



烹湘味

FIERY FLAVORS



IMPORTANT ALLERGEN INFORMATION

Under the Food Information Regulation (in force since December 2014), food businesses must provide details of any of the 14 major allergens used as ingredients in the food they serve. This information is available on request or through menu descriptions.

For your safety, and in line with best practice guidance, the Food Standards Agency (FSA) advises:

“Customers with food allergies or intolerances are advised to inform the food business of their condition so that staff can take steps to help them make safe food choices.”

Celery

This includes celery stalks, leaves, seeds and the root called celeriac. You can find celery in celery salt, salads, some meat products, soups and stock cubes.



Cereals containing gluten

Wheat (such as spelt and Khorasan wheat/Kamut), rye, barley and oats are often found in foods containing flour, such as some types of baking powder, batter, breadcrumbs, bread, cakes, couscous, meat products, pasta, pastry, sauces, soups and fried foods which are dusted with flour.



Crustaceans

Crabs, lobster, prawns and scampi are crustaceans. Shrimp paste, often used in Thai and south-east Asian curries or salads, is an ingredient to look out for.



Eggs

Eggs are often found in cakes, some meat products, mayonnaise, mousses, pasta, quiche, sauces and pastries or foods brushed or glazed with egg.



Fish

You will find this in some fish sauces, pizzas, relishes, salad dressings, stock cubes and Worcestershire sauce.



Lupin

Yes, lupin is a flower, but it's also found in flour! Lupin flour and seeds can be used in some types of bread, pastries and even in pasta.



Milk

Milk is a common ingredient in butter, cheese, cream, milk powders and yoghurt. It can also be found in foods brushed or glazed with milk, and in powdered soups and sauces.



Molluscs

These include mussels, land snails, squid and whelks, but can also be commonly found in oyster sauce or as an ingredient in fish stews.



Mustard

Liquid mustard, mustard powder and mustard seeds fall into this category. This ingredient can also be found in breads, curries, marinades, meat products, salad dressings, sauces and soups.



Molluscs

Not to be mistaken with peanuts this ingredient refers to nuts which grow on trees, like cashew nuts, almonds and hazelnuts. You can find nuts in breads, biscuits, crackers, desserts, nut powders (often used in Asian curries), stir-fried dishes, ice cream, marzipan, nut oils and sauces.



Peanuts

Peanuts are actually a legume and grow underground, which is why it's called a groundnut. Peanuts are often used as an ingredient in biscuits, cakes, curries, desserts, sauces (such as satay sauce), as well as in groundnut oil and peanut flour.



Sesame seeds

These seeds can often be found in bread (sprinkled on hamburger buns for example), breadsticks, hummus, sesame oil and tahini. They are sometimes toasted and used in salads.



Soya

Often found in bean curd, edamame beans, miso paste, textured soya protein, soya flour or tofu, soya is a staple ingredient in oriental food. It can also be found in desserts, ice cream, meat products, sauces and vegetarian products.



Sulphur dioxide

This is an ingredient often used in dried fruit such as raisins, dried apricots and prunes. You might also find it in meat products, soft drinks, vegetables as well as in wine and beer. If you have asthma, you have a higher risk of developing a reaction to sulphur dioxide.



We operate a small, busy kitchen, and due to the nature of Asian cuisine, we cannot guarantee that dishes are free from allergen cross-contamination. If you have any allergies or intolerances, please inform our staff before ordering — we are happy to help you make safe and informed choices.

Some of our dishes may contain soya products, including ingredients derived from genetically modified (GM) soya beans. If this is a concern, please speak to our staff for more details.

Your safety is important to us — thank you for your understanding.

- ALL PRICE INCLUDES VAT.
- 12.5% DISCRETIONARY GRATUITY WILL BE ADDED ONTO THE BILL.
- WE ONLY ACCEPT CARDS WITH CHIP AND PIN, CHEQUES ARE NOT ACCEPTED.
- THE MANAGEMENT RESERVES THE RIGHT TO REFUSE ADMISSION.

烹湘味 FIERY FLAVORS 新派湘菜

Xiang Cuisine, also known as Hunan Cuisine, is one of the eight great culinary traditions of China, with a history dating back to the Han Dynasty. Its flavors are defined by freshness, spiciness, and aromatic richness, with cooking techniques that include braising, stewing, curing, steaming, stir-frying, and more.

With its mellow sour of pickled vegetables, fresh and spicy chillies and traditionally smoked cured meats, every dish at 烹湘味 (Fiery Flavors) tells a story of a thousand years of culinary heritage. Our expert chefs use traditional techniques such as stir-frying, steaming, and braising to transform locally sourced, authentic ingredients into mouthwatering dishes.

From Hunan-Style Steamed Sea Bass with Fresh Chopped Chilli, Spicy Water-Boiled Beef with Silken Tofu, to Stir-Fried Dried Radish with Cured Meat, 烹湘味 (Fiery Flavors) brings the unique flavors of Hunan cuisine to London, inviting you to embark on a vibrant culinary journey through Xiang Cuisine!

湘菜，作为中国历史悠久的汉族八大菜系之一，早在汉朝时期便已形成。其口味以鲜、辣、酸、香为主要特色。烹饪方法包括煨、炖、腊、蒸、炒等多种技法。

醇厚柔和的泡菜之酸，剁椒的鲜辣，以及古法重制腊肉的馥郁香味，融合成烹湘味 (Fiery Flavors) 为您呈现的每一道菜肴。我们的厨师团队凭借专业技艺，利用爆炒、蒸煮、炖制等传统技法，将来自原产地直供的地道食材，化身为一道道美味佳肴，讲述着传承千年的故事。

剁椒蒸鲈鱼，水煮豆花嫩牛肉，萝卜干炒腊肉，烹湘味 (Fiery Flavors) 将湖南菜的独特风味带到伦敦，邀您一同开启一段湘菜的美食之旅！

辣香四溢 湘味之心

SPICE FILLS THE AIR, CAPTURING THE HEART OF HUNAN FLAVOR



@fieryflavorsuk



伦敦烹湘味Fiery Flavors



@fieryflavorsuk



头盘

系列

Appetizers

A flavor-packed start to your fiery journey.

唤醒味蕾的前奏,火辣湘味自此开启!

05



Cold Starters

Awaken your palate with refreshing flavors.
Don't miss our signature dishes:
Salted Duck and Pounded Fresh Chilli with
Preserved Duck Eggs.

凉菜

爽口凉菜,鲜香麻辣。
盐水鸭和擂辣椒皮蛋的特色
风味,值得一试!

01. *Cloud Ear Fungus Mushroom Salad with Fragrant Vinegar*
老醋拌木耳 £7.8



02. *Smashed Cucumber Salad*
拍拍小青瓜 £7.8



03. *Sliced Beef Tripe in Chilli Sauce*
红油脆毛肚 £9.8



03



04

04. *Sliced Beef and Ox Tongue in Chilli Oil*
夫妻肺片 £10.8



05. *Nanjing Salted Duck*
南京盐水鸭 £11.8



06. *Sliced Spicy Pig Ears*
香辣顺风耳 £9.8



07. *Pounded Fresh Chilli with Preserved Duck Eggs*
擂辣椒皮蛋 £15.8



08. *Shredded Kelp Salad*
凉拌海带丝 £7.8



07



RECOMMEND



MEAT FREE



MILD SPICY



SPICY

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小菜

Warm Starters

Crispy, crunchy, and packed with savoury salt and pepper flavor — dare to try our “Devil” Chicken Wings?

A surprisingly delicious twist awaits!

酥酥脆脆、融合椒盐的咸香，
敢不敢试试“魔鬼”鸡翅？味道有惊喜！



13

09. *Crispy Vegetarian Spring Rolls* £ 8.5
香酥斋春卷

10. *Typhoon Shelter-style Fried Sweet Corn* £ 8.8
避风塘玉米

11. *Crispy Duck Rolls* £ 8.8
酥炸鸭卷

12. *Pan-Fried Chicken Dumplings* £ 6.8
香煎鸡肉锅贴



10

13. *“Devil” Chicken Wings* £ 8.8
魔鬼鸡翅

14. *Salt and Pepper Tofu* £ 7.8
椒盐豆腐

15. *Sesame Prawn Toast* £ 7.8
法包芝麻虾

16. *Salt and Pepper Prawns* £ 12.8
椒盐大虾

17. *Salt and Pepper Squid* £ 11.8
椒盐鱿鱼



15

18. *Salt and Pepper Popcorn Chicken* £ 8.8
椒盐鸡米花

19. *Salt and Pepper Spare Ribs* £ 9.8
椒盐排骨

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Cantonese BBQ Selections

烧系列 腊

Expertly marinated and slow-roasted to achieve crispy skin and tender, juicy meat. Infused with aromatic spices and rich in deep, savoury flavors, our BBQ selections deliver satisfaction in every bite.

精心腌制,慢火烘烤,外皮酥脆,肉质鲜嫩多汁。
融合香料的独特香气与浓郁咸香,每一口都让人回味无穷。

20. Peking Duck - Sliced

北京片片鸭

☐ Half	半只	£25.8
☐ Whole	整只	£46.8

21. Crispy Duck

香酥鸭

☐ Quarter	4/1	£15.8
☐ Half	半只	£24.8
☐ Whole	整只	£43.8

22. Roast Duck

烧鸭

☐ Quarter	4/1	£13.5
☐ Half	半只	£25.8
☐ Whole	整只	£44.8

23. Roast Meat Combo

(Roast Duck and Crispy Pork)

烧腊双拼 (烧鸭和烧肉) £15.8

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点心系列

Dim Sum Selections

Carefully chosen bites,
especially our five-in-one platter – one dish, five flavors!

款款精选,
尤其五合一的点心拼盘,一个菜,五种美味!

24. **Signature Dim Sum Platter** £12.8

招牌点心拼盘

(Includes one of each: Prawn & Spinach Dumpling, Custard Bun, Pork and Prawn Siu Mai, and Chicken Bun.)

(鲜虾菠菜饺、香滑奶皇包、鲜虾猪肉烧卖、鸡汁鲜肉包各一只)

25. **Crystal Prawn Dumplings - 4pc** £6.8

港式鲜虾饺

26. **Prawn, Fish Roe and Pork Siu Mai - 4pc** £6.8

鲜虾猪肉烧卖

28. **Shanghai Xiao Long Bao - 3pc** £6.8

上海小笼包

29. **Prawn & Spinach Dumpling - 3pc** £6.8

鲜虾菠菜饺

30. **Chicken Buns - 3pc** £6.8

鸡汁鲜肉包

31. **Char Siu Bao - 3pc** £6.8

蜜汁叉烧包

27. **Custard Buns - 3pc** £6.8

香滑奶黄包



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汤类

系列

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Soup Selections

Slowly simmered and full of flavors,
perfect for warming up

慢火熬煮,浓缩精华,
热汤入喉,暖暖胃。

32. *Seafood Hot and Sour Soup* £6.8
海鲜酸辣汤 (例) 🍲🌶️

33. *Chicken and Sweet Corn Soup* £5.8
鸡米粟羹 (例)

34. *Peppery Pork Stomach and Chicken Soup* £7.8
胡椒猪肚鸡汤 (例) 🍲

35. *Winter Melon and Spare Ribs Soup* £6.8
冬瓜排骨汤 (例)

36. *Kelp, Lotus Root and Spare Ribs Soup* £6.8
海带莲藕排骨汤 (例)

37. *Oxtail and Chinese Yam Soup* £7.8
滋补山药牛尾汤 (例) 🍲🌶️

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干锅系列 & 香锅 Dry Pot

The rich aroma rises, the spiciness builds — all in one pot, a burst of ultimate flavor. Have you tried the Velvet Mushroom, a Hunan signature?

香气腾腾,辣意翻滚,一锅端出人间至味。
湖南特色的鹿茸菇,你试过吗?

Spicy and Aromatic
Stir-Fry Pot

38. **Dry Pot Velvet Mushroom** £16.8
干锅鹿茸菇

39. **Dry Pot Duck** £21.8
干锅啤酒鸭

40. **Dry Pot Pork Intestines with Chinese Pickle** £21.8
干锅酸菜肥肠

41. **Dry Pot Squid Tentacles** £19.8
干锅鱿鱼须

42. **Dry Pot Bamboo Shoot with Cured Pork** £19.8
干锅腊肉脆笋

43. **Vegeterian Mala Dry Pot** £25.8
素什锦香锅
(Lotus Root Slices, Potato Slices, Cloud Ear Fungus Mushrooms, Cucumber Strips, and Tofu Skin)
(藕片、土豆片、黑木耳、青瓜条、腐竹)

44. **Deluxe Mala Dry Pot** £36.8
豪华香锅
(Beef Tripe, Beef Aorta, Prawns, Fish Balls, Mussels, Beef Rolls, Luncheon Meat, Lotus Root Slices, Potato Slices, Cloud Ear Fungus Mushroom, Cucumber Strips, and Tofu Skin)
(毛肚、黄喉、大虾、鱼丸、青口、肥牛卷、午餐肉、藕片、土豆片、黑木耳、青瓜条、腐竹)

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Experience the bold, fiery spirit of Hunan cuisine. Wok-tossed over blazing heat for an irresistible spicy kick. Crayfish, frog legs, chicken feet and stinky tofu — Hunan's boldest flavors all in one. Pick your favorite add-ons.

小龙虾、牛蛙、鸡爪、臭豆腐,最“刺激”的湖南风味,爆火猛炒,自选配菜,超大一份,尽显湘式豪情!

湖南一锅炖

Hunanese Crayfish Pot

45

45. Hunanese Crayfish Pot

£ 38.8

湖南一锅炖



(with Crayfish, Stinky Tofu, Chicken Feet, Bullfrog Legs and Instant Noodles)

(小龙虾, 臭豆腐, 鸡爪, 牛蛙腿, 公仔面)

46. Fiery Flavors Roast Sea Bass

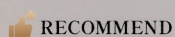
£ 36.8

烹湘味烤鱼



All of the below can be added separately to Roast Sea Bass / 烤鱼配料,可单独添加

☐ Prawns	大虾	£ 8.8	☐ Lotus Root Slices	藕片	£ 8.8
☐ Mussels	青口	£ 5.8	☐ Potato Slices	土豆片	£ 5.8
☐ Fish Balls	鱼丸	£ 4.8	☐ Winter Melon	冬瓜	£ 4.8
☐ Duck Blood	鸭血	£ 4.2	☐ Chinese Cabbage	大白菜	£ 4.2
☐ Sliced Beef Rolls	牛肉卷	£ 5.8	☐ Cloud Ear Fungus	东北黑木耳	£ 5.8
☐ Beef Aorta	爽脆黄喉	£ 5.8	☐ Dried Beancurd Sticks	腐竹	£ 5.8
☐ Beef Tripe	脆毛肚	£ 5.8	☐ Tofu	嫩豆腐	£ 5.8
☐ Luncheon Meat	午餐肉	£ 5.8	☐ Vermicelli	粉丝	£ 5.8
☐ Thin Sliced Pork	鲜五花肉	£ 5.2	☐ Rice Cake	年糕	£ 5.8
☐ Braised Pork Intestines	卤水肥肠	£ 5.8			



RECOMMEND



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MILD SPICY



SPICY

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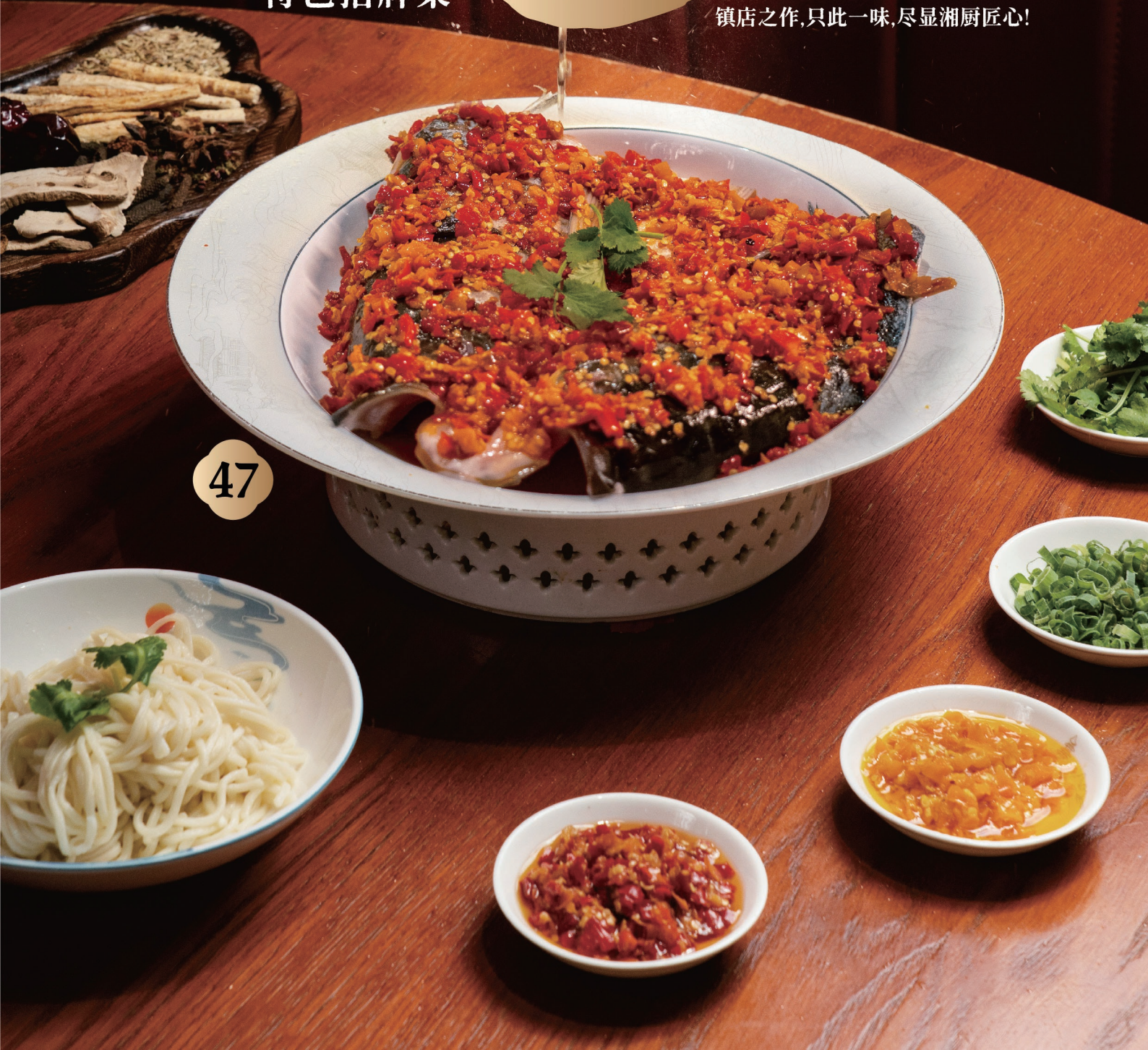
特色 Signatures 招牌

烹湘味
特色招牌菜

Signature Fish Head – Our must-try dish, crafted with skill and loaded with signature flavors

镇店之作,只此一味,尽显湘厨匠心!

47



47. *Hunan-Style Steamed Fish Head with Fresh Chopped Chilli*

烹湘味剁椒鱼头



- | | | |
|---|-----|-------|
| ☐ Half | 半只 | £21.8 |
| ☐ Whol | 整只 | £38.8 |
| ☐ Add Handmade Noodles | 加面条 | £2.5 |

48. *Claypot Fish Head with Pickled Cabbage & Tofu*

砂锅酸菜豆腐炖鱼头



- | | | |
|-------------------------------|----|-------|
| ☐ Half | 半只 | £21.8 |
| ☐ Whol | 整只 | £38.8 |

49. *Dry-Braised Fermented Mandarin Fish*

干烧臭鳃鱼

£35.8



RECOMMEND MEAT FREE MILD SPICY SPICY

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特色招牌

融合传统湘菜配料,搭配创意的烹饪方法,
每一道烹湘味招牌特色菜,
都是中式餐饮的传承与发扬!

烹湘味出品

Signatures

50. *Braised Pork Belly Served with Gua Bao*
虎皮扣肉夹馍

£ 20.8

51. *Changsha Stinky Tofu*
长沙臭豆腐

£ 10.8

52. *Clay Pot Beef Brisket with Beef Tripe and Tendon*
砂锅牛三鲜

£ 24.8

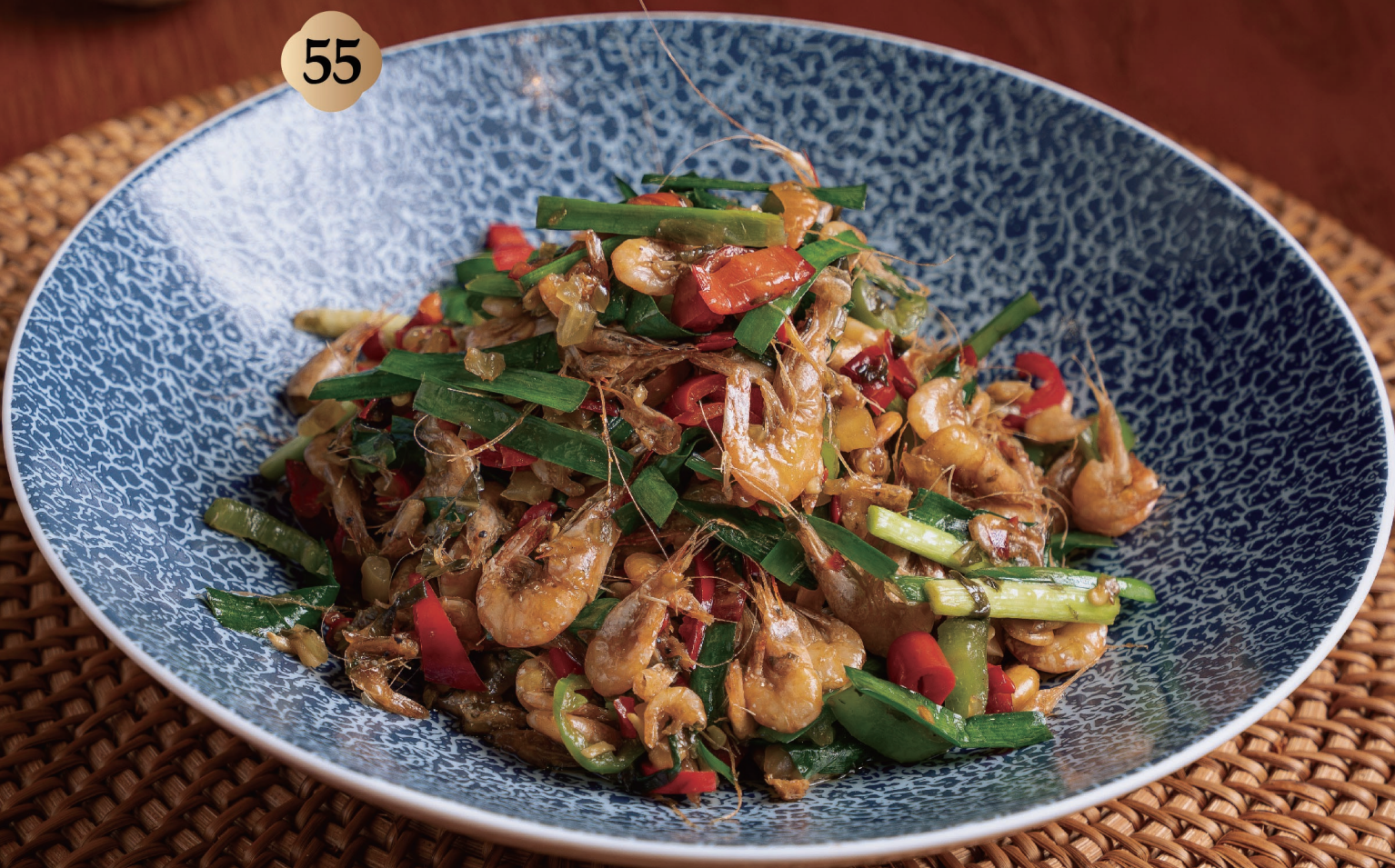
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53. *Mao Xue Wang (Mixed Meat and Offal in Spicy Broth)* £24.8
潇湘毛血旺 🍲🌶️

54. *Claypot Pickled Chilli Frog Legs* £25.8
砂锅跳跳蛙 🍲🌶️

55. *Stir-Fried River Shrimps with Chinese Chives* £16.8
韭菜河虾 🍲🌶️

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海鲜

系列

Seafood Selections

From crab to scallops to lobster, we've got something for every seafood lover!

无论是面包蟹、带子,还是龙虾,丰富的做法总有一款满足你!

61



58



56. **Steamed Scallop with Chopped Chilli (each)** £ 8.5
 蒸带子 (个)

Choose Flavor:

选择口味:

○ with Garlic / 蒜蓉

○ with Chopped Chilli / 剁椒



56



57. **Deep Fried Tiger Prawns with Breadcrumbs (with Shell)** £ 19.8
 金沙焗老虎大虾 (带壳)

58. **Kung Pao Prawns** £ 18.8
 灯盏宫保大虾

59. **Lobster** Market Price (MP)
 龙虾 时价
☐ Add Handmade Noodles 加面条 £ 2.5

Choose Flavor:

选择口味:

○ Ginger and Spring Onion / 葱姜

○ Spicy / 香辣

60. **Brown Crab** £ 22.8
 面包蟹
☐ Add Handmade Noodles 加面条 £ 2.5

Choose Flavor:

选择口味:

○ Ginger and Spring Onion / 葱姜

○ Stir-Fried with Rice Cake / 年糕炒

○ Typhoon Shelter Style / 避风塘

○ Curry / 咖喱

○ Spicy / 香辣



62

61. **Steamed Sea Bass** £ 28.8
 蒸鲈鱼
☐ Add Handmade Noodles 加面条 £ 2.5

Choose Flavor:

选择口味:

○ Ginger & Spring Onion / 清蒸

○ Fresh Chopped Chilli / 剁椒

62. **Sea Bass with Tofu and Pickled Vegetables Soup (with Bones)** £ 28.8
 酸菜鲈鱼豆腐汤



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MILD SPICY



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牛羊类

系列

Beef & Lamb – Rich, spicy and full of depth – don't miss our cured beef with white chilli!

厚重与火辣共舞,成就肉香极致表达。
白辣椒搭配腊牛肉,这个菜值得一试!

*Beef & Lamb
Selections*

69



63. *Hunan-Style Stir-Fried Beef* £16.8
小炒黄牛肉 

64. *Stir-Fried Beef Tripe with Pickled Chillies* £18.8
泡椒爆金钱肚  

65. *Stir-Fried Cured Beef with White Chilli* £18.8
白辣椒腊牛肉  

66. *Spicy Water Boiled Beef with Silken Tofu* £18.8
水煮豆花嫩牛肉  

67. *Stir-Fried Pork Kidney with Beef Aorta* £19.8
腰花爆黄喉  

68. *Stir-Fried Beef Tripe* £15.8
口味脆毛肚 

69. *Sizzling Black Pepper Beef Short Ribs* £19.8
铁板黑椒牛仔骨  

70. *Sizzling Beef* £15.8
铁板牛肉

Choose Flavor:

选择口味:

☐ Black Pepper Sauce / 黑椒

☐ Black Bean Pepper Sauce / 豉椒

71. *Crispy Shredded Beef* £12.8
香脆干牛丝 

72. *Sizzling Stir-Fried Lamb with Spring Onions* £17.8
铁板葱爆羊肉 

73. *Stir-Fried Lamb with Cumin* £17.8
孜然羊肉 



64



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RECOMMEND



MEAT FREE



MILD SPICY



SPICY

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鸡肉 & 猪肉

系列

*Chicken &
Pork Selections*

From sweet & sour to fiery & tender,
there's something here for every craving!

酸甜的锅包肉,香辣的辣子鸡,以及软糯的红烧肉和
猪蹄花,该选那一道好呢!

75



74. *Garlic Flavored Chicken Feet with Preserved Vegetables*
蒜香梅干菜鸡爪 🍷🌶️ £19.8

75. *Stir-Fried Spicy Chicken with Crispy Rice Cake*
锅巴辣子鸡 🍷🌶️ £20.8

76. *Stir-Fried Chicken Offal with Pickled Chilli*
泡椒爆鸡杂 🍷🌶️ £15.8

77. *Sizzling Black Bean Pepper Chicken*
铁板豉椒鸡肉 🌶️ £16.8

78. *Kung Pao Chicken*
宫保鸡丁 🌶️ £15.8

79. *Pineapple Sweet and Sour Chicken*
菠萝古老鸡 £14.8

80. *Sweet and Spicy Sichuan Chicken Strips*
四川辣汁鸡柳 🍷🌶️ £15.8

81. *Hunan-Style Stir-Fried Pork*
湖南小炒肉 🌶️ £15.8

74



82. *Braised Pork Belly with Abalone*
红烧肉焖鲍鱼 £38.8

83. *Stir-Fried Cured Pork with Garlic Stem*
蒜苔炒腊肉 🌶️ £18.8

84. *Crispy Sweet and Sour Pork*
汽泡锅包肉 £19.8

85. *Sour Pickled long Beans with Minced Pork*
酸豆角肉末 🌶️ £12.8

86. *Stir-Fried Sun-Dried Radish with Cured Pork*
萝卜干腊肉 🍷🌶️ £18.8

87. *Braised Pig Trotters with Fried Tofu (contains small bones)*
油豆腐焖猪蹄花 (拆骨) 🍷🌶️ £19.8

88. *Mao-style Braised Pork Belly*
毛氏红烧肉 🍷🌶️ £16.8

89. *Stir-Fried Mixed Vegetables with Diced Cured Pork*
下饭一碗香 (含萝卜干、梅干菜、腊肉丁等) 🍷🌶️ £12.8

87



83



84



🍷 RECOMMEND 🌿 MEAT FREE 🌶️ MILD SPICY 🌶️🌶️ SPICY

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蔬菜系列

*Vegetable
Selections*

Simple sides, big flavors - Hunan style!

小菜亦出彩,湘味从不设限!

100



90. *Sizzling Tamago Tofu* £15.8
铁板玉子豆腐

91. *Stir-Fried Cabbage with Salted Egg Yolk & Glass Noodles* £16.8
咸蛋黄包菜捞粉丝

92. *Mapo Tofu With Minced Pork* £12.8
麻婆豆腐
可做纯素 | Vegan option available

93. *Stir-Fried Chive with Dried Tofu* £14.8
韭菜炒香干

94. *Northeast-Style Braised Cabbage with Tofu* £14.8
东北白菜烧豆腐

95. *Dry-Fried Green Beans with Pork* £11.8
干煸四季豆
可做纯素 | Vegan option available

96. *Spicy and Sour Shredded Potatoes* £10.8
酸辣土豆丝

97. *Stir-Fried Morning Glory with Garlic* £13.8
蒜蓉空心菜



91



93

98. *Stir-Fried Hand-Torn Cabbage* £12.8
手撕包菜

99. *Salted Egg Yolk Sweet Potato Fries* £15.8
咸蛋黄焗红心薯

100. *Stir-Fried Aubergine and Green Beans* £12.8
茄角之恋

101. *Stir-Fried Baby Bok Choy* £12.8
清炒小白菜

102. *Braised Baby Cabbage in Chicken Broth with Luncheon Meat* £13.8
上汤娃娃菜

103. *Stir-Fried Mixed Vegetables* £11.8
什锦杂菜

99



102



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主食系列

Rice, Noodle and Rice Noodle Selections

Don't miss our signature Hunan-style Rice Noodles!
湖南特色卤粉,记得试一试哟!

104

104. Iron Pot Braised Noodles with Green Beans Potatoes, and Handmade Noodles 铁锅焖面

⊙ Mixed Vegetables	什锦杂菜	£ 16.8
⊙ Chicken	鸡肉	£ 21.8
⊙ Pork Ribs	排骨	£ 21.8

105. Handmade Noodles with Spicy Beef and Chilli Oil 牛肉油泼面

106. Hunan-Style Rice Noodles with Marinated Broth 湖南卤粉

107. Jinshi-Style Braised Beef Rice Noodles 津市牛肉粉

108. Spicy Chicken Rice Noodles 辣子鸡拌粉

109. Beef Brisket Handmade Noodles 牛腩手工面条

All of the below can be added separately.

以下配料可单独添加

Extra Toppings / 额外配料

☐ Taiwanese Style Sausage	台湾脆皮肠	£ 2.8
☐ Five-Spice Beef	五香牛肉	£ 3.2
☐ Fried Egg	煎荷包蛋	£ 1.8
☐ Sour Pickled Long Beans	酸豆角	£ 1.8
☐ Spicy Diced Radishes	辣萝卜丁	£ 1.8
☐ Shredded Potatoes	土豆丝	£ 1.8

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110. House Special Fried Rice or Noodles £13.8

招牌面或饭

(Includes King Prawns, Fish Balls, Squid, Chicken, Beef)

(含大虾、鱼丸、鱿鱼、鸡肉、牛肉)

○ Fried Rice / 炒饭 ○ Fried Noodles / 炒面

111. Stir-Fried Plain Noodle £7.8

净炒面

112. Stir-Fried Rice and Noodles

经典炒面或饭

Choose Your Base:

选择主食:

○ Chow Mein Noodles / 炒面

○ Crispy Fried Noodles / 脆面 (加 £ 1.2 / Add £ 1.2 Extra)

○ Fried Rice / 炒饭

Choose your protein or vegetables:

选择配料:

☐ Bean Sprouts	芽菜	£ 9.8
☐ Mixed Vegetables	杂菜	£ 10.8
☐ Chicken	鸡	£ 12.8
☐ Beef	牛	£ 12.8
☐ King Prawn	大虾	£ 13.8
☐ Yangzhou-Style	扬州	£ 12.8
(includes shrimp, Luncheon Meat, sliced chicken, peas)		(含虾仁、午餐肉、青豆、鸡丝等)
☐ Mixed Seafood	海鲜	£ 13.8

113. Dumplings £9.8

水饺

Choose Filling:

口味可选:

○ Vegetable / 素斋饺

○ Pork with Chinese Cabbage / 猪肉白菜饺

○ Mixed / 什锦双拼

114. Dumplings in Chilli Oil Sauce £10.8

红油水饺

Choose Filling:

口味可选:

○ Vegetable / 素斋饺

○ Pork with Chinese Cabbage / 猪肉白菜饺

○ Mixed / 什锦双拼

115. Stir-Fried Beef Ho Fun £13.8

干炒牛河

116. Singapore-Style Fried Vermicelli £12.8

星洲炒米粉

117. Stir-Fried Rice with Picked Vegetables (Portion for One) £7.8

酸菜炒饭 (例)

118. Stir-Fried Rice with Fresh Chopped Chilli (Portion for One) £7.8

剁椒炒饭 (例)

119. Signature Egg Fried Rice. Portion for One £5.8

黄金蛋炒饭 (例)

Choose Filling:

口味可选:

○ Original / 原味

○ Add Soy Sauce / 加酱油

○ Add Chilli Oil / 加辣椒

120. Thai Jasmine Rice (Portion for One) £3.8

泰国香米 (例)



110



RECOMMEND



MEAT FREE



MILD SPICY



SPICY

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甜品

Desserts
系列

121. *Brown Sugar Rice Cake* £8.8
香甜红糖糍粑

123. *Mango Pomelo Sago (Portion for One)* £6.8
杨枝甘露

122. *Osmanthus Wine Glutinous Rice Balls (Portion for One)* £5.8
桂花酒酿丸子



👍 RECOMMEND 🌿 MEAT FREE 🌶️ MILD SPICY 🌶️🌶️ SPICY

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