魷** Squid 16.00
- 100 **海鮮** Mixed Seafood Squid, Prawns, Scallops 17.20
- 豉椒 Black Bean Sauce**  
Peppers in Black Bean and Chilli Paste Sauce with
- 101 **大蝦** Peeled King Prawn 16.00
- 102 **魷魚** Squid 16.00
- 103 **田雞腿** Lightly Coated Frogs Legs 16.00



## 薑蔥 Spring Onions & Ginger

 🌿

- Spring Onion and Ginger Sauce cooked with
- 104 **大蝦** Peeled King Prawn 16.00
- 105 **吹筒** Baby Squid 16.00
- 106 **田雞腿** Lightly Coated Frogs Legs 16.00
- 107 **生蠔** Lightly Coated Oysters 19.80

## 咕嚕 Sweet & Sour

 🌿

- Sweet Tomato and Vinegar based Sauce cooked with
- 108 **大蝦** Peeled King Prawn 16.00
- 109 **魚塊** Lightly Coated Diced Cod 16.00

## 四川 Sweet Chilli

 🌶️

- Peppers and Celery in Sweet Chilli Sauce cooked with
- 110 **大蝦** Peeled King Prawn 16.00
- 111 **魚塊** Lightly Coated Diced Cod 16.00

## 椒鹽 Salt and Chilli

 🌶️ 🌿

- Salted with 5 Spice Seasoning, Chillies & Spring Onions
- 112 **大蝦** King Prawn 16.50
- 113 **魷魚** Squid 16.50
- 114 **吹筒** Baby Squid 16.50
- 115 **田雞腿** Lightly Coated Frogs Legs 16.50
- 116 **軟殼蟹** Soft Shell Crab 18.20
- 117 **大蝦 (有殼)** On-Shell King Prawn 19.50

## 118 三鮮玉子豆腐 3 Seafood + Japanese Tofu

 🌿

- Peeled King Prawns, Squid, Scallops and  
Japanese Egg Tofu Cooked in Garlic Sauce 18.20

## 119 XO醬豆腐炒三鮮 3 Seafood in XO Sauce

 🌿

- Peeled King Prawns, Squid, Scallops and  
Tofu Cooked in XO Sauce 18.20



## 海鮮 Seafood Dishes

- 120 粟米魚塊 Cod with Sweetcorn Sauce 🌱  
Cream Style Sweetcorn Sauce on a bed of Lightly Coated Diced Cod 16.00
- 121 蟹肉扒草菇 Straw Mush & Crab Meat 🌱  
Crab Meat and Egg White Sauce on a bed of Boiled Straw Mushrooms 17.20
- 122 味菜吹筒 Baby Squid with Pickled Vegetable  
Baby Squid cooked with Pickled Vegetables 15.80
- 豉汁蒸 Steamed Salmon in Black Bean Sauce  
Black Bean, Chilli Paste and Soybean Steamed with
- 123 三文魚腩 Salmon Belly 17.20
- 124 三文魚頭 Salmon Head 17.20
- 125 酥炸鮮魷 Deep Fried Squid 🌱  
Lightly Coated Squid with side of Canton Dip 16.00
- 126 酥炸大蝦 Deep Fried King Prawn Balls  
Battered King Prawn Balls with Canton Dip (8) 16.00

- 127 酥炸生蠔 Deep Fried Oysters  
Battered Oysters with Five Spice Dip 19.50
- 128 枝竹多寶魚 Turbot Fish with Tofu Skin  
Lightly Coated Turbot Chunks in Soybean Sauce with Pork and Tofu Skin. Contains Bones 19.50
- 黃金 Golden Batter  
Salty Egg Yolk and Butter Coated Golden Batter with
- 129 大蝦 (有殼) On-Shell King Prawns 20.50
- 130 鮮魷 Squid 18.20
- 131 軟殼蟹 Soft Shell Crab 19.20
- 避風塘 Dry Chilli 🌶️🌶️  
Dried Chillies and Dried Garlic Tossed with
- 133 大蝦 (有殼) On-Shell King Prawns 20.50
- 135 白灼大蝦 Fresh Boiled King Prawns 🌱  
Fresh On-Shell King Prawns Plain Boiled with a side of Chilli Soy Sauce 19.80

## 市價海鮮 Seafood Specialties

### 帶子 Scallops

Fresh Steamed Scallop on Shell (price per Scallop)  
(price may vary depending on size of scallops)

- 136 蒜蓉粉絲蒸 with Glass Noodle + Garlic 🌱 6.50
- 137 豉汁蒸 Black Bean Sauce 6.50

### 鱸魚 Fresh Sea Bass

Whole Sea Bass Steamed On-Bone Seasonal Price

- 138 清蒸 Steamed + Soy Sauce 🌱
- 139 古法 Steamed + Pork & Chinese Mushrooms +£4
- 140 豉汁 Steamed + Blackbean, Fresh Chilli 🌶️ +£4
- 141 糖醋 Deep Fried Whole Fish with Sweet & Sour Sauce 🌱 +£6

### 142 清蒸多寶魚 Turbot

Fresh Whole Turbot Steamed with Herbs  
Steamed On-Bone + Homemade Soya Seasonal Price

### 老虎蝦 Giant Tiger Prawns

- 143 豉油皇 Garlic Soya (6) 21.50
- 144 蒜蓉粉絲蒸 Glass Noodle & Garlic (6) 🌱 21.50

### 145 薑蔥龍蝦 Live Lobster 🌱

Cooked in Ginger and Onion Sauce  
Can be served with a Noodle Base Seasonal Price

### 146 薑蔥蟹 Live Crab 🌱

Cooked in Ginger and Onion Sauce  
Can be served with a Noodle Base Seasonal Price

## Lobster & Noodle

可以選擇以下四種面底

Choose to have your Lobster/Crab with a Noodle Base

生麵	Wonton Noodle	+£5 per noodle
脆面	Crispy Fried Noodle	+£8 per noodle
炒河粉	Fried Ho Fun	+£8 per noodle
伊麵	Long Life Noodle	+£10 per noodle





# 菜 Vegetable Dishes



- 147 **炒芽菜 Beansprouts**   
Stir Fried Beansprouts 8.90
- 148 **炒紹菜 Chinese Leaf**   
Stir Fried Chinese Leaf in Garlic Sauce 10.50
- 149 **炒什菜 Fried Mixed Vegetables**   
Mixed Vegetables Stir Fried with Garlic 11.50
- 150 **羅漢齋 Monks Style Vegetables**   
Stir Fried Mixed Vegetables with Fungi and Tofu 13.50
- 151 **蒜汁炒茄子 Aubergine in Garlic**   
Aubergine cooked in Garlic Sauce 12.50
- 152 **蒜蓉炒西蘭花 Broccoli in Garlic**   
Stir Fried Broccoli in Garlic Sauce 12.50
- 153 **西蘭花帶子 Broccoli with Scallops**   
Stir Fried Broccoli and Scallops in Garlic 18.60
- 153a **魚唇扒西蘭花 Broccoli with Fish Lips**  
Stir Fried Broccoli and Fish Lips, in oyster sauce 19.60
- 154 **菜脯煎蛋 Salted Radish Omelette**   
Pan-Fried Omelette with Radish and Spring Onions 14.80
- 155 **甜酸豆腐 Sweet & Sour Tofu**   
Deep Fried Tofu with Pineapple, Peppers in Sweet and Sour Sauce 14.80
- 156 **蠔油豆腐 Tofu in Oyster Sauce**   
Fried Tofu with Straw Mushroom, Bamboo Shoot, Carrot in Garlic Sauce 14.80
- 涼瓜 Bitter Melon**
- 157 **清炒 Plain Stir Fried** 12.50
- 158 **排骨 Ribs in Blackbean Sauce** 17.20
- 159 **牛肉 Stir Fried with Beef** 17.20
- 椒鹽 Salt & Chilli**   
Salted with Five Spice Seasoning, Chilli + Spring Onions
- 160 **豆腐 Tofu** 13.50
- 161 **玉子豆腐 Japanese Egg Tofu** 15.50
- 162 **蒜蓉粉絲蒸茄子 Steamed Aubergine**   
Steamed Aubergine + Glass Noodles and Garlic 15.80

芥蘭  
Gai Lan

白菜  
Pak Choi

菜心  
Choy Sum

通心菜  
Ung Choi

- 163 **清蒸豆腐 Steamed Plain Tofu**   
Plain Steamed Tofu Slices with Soy Sauce 14.00
- 蒸釀豆腐 Steamed Prawn Stuffed Tofu**   
164 **豉油 with Soy Sauce** 17.20
- 165 **百花 with Egg White Sauce** 17.20
- 蒸水蛋 Steamed Silky Egg**   
166 **清蒸 Plain** 14.80
- 166a **三色 Centry Egg and Salted Egg** 16.00
- 166b **海棠豆腐 Seafood and Tofu** 17.50
- 白菜 Pak Choi**
- 167 **蒜蓉 Garlic** 12.50
- 168 **蠔油 Oyster Sauce** 12.50
- 169 **蝦餅 Prawn Cake** 15.80
- 芥蘭 Gai Lan**  
aka. Chinese Broccoli
- 170 **蒜蓉 Garlic** 14.50
- 171 **薑汁 Ginger** 14.50
- 172 **蠔油 Oyster Sauce** 14.50
- 173 **蝦餅 Prawn Cake** 18.00
- 通心菜 Ung Choi**  
aka. Morning Glory
- 174 **蒜蓉 Garlic** 13.50
- 175 **椒絲腐乳 Fragmented Beancurd** 13.50
- 176 **馬來盞 Malaysian Shrimp Paste Sauce** 13.50
- 菜心 Choy Sum**
- 177 **蒜蓉 Garlic** 13.50
- 178 **蠔油 Oyster Sauce** 13.50
- 179 **鹽水 Pickled Veg Soup** 14.50
- 180 **蝦餅 Prawn Cake** 16.80
- 183 **麻婆豆腐 Ma Po Tofu**   
Minced Beef and Tofu cooked in Chilli Sauce 16.00
- 184 **齋麻婆豆腐 Vegetarian Ma Po Tofu**   
Mixed Vegetables and Tofu cooked in Chilli Sauce 14.00
- 185 **鐵板黑椒豆腐 Sizzling Tofu**   
Fried Tofu cooked with Black Pepper Sauce served on a Hot Plate 16.00
- 186 **琵琶豆腐 Pei Par Tofu**  
Fried Tofu and Prawn Balls in Oyster sauce 16.00
- 187 **煎釀豆腐 Fried Stuffed Tofu**   
Prawn Stuffed Tofu with Soybean Sauce 17.50
- 188 **煎釀三寶 Three Stuffed Delicious**  
Prawns stuffed Peppers and Tofu, Pork stuffed Aubergine Fried and cooked in Blackbean Sauce 17.50





## 煲仔 Claypot Dishes

- 189 粉絲什菜煲 Vegetarian & Glass Noodle 🌿🍴  
Mixed Vegetables with Glass Noodle in Garlic 15.00
- 190 溫公齋煲 Vegetarian & Beancurd Paste 🌿🍴  
Mixed Vegetables with Glass Noodle cooked  
in Red Beancurd Paste 15.80
- 191 五香牛腩煲 Braised Beef Brisket  
Five Spice Beef Brisket and Tendon Stew 17.20
- 192 魚腩豆腐煲 Fish Belly Tofu  
Lightly Coated Salmon Fish Belly and Tofu  
with Pork in Soybean Sauce 17.00
- 193 魚頭豆腐煲 Fish Head Tofu  
Lightly Coated Salmon Fish Head and Tofu  
with Pork in Soybean Sauce 17.00
- 194 薑蔥魚頭煲 Fish Head Ginger Onion 🍴  
Lightly Coated Salmon Fish Head in Ginger  
and Spring Onion Sauce 17.00
- 195 啫啫雞煲 JJ Chicken Pork Liver  
Chicken and Pork Liver in Ginger Soybean Sauce 17.00
- 196 八珍豆腐煲 Mixed Meat Tofu 🍴  
Fish Balls, Fish Cake, Roast Pork, Belly Pork,  
Hog Maw, Squid, King Prawns, Pork Liver and Tofu in  
Soybean Sauce 17.50
- 197 鹹魚肉鬆茄子煲 Salty Fish Aubergine  
Minced Pork, Salted Mackerel and Fried Aubergine  
in Dark Soy Sauce 17.50



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- 198 鹹魚豆腐滑雞煲 Chicken Tofu Salty Fish  
Salted Mackerel, Chicken and Tofu  
cooked with Soybean 18.00
- 199 魚唇鴨掌煲 Fish Lips & Duck Feet  
Fish Lips and Duck Feet with Belly Pork & Veg 20.50
- 200 火腩生蠔煲 Oyster Belly Pork  
Lightly Coated Oysters and Belly Pork  
in Soybean Sauce 20.50
- 201 一品海鮮煲 Seafood Duck Feet  
Fish Balls, Fish Cake, Squid, King Prawns, Scallops  
and Fish Lips with Duck Feet 20.50
- 202 東江豆腐煲 Tong Kwong Tofu  
Fish Balls, Fish Cake, Roast Pork, Belly Pork,  
Hog Maw, Squid, King Prawns and Pork Liver in  
Broth with Steam Prawn Stuffed Tofu 20.50
- 203 沙爹粉絲牛柳 Sirloin Satay  
Beef Sirloin Strips, Japanese Mushrooms  
and Glass Noodle in Satay Sauce 22.00



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## 川菜 Sichuan Dishes

- 204 回鍋肉 Twice Cooked Pork 🌶️  
Stir Fried Belly Pork Slices cooked with  
Fresh Chilli Peppers and Sichuan Peppercorn 17.20
- 205 水煮牛肉 Water Cooked Beef 🌶️🌶️  
Sichuan Peppercorn and Dry Chilli Broth with  
Tender Beef, Beansprouts, Japanese Mushrooms,  
Black Fungi and Chinese Leaf 17.20
- 206 口水雞 Mouthwatering Chicken 🌶️  
Chopped Fresh Corn-Fed Chicken On-Bone with  
Marinated in Sichuan Chilli Oil. **Served Cold** 19.50



## 飯 Rice Dishes

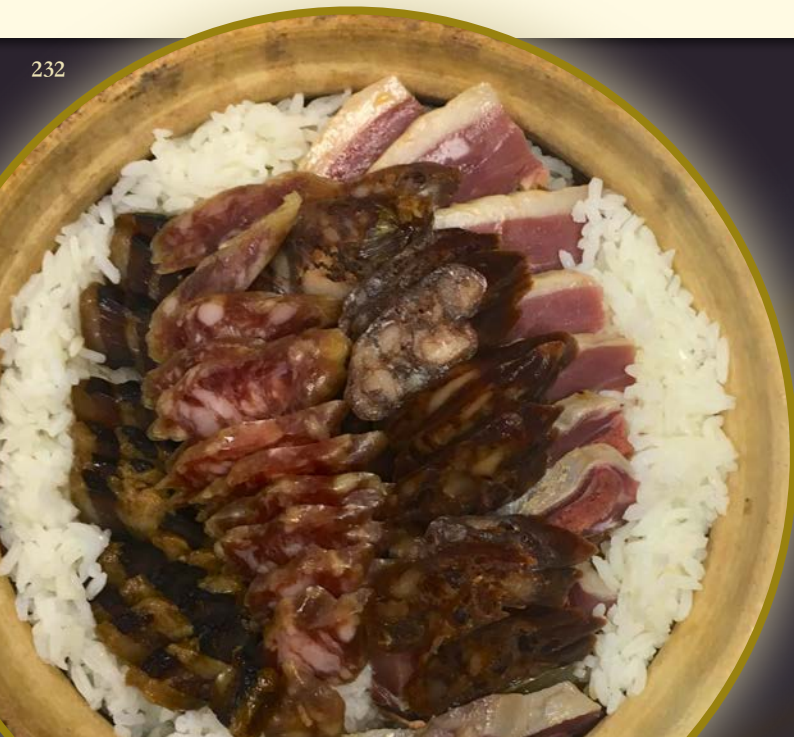
- 207 白飯 **Boiled Rice** 🌿  
Plain Boiled White Rice 3.80
- 208 椒鹽豬扒飯 **Salt & Chilli Pork Chop** 🌶️ 🌿  
Salt and Chilli Pan-Fried Pork Chops on Boiled Rice 14.20
- 209 京都豬扒飯 **Canton Pork Chop with Rice**  
Pork Chops in Canton Sauce on Boiled Rice 14.20
- 209a 豆腐火腩飯 **Belly Pork and Tofu Rice** 🌿  
Belly Pork and Tofu in Garlic Oyster Sauce on Boiled Rice 14.20
- 210 蒸排骨飯 **Steamed Ribs Rice**  
Steamed Blackbean Ribs on Boiled Rice 14.20
- 211 牛腩飯 **Braised Beef Rice**  
Braised Beef Brisket on Boiled Rice 14.20
- 212 咖喱牛腩飯 **Braised Beef Curry Rice**  
Braised Beef Brisket in Curry Sauce on Boiled Rice 14.20
- 213 福建炒飯 **Fu Kien Fried Rice**  
Diced Duck, Prawns, Chicken, Chinese Mushrooms, Gai Lan in Oyster Sauce on Fried Rice 14.80
- 214 羅漢齋飯 **Vegetarian Rice** 🌿 🌿  
Mixed Vegetables with Tofu, Fungi on Boiled Rice 13.60
- 燒味飯 Roasties Rice** Meat Served Warm  
Roasties with Pak Choi on Boiled Rice
- 215 叉燒飯 "Char Siu" Roast Pork Rice 14.80
- 216 燒鴨飯 Roast Duck Rice 14.80
- 217 燒肉飯 Roast Belly Pork Rice 14.80
- 218 雙拼飯 Two Roasties Rice 14.80
- 219 三燒飯 Three Roasties Rice 15.80



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- 220 招牌飯 **Mayflower Special Rice** (Assorted Meat)  
Fish Balls, Fish Cake, Roast Pork, Belly Pork, Hog Maw, Squid, King Prawns, Pork Liver in Garlic sauce on Boiled Rice Base 15.20
- 炒飯 Egg Fried Rice** 🌿  
Egg Fried Rice with Spring Onion
- 221 蛋炒飯 Plain Egg Fried Rice 4.50
- 222 雜菜炒飯 Mixed Vegetable Fried Rice 🌿 12.50
- 223 生炒牛肉炒飯 Minced Beef Fried Rice 13.20
- 224 雞絲炒飯 Shredded Chicken Fried Rice 13.20
- 225 叉燒絲炒飯 Shredded Roast Pork Fried Rice 13.20
- 226 蝦仔炒飯 Shrimp Fried Rice 13.20
- 227 鴨絲炒飯 Shredded Roast Duck Fried Rice 14.20
- 228 大蝦炒飯 King Prawn Fried Rice 14.80
- 229 揚州炒飯 Special (Chicken, RtPork, Shrimp) 14.20
- 230 星洲炒飯 **Singapore Fried Rice** 🌶️  
Chicken, Roast Pork, Shrimp and Spring Onion cooked with Curry Powder 14.20
- 231 鹹魚雞粒炒飯 **Salty Fish & Chicken Fried Rice**  
Salted Mackerel, Diced Chicken, Preserved Veg and Onion 15.20

232



## 煲仔飯 Claypot Rice

Marinated Meat, Vegetables and Rice Cooked in One Pot  
Please Allow 30 mins Preparation Time

- 232 臘味 **Preserved Meat**  
Mix of Preserved Sausages, Pork and Duck accompanied by a side plate of Choy Sum 24.00
- 233 鳳爪排骨 **Chicken Feet & Ribs**  
Steamed Chicken Feet and Ribs in Blackbean 22.00
- 234 冬菇滑雞 **Chicken & Chinese Mushrooms**  
Chicken and Chinese Mushrooms in Oyster Sauce 22.00

Please Inform Staff of any Dietary Requirements  
All Prices are Subject to a 10% Service Charge



# 中式粉麵 Noodles with Sauce

可以搭配不同面底 CHOOSE YOUR NOODLES: (except 248)

- 炒麵 Chow Mein Yellow, Thin, Egg Noodle 脆面 Crispy Noodle Deep Fried, Egg Noodle  
 煎米線 Vermicelli Thin, Rice Noodle 🍷 炒河粉 Hofun Thick, Flat, Rice Noodle 🍷  
 炒烏冬 Udon Thick, Round, Wheat Noodle



238H

- 235 菜遠牛 Beef & Choy Sum in Garlic Sauce 🍷 14.20  
 236 肉絲冬菇 Shredded Pork & Chinese Mush 14.20  
 237 羅漢齋 Mixed Vegetable Monks Style 🌱🍷 14.20  
 238 豉椒牛 Beef Blackbean Sauce 14.20  
 239 蝦球 King Prawn & Mangetout 🍷 15.20  
 240 三鮮 Seafood 🍷  
 King Prawns, Scallops, Squid in Garlic Sauce 16.00  
 241 招牌 Mayflower Special (Assorted Meat)  
 Fish Balls, Fish Cake, Roast Pork, Belly Pork,  
 Hog Maw, Squid, King Prawns, Pork Liver in  
 Garlic sauce 15.20

- 242 牛腩 Braised Beef 14.20  
 燒味 Roasties Meat Served Warm  
 Roasties with Pak Choi on Noodles with Garlic Sauce  
 243 叉燒 "Char Siu" Roast Pork 14.80  
 244 燒鴨 Roast Duck 🍷 14.80  
 245 燒肉 Roast Belly Pork 🍷 14.80  
 246 雙拼 Two Roasties 14.80  
 247 三燒 Three Roasties 15.80  
 248 乾燒伊麵 Stir Fried Long Life Noodle  
 Long Life Noodle Stir Fried in Oyster Sauce  
 with Shredded Cha Sir Pork 16.20

# 湯麵 Soup Noodle

可以搭配不同面底 CHOOSE YOUR NOODLES: (except 252, 253, 259)

- 生麵 Wheat Noodle Thin, Brown, Wheat Noodle 撈麵 Lo Mein Wheat Noodle with Soup Separate  
 米線 Vermicelli Thin, Rice Noodle 🍷 河粉 Hofun Thick, Flat, Rice Noodle 🍷  
 烏冬 Udon Thick, Round, Wheat Noodle



249

- 249 雲吞 Wonton & Pak Choi 14.50  
 250 羅漢齋 Monks Style Veg 🌱🍷 13.50  
 251 牛腩 Braised Beef 14.50  
 252 雪菜鴨絲湯米 Duck Vermicelli 🍷  
 Shredded Roast Duck and Pickled Cabbage  
 on Soup Vermicelli 14.50  
 253 榨菜肉絲湯米 Shredded Pork Vermicelli  
 Shredded Pork and Preserved Vegetables in  
 Oyster Sauce on Soup Vermicelli 14.20

- 燒味 Roasties Meat Served Warm  
 Roasties with Pak Choi on Soup Noodles  
 254 叉燒 "Char Siu" Roast Pork 14.80  
 255 燒鴨 Roast Duck 🍷 14.80  
 256 燒肉 Roast Belly Pork 🍷 14.80  
 257 雙拼 Two Roasties 14.80  
 258 三燒 Three Roasties 15.80  
 259 鴻圖伊麵 Long Life Noodle Soup  
 Crab Meat in Egg White Sauce on Long Life  
 Noodle Soup 16.20

# 干炒粉麵 Dry Fried Noodle

## 炒麵 Chow Mein

Fried with Beansprout and Spring Onion

- 260 淨炒麵 Plain Chow Mein 10.50  
 261 雜菜炒麵 Mixed Vegetable Chow Mein 🌱 13.20  
 262 雞絲炒麵 Shredded Chicken Chow Mein 13.20  
 263 牛肉炒麵 Beef Chow Mein 13.20  
 264 叉燒絲炒麵 Shredded Rt Pork Chow Mein 13.20  
 265 鴨絲炒麵 Shredded Duck Chow Mein 14.20  
 266 大蝦炒麵 King Prawn Chow Mein 14.80  
 267 揚州炒麵 Special (Chicken, Rt Pork, Shrimp) 14.20  
 268 豉油王炒河 Plain Stir-Fried Hofun 🌱🍷 10.50  
 269 星洲炒米 Singapore Vermicelli 🌶️  
 Stir Fried Vermicelli with Fish Cake, Chicken, Roast  
 Pork, Shrimp, Beansprout + Curry Powder 14.20  
 270 乾炒牛河 Beef Fried Hofun 🍷  
 Stir Fried Hofun with Beef and Beansprout 14.20

- 269a 廈門炒米粉 Xiamen Vermicelli 🌶️  
 Sweet n Sour flavoured Vermicelli, contains Fish Cake,  
 Chicken, Roast Pork, Shrimp 14.20  
 271 XO醬炒三鮮烏冬 X.O Seafood Udon 🌶️  
 Stir Fried Udon with King Prawns,  
 Scallops, Squid and X.O Sauce 15.80



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# 套餐 Set Menus

## A

Chicken & Sweetcorn Soup  
-  
Chicken in Black Bean Sauce  
Beef with Chinese Leaf  
Sweet & Sour Chicken  
Egg Fried Rice

**£48 for 2 people**

(additional £24 per person)

## B

Mixed Starter Platter  
-  
Roast Pork with Beansprouts  
Chicken & Cashew Nuts  
Sweet & Sour Chicken  
Beef in Black Bean  
Egg Fried Rice

**£52 for 2 people**

(additional £26 per person)

## C

Mixed Starter Platter  
-  
King Prawn with Straw Mushrooms  
Sizzling Canton Pork Chop  
Sweet & Sour Chicken  
Beef in Black Bean  
Egg Fried Rice

**£78 for 3 people**

(additional £26 per person)

## D

Mixed Starter Platter  
Crispy Aromatic Duck  
-  
Sweet Chilli King Prawn  
Stir Fried Mixed Vegetables  
Sweet & Sour Chicken  
Sizzling Beef Steak in Black Pepper  
Special Fried Rice

**£112 for 4 people**

(additional £28 per person)



# 中式套餐 Authentic Set Menus

These Menus are based more on Authentic Cantonese Food  
Great for sharing and trying new dishes. Parties of 8+ only

Three Roasties  
King Prawns in Ginger & Spring Onion  
Crispy Squid in Chilli Salt  
Aubergine and Salted Fish Hotpot  
Sweet & Sour Chicken  
Beef in Black Bean Sauce  
Gai Lan (Chinese Broccoli) in Garlic  
Sizzling Beef Steaks in Canton Sauce  
Sichuan Mouthwatering Chicken  
Plain Chow Mein  
Egg Fried Rice

**£28 per person**

(minimum for 8 People)

Ma Po Tofu  
Sweet + Sour Pork  
Three Roasties  
Crispy Squid in Salt and Chilli  
Sizzling Pork Chops in Canton Sauce  
Aubergine and Salted Fish Hotpot  
King Prawns in Ginger & Spring Onion  
Gai Lan with Prawn Cake  
Beef Brisket Claypot  
Garlic Soya Chicken  
Plain Chow Mein  
Special Fried Rice

**£30 per person**

(minimum for 8 People)

# 甜品 Dessert

- 272 炸香蕉 Banana Fritters 🌿  
Deep Fried Banana in Crispy Batter with Syrup 8.00
- 273 炸菠蘿 Pineapple Fritters 🌿  
Deep Fried Pineapple Slices in Crispy Batter  
with Syrup Dressing 8.00
- 274 拔絲香蕉 Toffee Banana 🌿  
Deep Fried Banana w/ Toffee + Sesame Coating 9.00

- 275 荔枝 Lychees 🌿🍷  
Fresh Lychees in Cold Lychee Water 8.00
- 276 香草雪糕 Ice Cream  
Classic Vanilla Ice Cream 7.50
- 278 炸/蒸奶皇包 Custard Bun  
Deep Fried/Steamed White Chinese Buns  
with Custard Filling (3) 5.80

Please Inform Staff of any Dietary Requirements  
All Prices are Subject to a 10% Service Charge



# 點心 Dim Sum Menu

Served From 12pm - 4pm

## 蒸 Steamed Dishes

S1	蝦餃	Ha Kau (King Prawn Dumplings)	6.5
S2	鮮蝦韭菜餃	Prawn and Chive Dumplings	6.2
S3	燒賣	Sui Mai (Pork and Prawn Dumplings)	6.5
S4	山竹牛肉丸	Beef Balls	6
S5	上海小籠包	Shanghai Dumplings	6
S7	珍珠糯米雞	Glutinous Rice with Pork in Lotus Leaf	6.5
S8	薑蔥牛百葉	Cow Stomach with Ginger and Spring Onions	6
S9	叉燒包	Cha Siu Pork Buns	6
S10	奶黃包	Custard Buns	5.8
S13	豉汁鳳爪	Chicken Feet in Blackbean Sauce	6.4
S14	豉汁排骨	Steamed Ribs in Blackbean Sauce	6.4
S15	鮮竹卷	Beancurd Skin Roll	6
S16	迷你鳳爪排骨飯	Mini Chicken Feet and Ribs Rice	8



# 點心 Dim Sum Menu

Served From 12pm - 4pm

## 炸 Fried Dishes

S20	蛋撻	Egg Tarts	6
S21	蘿蔔糕	Turnip Paste	6.2
S22	XO醬炒蘿蔔糕	Turnip Paste in X.O Sauce	7.5
S24	咸水角	Han Sui Gok Glutinous Rice Dumpling	6
S25	墨魚餅	Cuttlefish Cakes	6.2
S26	鮮蝦腐皮卷	Deep Fried Prawn Beancurd Roll	6.2
S27	沙律明蝦餃	Deep Fried King Prawn Dumplings	6.2

## 腸粉 Cheung Fun

S30	淨腸粉	Plain	5.5
S31	叉燒腸粉	Roast Pork	6.5
S32	牛肉腸粉	Beef	6.5
S33	鮮蝦腸粉	King Prawn	7.5
S34	炸兩腸粉	Dough Stick	6.5
S35	春風得意腸粉	Special (Fried Prawn Wrap)	8
S36	蝦米腸粉	Dried Shrimp	6.2