Panda's Kitchen

The Best Traditional Sichuan Hot Pot

喜悦正宗四川火锅

By Pandas Kitchen

正宗四川火锅

四川火锅的由来

四川火锅的出现，大约在清代的道光年间（1821-1851）。经过多方考证，四川火锅真正的发源地是长江之滨-酒城泸州的小米滩。炊具仅一瓦罐，罐中盛水（汤），加以各种蔬菜，再添加辣椒、花椒祛湿（因为有“菜当三分粮，辣椒当衣裳”之说）。

当时，长江边上的船工们跑船常宿于小米滩。停船即生火做饭驱寒，船工们吃后，美不可言（在他们心中），就这样一传十，十传百在长江边各码头传开了。

About The Sichuan Hot Pot

Sichuan Hot Pot can be traced back to the time of the Qing Dynasty around 1821 to 1851. Leech on to the famous Sichuan Cuisine, Sichuan Hot Pot is famous for its' spicy rich flavour and variety of ingredients and spices that are used to create the soup base, along with the accompanying dipping sauces for the hot pot food.

All you need for Sichuan Hot Pot is a big spicy hot pot of boiling broth, a range of fun ingredients to cook in it, and an assortment of rich flavours to make your own dipping sauce. A hot pot experience is ultimately what you make of it.

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The Best Traditional Sichuan Hot Pot

四川火锅

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喜悦正宗四川火锅

£29.8 Per Person
(minimum 2 people)

LET'S "HOT POT" NOW!

Vegetarian Pots Are Also Available

01 第一步：选择你您喜欢的锅底
Step 1：Order Your Favourite Pot

A 麻辣牛油
Spicy Beef Butter
Broth

B 麻辣清油
Classic Spicy
Broth (v)

C 三鲜滋补汤
Three Fresh Nourishing
Soup (v)

E 老坛酸菜
Traditional Sichuan Pickles
& Cabbage Broth (v)

F 番茄浓汤
Rich Tomato
Broth (v)

F 冬阴功汤
Tom Yum
Soup (v)

02 第二步：选择您喜欢的涮品
Step 2：Choose Your Favourite Items

海鲜类 Seafood

Fish Fillet 鱼片
Fish Ball 鱼丸
Chikuwa Fish Cake 竹轮
Fish Tofu 6pcs 鱼豆腐 £1.00 per portion
King Prawns (Shelled) 大虾
Peeled Prawns 去壳虾仁
Mussels (Shelled) 6pcs 青口 £1.00 per portion
Squid 鱿鱼
Crabmeat Sticks 蟹肉棒

其它 Others

Sweet Potato Vermicelli (Thin) 红薯粉丝 (细)
Sweet Potato Vermicelli (Wide) 红薯粉 (宽)
Mung Bean Vermicelli 龙口粉丝
Shirataki Konjac Noodles 魔芋丝结
Rice Cake Slices 年糕
Quail Egg 6 pcs 鹌鹑蛋 £1.00 per portion
Egg 鸡蛋 £1.00 each
Lamian (Hand-Pulled Noodles) 拉面 £1 per portion

肉类 Meat

Fatty Beef Slices 肥牛卷
Fresh Beef Slices 嫩牛肉
Beef Tripe Slices 牛百叶
Beef Meatballs 6pcs 牛肉丸 £1.00 per portion
Beef Brisket 牛腩
Lamb Slices 肥羊卷
Lamb Ribs 羊排
Pork Belly Slices 五花猪肉卷
Sichuan Crispy Pork 四川小酥肉
Luncheon Meat (Pork) 午餐肉
Pig Intestine 熟肥肠
Pork Meatballs 6pcs 猪肉丸 £1.00 per portion
Pork Crunch 炸猪皮 £1.00 per portion
Chicken Slices 鸡肉片

豆制品类 Tofu

Dried Bean Curd Stick 腐竹
Deep Fried Tofu 炸豆腐
Deep Fried Tofu Ball 豆腐泡
Frozen Hot-Pot Bean Curd 冻豆腐
Silky Tofu 嫩豆腐
Crispy Bean Curd Rolls 响铃卷 £1.00 per portion
Bean Curd Sheet 干豆腐皮

蔬菜类 Vegetables

Chinese Cabbage 大白菜
Spinach 菠菜
Lettuce 生菜
Radish Slices 白萝卜片
Bamboo Shoot 鲜笋条
Broccoli 西兰花
Potato Slices 土豆片
Lotus Root Slices 藕片
English Mushroom 白蘑菇
Enoki Mushroom 金针菇
Oyster Mushroom 平菇
Black Cloud Ear Fungus 木耳
Kelp Knots 海带结
Cucumber 黄瓜
Baby Coen 玉米笋
Baby Pak-Choi 上海青

素肉类 Mock Meat

Mock Lamb 斋羊肉
Mock Chicken 斋鸡丁
Mock Fish Fillet 斋鱼片
Mock Prawns 斋虾

PANDA'S KITCHEN

We Love to see you back here

+020-727-88666 hello@pandas.kitchen

Lunch Menu

12 pm - 5pm daily

EGG fried rice option extra £1.50

Fried EGG option extra £1.50

Our Signature

Aromatic Beef with Cumin on Rice

孜然牛肉飯

£10.8

£9.8

Ma Po To-Fu with minced pork on rice (vegetarian option available)

麻婆豆腐飯

£9.8

Dry Fried French Beans with minced pork on rice (vegetarian option available)

干煸四季豆飯

£9.8

Fish-Fragrant Aubergines with minced pork on rice (vegetarian option available)

魚香茄子飯

£9.8

Sweet & Sour Chicken on rice

咕嚕鸡飯

£10.8

Braised Pork Belly on rice

紅燒肉飯

£10.8

Gong Bao Chicken on rice

宫保鸡丁飯

£10.8

Black Bean Beef on rice

豉椒牛肉飯

£11.8

Red Braised Beef Brisket on rice

红烧牛腩飯

£11.8

Green Chicken Curry on rice

青咖哩鸡飯

£12.8

Chicken Katsu Curry on rice

咖哩鸡扒飯

£12.8

BBQ Pork & Crispy Pork Belly on rice

义燒、燒肉飯

£13.8

Roast Duck on rice

燒鴨飯

All price inclusive of VAT. A discretionary 12.5% of service charge will be added to final bill

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EGG fried rice option extra £1.50

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Our Signature

Red Braised Beef Brisket on Noodles

红烧牛腩面

£12.8

£11.8

Singapore Vermicelli

星洲炒米

£11.8

Stir-Fried Beef Ho-Fan

干炒牛河

£11.8

Stir-Fried Seafood Udon Noodles

海鲜炒烏冬面

£13.8

Seafood Tom Yum Noodles Soup

冬阴海鲜湯面

£13.8

LAKSA Seafood Noodles

咖哩叻沙湯面

£12.8

Pork Won Ton Udon Noodles Soup

云吞烏冬湯面

£12.8

Chicken Katsu Curry Udon Noodles

咖哩鸡扒烏冬面

£12.8

Chong Qing Pork Dumplings Noodles Soup

重庆水饺湯面

£12.8

Sichuan Zhajiangmian Noodles (Pork / Chicken)

四川杂酱面
(豬/ 鸡肉)

£13.8

Sambal Seafood Char Kuey Teow

三巴海鲜炒果条

£14.8

Roast Duck Noodles Soup

燒鴨湯面

All price inclusive of VAT. A discretionary 12.5% of service charge will be added to final bill

CHEF RECOMMENDATION廚師推介

SICHUAN GRILLED FISH 喜悦烤鱼 £35.8

Come with:
Seabass, Broccoli, Potato, Dried Bean Curd, Bamboo Shoots
(鲈鱼.西兰花.土豆.腐竹.笋片)

"MA - LA' DRY POT 麻辣香锅 £32.8

Choose 6 items from extra list 任选6样配菜

Extras 配菜:

#Broccoli 西兰花, Potato 土豆, Bamboo Shoots 笋片, Lotus Roots 藕片, Enoki Mushroom 金針菇, Oyster Mushroom 平菇, Black Cloud Ear Fungus 木耳 , Dried Bean Curd 腐竹, Silky Tofu 滑豆腐, Deep Fried Tofu 炸豆腐

#Chicken, 鸡肉 Crispy Pork 酥肉, Luncheon Meat 午餐肉, Beef Slices 牛肉, Fish Fillet魚片, Fish Ball 魚丸, Prawn虾, Crab Stick 蟹肉棒

SPECIAL MENU 特色菜

Come with 主料:

-CHICKEN 雞 £24.0
-AROMATIC BEEF 牛 £24.0
-FISH 腩 £24.0
-PRAWN 虾, SCALLOP 扇貝, MUSSEL 青口 £29.8

Extras 配料:
-Celery 西芹
-Carrot 紅蘿卜
-Green & Red Peppers 青紅椒
-Onion 洋 块
-Garlic(Big Size) 大蒜
-Potato 土豆

SICHUAN MAO ROAST DUCK IN CLAY POT 四川冒鴨 £28.8(Big) ,£18.8(Small)

Mao roast duck is special delicacy in Chengdu, Sichuan Province. It combines the crispy skin of roast duck and the tender meat of roast duck with the unique Sichuan way of eating maocai. Cut the roast duck into piece and Put it in a "Maocai" soup pot and blanch it. Add the Maocai duck, a combination of meat and vegetables and overflowing with fragrance.

VEGETABLES / TOFU蔬菜/豆腐

STIR-FRIED LOOFAH WITH GREEN BEANS 白汁絲瓜燴青豆 £10.8
PAN FRIED GREEN CHILI 虎皮青椒 £10.8
DRY-WOK CAULIFLOWER 干鍋花菜 £10.8
HAND-TORN CABBAGE WITH RED CHILLI 手撕包菜 £10.8
STRI FRIED BROCCOLI WITH MUSHROOM IN OYSTER SAUCE香菇蚝油西兰花 £10.8
DRY WOK CUMIN POTATOES & LOTUS SLICES (v) 干鍋孜然土豆藕片 £10.8
MORNING GLORY 通菜
-garlic £10.8
-pan stir-fried £10.8
-fermented bean curd £12.8
STRI-FRIED PAK CHOI WITH CRUSHED GARLIC(v) 蒜蓉小白菜 £11.8
DRY-FRIED GREEN BEANS 干煸四季豆*(vegetarian option available) cooked with minced pork and dried beansprouts, an intensely flavoured preserved mustard green from the Sichuan city of Yibin,* £12.8
BRAISED EDAMAME BEANS WITH LUNCHEMEAT ,DRIED SHRIMP AND TOMATOES 三鮮毛豆 £12.8
MUM'S HOME-STYLE TOFU家常豆腐*(vegetarian option available) is another type of Sichuan flavour, inspired by Chinese traditional home-style cooking. Deep-fried sliced tofu and pork belly in a salty, savoury medium hot chill bean sauce with a touch of sweetness* £12.8
FISH-FRAGRANT AUBERGINES 魚香茄子*(vegetarian option available) fish-fragrant aubergines. Sumptuous, braised aubergines with minced pork, one of our most delicious dishes* £12.8
PAT CHOI IN SUPERIOR SOUP STOCK 上湯白菜 £12.8
MA PO TO-FU MINCED PORK 麻婆豆腐 *(vegetarian option available)* £13.8

RICE & NOODLES飯/面

STEAMED RICE 米飯 £3.5
EGG FRIED RICE 蛋炒飯 £5.0
DOUBLE COOKED PORK BELLYFRIED RICE 回鍋肉炒飯 £12.8
SICHUAN STYLE COOKED PORK SLICES WITH GREEN CHILLIFRIED RICE 小炒肉炒飯 £12.8
SAMBAL FRIED RICE 三巴炒飯 £13.8
FRIED RICE 炒飯
-Beansprouts 芽菜 £11.8
-Mix Vegetables (v) 雜 £11.8
-Chicken 雞肉 £12.8
-Beef 牛肉 £12.8
-King Prawns 大虾 £13.8
-Singapore 星洲 £13.8
-Yang Zhou Special Fried Rice 揚州炒飯*(prawn, chicken , luncheon meat)* £13.8
-Seafood £14.8
(prawn, squid, crab stick) 海鮮

NET NOODLES WITH SOUP 淨湯面
CHONG QING NOODLES 重庆小面 £4.8
(with minced pork(vegetarian option available)
DAN DAN NOODLES 担担面 £6.8
(with minced pork(vegetarian option available)
SOUR & SPICY VERMICELLI (v) 酸辣粉 £6.8
(with yellow beans)

STIR-FRIED UDON NOODLES 炒面
-Mix Vegetables (v) 雜菜 £11.8
-Beansprouts 芽菜 £11.8
-Chicken 雞肉 £13.8
-Beef 牛肉 £13.8
-King Prawns 大虾 £14.8
-Seafood 海鮮 (*prawn, squid, crab stick*) £15.8

STIR-FRIED CRISPY NOODLES (BLACK BEANS / CANTONESE STYLE) 豉椒烘面/粤式烘面
-Chicken 雞肉 £11.8
-Beef 牛肉 £11.8
-King Prawns 大虾 £13.8
-Mix Vegetables (v) 雜菜 £13.8
-Pork slices 肉絲 £14.8
-Seafood 海鮮(*prawn, squid, crab stick*) £15.8
SINGAPORE VERMICELLI (v) 星洲炒米 £15.8
(prawn, chicken, luncheon meat)
FRIED BEEF HO-FUN 干炒牛河 £13.8
CHAR KUEY TEOW 炒粿条 £13.8
(vegetarian option available)
(Stir-fried flat noodles with egg, prawn and chicken
SAMBALCHAR KUEY TEOW 三巴炒粿条 £13.8
"MA-LA" ASSAM NOODLES 馬來參魚湯面 £14.8
ROAST DUCK OODLES SOUP 燒鴨湯面 £14.8

PANDA'S KITCHEN EST 2022

ALL DAY FOOD MENU

WE LOVE TO SEE YOU BACK HERE

Panda's Kitchen

STARTERS头盘

SPICY GARLIC GINGER EDAMAME 蒜辣毛豆 £7.0
HANDMADE VEGETARIAN SPRING ROLLS *(V)* 三丝春卷 £7.0
PAN FRY CHICKEN DUMPLINGS 鸡肉煎餃 *(vegetarian option available)* £7.5
PORK DUMPLINGS (*in red chilli oil*) 紅油水餃 £8.5
PORK WON TON 麻辣抄手(*in red chilli oil-vegetarian option available*) £8.5
SICHUAN CRISPY PORK STRIPS 四川小酥肉 £8.5
SALT & PEPPER CHICKEN 椒盐雞块 *(vegetarian option available)* £9.2
SWEET & SOUR CARAMELISED PORK RIBS 糖醋排骨 £10.9
SALT & PEPPER CHILLI SQUID 椒盐鮮魷 £10.9
SALT & PEPPER SPARE RIBS 椒盐排骨 £10.9
CRISPY WASABI PRAWNS 芥末虾球(*deep-fried king prawns coated with wasab mayonnaise sauce)* £10.9
BUTTERFLY KING PRAWNS IN BREADCRUMBS 蝴蝶虾 *(served with spicy wasabi mayo)* £10.9
CRISPY AROMATIC DUCK 香酥鴨 *(vegetarian option available)* 1/4 £13.8 1/2 £23.8

COLD STARTERS涼菜

SICHUAN SMASHED CUCMBERS(V) 拍黃瓜 £7.8
(lightly pat cucumbers marinated with chilli, garlic and vinegar sauce)
REFESHING FUGUS 爽口木耳 £7.8
(black cloud ear fungus with fresh coriander, garlic, chilli and Sichuan pepper)
CHINESE OKRA WITH CHILLI & GARLIC(V) 凉拌秋葵 £8.5
SEEWEED SALAD STRIPS 拌海帶絲 £8.8
SCALLION OIL CHICKEN 葱香雞 £11.8
TRADITONAL MARINADED BEEF SLICES WITH HOMEMADE £11.8
SICHUAN SAUCE DIPPING 醬牛肉
CLASSIC MOUTH-WATERING CHICKEN 口水鸡 £11.8
(sliced chicken {skin-on} in Sichuan red chilli topped with sesame seeds {warm})
SICHUAN MALA JERKY BEEF 麻辣牛肉干 £12.5

SOUP汤

CHICKEN SWEET CORN SOUP 鸡茸玉米羹 £6.8
(vegetarian option available) silky and creamy sweetcorn soup with thinly diced chicken
AUNTIE SONG SOUP 宋嫂鱼汤 £6.8
(fish, carrot, mushroom, egg (v)
TRIO-WILD MUSHROOM SOUP (V) 三鮮野菌汤 £6.8
PORK WON TON SOUP 云吞汤 £7.0
(vegetarian option available)
SEAFOOD TOM YUM SOUP 冬阴汤 £7.8
(vegetarian option available)
SEAFOOD HOT & SOUR SOUP 海鮮酸辣汤 £7.8
(vegetarian & chicken option available) prawn , crab meat, squid

FISH 魚

FISH FILLET (Pangasius) 魚片
DOUBLE COOK WITH SICHUAN SPICY SAUCE 回鍋魚 £13.8
deep-fried lightly battered pangasius slices to create a crispy exterior, then stir-fried with chillies & bean paste.

-Salt & Pepper 椒盐魚片 £13.8
-Black Beans 豉椒魚片 £13.8
-Sweet & Sour 咕噜魚片 £13.8
-Satay Sauce 沙爹魚片 £13.8

WHOLE SEABASS 鲈魚
-Steamed with Ginger & Spring Onions (20 mins) 清蒸 £19.8
-Yellow Bean Sauce (15 mins) 豆瓣 £22.8
-Red Braised (15mins) 紅燒 £22.8
-Dry Slow Cooked (15 mins) 干燒 £22.8
-Sambal Fish 三巴魚 £22.8
-Sweet & Sour (15 mins) 松鼠糖醋魚 £22.8

SICHUAN SPICY FISH FILLET POT 冷鍋魚 £22.8
TRADITIONAL BOILED PANGASIUS FILLET WITH SICHUAN SIZZLING CHILLI OIL 水煮魚*(boneless)* £22.8
SLICED PANDASIUS FILLET WITH PICKLED CABBAGE & CHILLI 酸菜魚
(served in refreshing spicy sour broth with vermicelli, bamboo shoot, mushroom) £24.8

PRAWN & SEAFOOD 虾及海鮮

STEAMED SCALLOPS with GARLIC VERMICELLI (Spicy Optional) 蒜蓉粉絲蒸帶子 £5.0(each)

XO SAUCE SEA FOOD BIRDSNEST XO醬雀巢海中宝 *(Scallop , Shrimp, Squid)* £14.8
GONG BAO KING PRAWN WITH PEANUTS 宫保大虾球 £14.8
SWEET & SOUR KING PRAWNS 咕噜大虾 £14.8
SALT & PEPPER KING PRAWNS 椒盐大虾 £14.8
PICKLED PEPPER SQUID FLOSS 泡椒魷魚須 £14.8
KING PRAWN WITH BLACK BEANS SAUCE 豉椒大虾 £15.8
FRAGRANT CHILLI KING PRAWN 辣子大虾 £15.8
GOLDEN KING PRAWNS WITH SALTED EGG YOLK 黄金虾球 £15.8
MUSSELS IN A CREAMY SAUCE 奶油燴青口 £15.8
WORK-TOSSED SPICY KING PRAWNS WITH CRUNCHY LOTUS ROOTS香辣大虾*(With Shells)* £16.8

BEEF & LAMB 牛/羊

RED CURRY BEEF 紅咖哩牛肉 £12.8
CRISPY SHREDDED CHILLI BEEF 干牛絲 £12.8
STIR-FRIED BEEF SLICES 炒牛肉
-Ginger & spring Onions 姜葱 £12.8
-Black Beans 豉椒 £12.8
-Black Peppers 黑椒 £12.8
BRAISED BEEF BRISKET WITH TOMATO 番茄牛腩 £13.8
RED BRAISED BEEF BRISKET 紅燒牛腩 £13.8
AROMATIC BEEF WITH CUMIN 孜然牛肉*(A classic Sichuan dish. Thinly sliced marinated beef stir-fried with cumin, ginger, garlic, chilli & coriander in results of a fragrant and spicy aroma)* £13.8

BEEF WITH EOKI MUSHROOM 金针酸菜肥牛 £13.8
In Sichuan pickles golden soup
GUAN GONG BEEF 关公牛(Lightly Deep Fried Beef Slices With Chilli) £14.8
SICHUAN CLASSIC BOILED BEEF 水煮牛肉 £15.8
beef sliced cucumber, Chinese cabbage, beansprout
DRY-WOK LAMB WITH LOTUS ROOT AND POTATO 干鍋羊腩 £16.8
SPICY CUMIN LAMB 孜然羊排 £16.8
MANRIADED SHORT RIBS WITH SPECIAL SAUCE WARP LOTUS LEAVES £24.8
秘汁荷叶牛肋骨

POULTRY家禽

SWEET & SOUR CHICKEN 咕噜鸡 £11.8
A classic favourite, Crispy deep-fried chicken in a tangy, fruity sauce with pineapple, green & red peppers
GREEN CURRY CHICKEN 青咖哩鸡 £12.8
CHICKEN CURRY 咖哩鸡 £12.8
STIR-FRIED CHICKEN SLICES 炒鸡肉 £12.8
-Ginger & spring Onions 姜葱 £12.8
-Black Beans 豉椒 £12.8
-Black Peppers 黑椒 £12.8
-Satay Sauce 沙爹醬 £12.8
-Green Chilli 尖椒 £14.8
-Chicken Slices With Sambai Sauce 三巴鸡 £12.8

GONG BAO CHICKEN WITH PEANUTS 宫保鸡丁 £12.8
Named after a nineteenth century governor of Sichuan. A medley of chicken cubes, peanuts and red chilli bean paste and fresh Sichuan pepper corns
GENERAL TSO'S CHICKEN 左宗鸡 £12.8
CHICKEN WITH POTATOES & MUSHROOM 土豆香菇炖鸡 £14.8
FRAGRANT CHILLI CHICKEN 辣子鸡 £14.8

PORK豬肉

BBQ PORK CHAR SIU 密汁叉燒 £10.8
YU XIANG PORK SLIVERS 魚香肉絲 £12.8
The "Yu Xiang " flavour is one of Sichuan's most popular flavour combinations (spicy, sweet, sour and savoury)
CRISPY ROAST PORK BELLY 脆皮燒肉 £12.8
BBQ PORK CHAR SIU 密汁叉燒 + **CRISPY ROAST PORK BELLY**脆皮燒肉(MIX) £12.8
RED-BRAISED PORK BELLY 紅燒肉 £12.8
Rich, succulent chunks of belly pork and Chinese mushrooms in a sweet sauce
DOUBLE COOKED PORK BELLY 回锅肉 £12.8

A well-known dish in Sichuan cuisine. Pork belly is first simmered then thinly sliced and fried with chilli bean paste. Spicy and savoury with tender and crispy texture bacon alike
GINGER SWEET & SOUR PORK SLIVERS 仔姜甜酸肉絲 £12.8
GREEN CHILI PORK SLIVERS 青椒肉絲 £12.8
SMOKED SPICY PORK RIBS 飄香仔骨 £12.8
SICHUAN-STYLE COOKED PORK SLICES WITH GREEN CHILLI 小炒肉 £12.8
Thinly slices tender Pork stir-fried with green chilli and fermented bean paste.. Understated yet delicious
RED & GREEN SPICY PORK INTESTINE 双椒爆肥腸 £14.8
SPICY PORK INTESTINE IN IRON WOK 干鍋肥腸 £15.8
PORK SILVERS WITH PEKING SAUCE 京醬肉絲 *Serve with pancake* £15.8
FRANGTNT SPICY PORKS TROTTERS 香辣豬蹄 £16.8
"MAO XUE WANG" 毛血旺 £24.8

TEPPAN 铁板

BEEF UNDO NOODLES *with black pepper/ Teppan* 黑椒牛肉烏冬 £10.8
SICHUAN GRANDMOTHER HOME-STYLE TOFU /Teppan 家常包獎豆腐 £10.8
FISH-FRAGRANT AUBERGINES 魚香茄子*(vegetarian option available)* £10.8
fish-fragrant aubergines. Sumptuous, braised aubergines with minced pork, one of our most delicious dishes
SQUID / Teppan 魷魚須
-Spicy £12.8
-BBQ £12.8
SWEET & SOUR SIZZLING MINI PORK FILLETS 铁板糖醋里脊 £12.8
RED BRAISED TAMAGO TOFU(V) 紅燒玉子豆 £13.8
RIBS EYES WITH BLACK PEPPER /PICKLED PEPPER (黑椒/泡椒)牛仔骨 £18.8

CLAY POT 煲

RED BRAISED PORK BELLY WITH MUSHROOM 香菇紅燒 £14.8
RED BRAISED BEEF BRISKET 紅燒牛腩 £15.8
STEW BEEF BRISKET WITH DRIED BEAN CURD AND BARB枝竹沙茶牛腩 £15.8
LAMB STEW WITH RADISH 萝卜燜羊 £15.8
RED CRAISED LAMB WITH BEAN CURD SHEET AND POTATO 紅燜羊腩 £15.8
PRAWNS WITH VERMICELLI & GARLIC / Clay Pot 蒜茸粉絲大 £16.8
SEAFOOD TOFU WITH SALTY EGG / Clay Pot 咸蛋海鮮豆腐 £16.8
DRY-FRIED GREEN BEANS WITH PIG INTESTIES / Clay Pot 青豆燒肥 £17.8
RED BRAISED PORK TROTTERS / Clay Pot 紅燒豬蹄 £19.8
RIBS EYES WITH BARBECUE SAUCE 沙茶煲牛仔骨 £19.8

FOOD ALLERGIES AND INTOLERANCES
PLEASE SPEAK TO MEMBER OF STAFF ABOUT THE INGREDIENTS IN OUR DISHES BEFORE PLACING YOUR ORDER. THANK YOU