

INTRODUCTION TO PEKING CUISINE

Our restaurant specializes in Peking cuisine, traditionally the cooking of the Imperial Chinese capital in the north. As well as being residence of the Emperor & the country's culinary centre, Peking came to attract the greatest chefs & to assimilate the best of the regional specialities. Centuries later, it is still the gourmet capital of China.

The middle kingdom, to give China its ancient name, has many hidden treasures. Some have been forbidden to the world, others concealed in its rich soil, yet more buried in its soul.

Yet its greatest treasures are given freely to all who ask in its sharing of the secrets of its culinary arts.

The vastness of the middle kingdom has brought together into one treasure chest of cuisines the traditions of many people whose style of eating is renowned for its harmony & togetherness.

To enjoy the many dishes of China to the full it is essential to consider them as part of a whole, to be enjoyed by others & to form a pattern of colours, textures and, most importantly, flavours.

A meal is a creation as much through the tastes & the desires of those at the table as it is a result of the expertise of the chef. To eat in the Chinese style is a lesson in conviviality & cordiality. Dishes are there to be shared & to add to the feeling of community & well being of all.

The discussions of the variety of masterpieces you can plan for a complete meal is an appetizer itself. You might wish to follow it with others rather more substantial before a middle course, of perhaps duck or crab or lobster or fish leads into a harmonic arrangement of dishes with rice, in between a soup could prepare you for the delights to come.

Any dissatisfaction in food or service, please do not hesitate to contact the Management.

All prices are inclusive of VAT

Minimum charge 7.50 per head in evenings

All major credit cards will be accepted. No cheques accepter without banker's card

The management reserves the right to refuse admission

We also serve freshly cooked food to take away in containers

'Leave-it-to-us' Feasts

(For a minimum of 2 persons)

Canton Feast

£15.50 per head

Capital Spare Ribs

Sweet & Sour Pork

Beef with Green Peppers in Black Bean Sauce

Sizzling Prawns with Ginger & Spring Onions

Chinese Mixed Vegetables

Special Egg Fried Rice

Peking Feast

£19.00 per head

Crispy Seaweed

Spring Roll Peking Style

Capital Spare Ribs

Deep Fried Spicy Mongolian Lamb

Sweet & Sour Prawns

Beef in Oyster Sauce

Chinese Mixed Vegetables

Special Egg Fried Rice

(Extra Dish for 4 persons or more:

Chicken with Green Peppers in Black Bean Sauce)

Peking Celebration Feast

£21.00 per head

Crispy Seaweed

Sesame Prawns

Sate Chicken

Hot & Sour Cabbage

Crab Meat & Sweet Corn Soup

Aromatic Crispy Duck

Szechuan Prawns

Crispy Shredded Beef with Chilli

Chinese Mixed Vegetables

Special Egg Fried Rice

(Extra Dish for 4 persons or more:

Chicken with Green Peppers in Black Bean Sauce)

Vegetarian Feast

£13.50 per head

Crispy Seaweed
Vegetarian Spring Roll
Vegetarian Spring Roll
Spicy Mushrooms

Sizzling Bean Curd in Black Bean Sauce
Sweet & Sour Mixed Vegetables
Mixed Vegetables Fried Soft Noodles
Egg Fried Rice

Chef's Party Feast

£28.00 per head

Let our Chef choose a selection for you
& prepare a Delicious Meal
from our wide-ranging Menu

Soups

Sweet Corn & Crab Meat Soup

£3.00

A well-known favourite

Sweet Corn & Chicken Soup

£2.80

Another favourite

Chicken & Mushroom Soup

£2.80

Wan-Ton Soup

£3.30

Wan-Ton in a well flavoured soup

Hot & Sour Soup

£3.00

Selected meats of land, sea & air combine their goodness

Hot & Sour Vegetable Soup

£2.80

Chicken & Noodle Soup

£2.80

The name describes its quality

Mixed Vegetable Soup

£2.60

Appetisers

House Special Starter Platter

(min for two) £5.50 per head

Sesame Prawn on Toast, Vegetable Spring Roll, Sate Chicken, Capital Ribs

Emperor's Hot Platter Platter

(min for two) £8.50 per head

Seaweed, Crispy Wan Ton, Sesame Prawn on Toast, Vegetable Spring Roll, Sate Chicken, Capital Ribs, Butterfly King Prawn in Breadcrumbs

Crispy Seaweed

£4.00

Deep fried crispy seaweed with a breath of sea air to clear your mind for the way ahead

Crispy Wan Ton

£4.20

Crispy deep fried stuffed pastry served with sweet & sour sauce

Sesame Prawn on Toast

£5.20

Minced prawn meat on layer of thin bread covered with sesame

Peking Spring Rolls

£4.20

Chef's special mixture of meats & vegetables wrapped in fine pancakes

Vegetarian Spring Rolls

£4.00

Mixed vegetables wrapped in pancakes

Egg Roll

£4.50

Pork, prawns & bean sprouts wrapped in fine pancakes

Sate Chicken

£5.20

Skewered & flavoured with peanut sauce & chilli

Sate Beef Fillets

£7.00

Skewered & flavoured with peanut sauce & chilli

Sate Prawn

£6.20

Skewered & flavoured with peanut sauce & chilli

Secrets of the Lettuce

£7.80

Enjoy wrapping this finest selection of seasoned meats with fresh lettuce

Spicy Ribs

£7.00

Spare ribs in salts & garlic

Capital Ribs

£7.00

Spare Ribs Cooked in fruity sauces with a touch of sorcery

The Claws of the Phoenix

£6.00

Minced prawns mingled with crab claws

Butterfly King Prawns in Breadcrumbs

£6.50

The confusion of the Cabbage

£3.50

Cabbage flavoured with a little hot & sour magic

Deep Fried Squid

£7.00

Deep fried squid served with sweet & sour sauce

Deep Fried Spicy Mongolian Lamb

£8.00

Lamb flavoured with spices, deep fried, very aromatic with fresh lettuce

The Amusement of Dumplings

£5.20

Chef's special, mixed meats wrapped in pastry

Spicy Chicken Wings

£4.80

Capital Chicken Wings

£4.80

Prawn Crackers

£1.80

Sizzling Dishes

These specialities arrive at the table sizzling on a wooden platter

The Fire of Squid

£8.50

the Fresh taste of squid sizzling to your delight

Scallops Szechuan

£9.50

Fresh chilli, green peppers & garlic stir-fried with fresh scallops burning with flavours

Scallops in Spring

£9.50

Fresh scallops cooked with spring onions

The Raging Ox

£8.50

Beef with green peppers & black bean sauce

The Angry Chicken

£8.50

Chicken with green peppers & black bean sauce

Szechuan Chicken

£8.50

Fresh chilli, garlic, hot & spicy

Mandarin Fillets of Beef

£10.50

Fruity, succulent & memorable

Fruits of the Land

£9.00

King prawns, chicken & beef stir-fried with hint of oyster sauce

Cheung Bow King Prawns

£9.00

Stir-fried with yellow bean sauce & cashew nuts

Hunanese Lamb

£8.50

Fine slices sautéed with spring onions & ginger

Two of a Kind

£8.50

The Chef chooses chicken & beef to create a perfect match

Three Ways with Duck

Peking Duck (Order 24 hours in advance) (Whole) £38.00

Recommended for not less than four persons

Whole duck basted in soya sauce & honey & then roasted until the skin is
crispy & wafer thin so that it melts in the mouth.

Served in thin home made pancakes with finely chopped spring onions &
cucumber

Crispy Aromatic Duck

(1/4) £8.50 (1/2) £16.50 (Whole) £33

Szechuan Duck

£7.50

Roast Duck Cantonese Style

£7.50

Roast Duck in Orange Sauce

£7.50

Roast Duck in Pineapple

£7.50

Roast Duck with Green Pepper & Black Bean Sauce

£7.50

Seafood Dishes

Lobster

£ Seasonal Prices

Baked in ginger & spring onions

Baked in green peppers & black bean sauce

Served in Szechuan chilli sauce

Crab

£ Seasonal Prices

Baked in ginger & spring onions

Baked in green peppers & black bean sauce

Served in Szechuan chilli sauce

Steamed Sea Bass

£ Seasonal Prices

Steamed sea bass in traditional sea-spice flavours

Spicy Scallops

£9.50

Deep fried scallops in chilli & garlic salt

The Caught Scallop

£9.50

Scallops in a bird's nest made from crispy woo-toa & potato

Sweet & Sour Prawns

£8.30

With sweet & sour sauce

Two Season Prawns

£8.30

Baked in green peppers & black bean sauce

Prawns in the Spring

£8.30

Baked prawns in finely chopped ginger & spring onions

King Prawns with Mushrooms

£8.30

Crunchy Prawns

£8.50

Baked prawns with aromatic crunchy cashew nuts

King Prawn Egg Fu Yung

£8.30

Chinese style omelette

Szechuan Prawns

£8.30

Fresh chillis, garlic & green peppers, hot & spicy

Palace of Prawns

£8.30

A great mixture of flavours, sweet, sour, hot & spicy with peanut

King Prawns with Pineapple

£8.30

King Prawns with Curry

£8.30

King prawns in medium hot green curry sauce

Peking Prawns

£8.50

Prawns coated lightly with egg & skilfully grilled with a bright taste

Flavoured Spicy Squid

£7.50

Squid stir-fried with pepper spice, salt & garlic, memorable taste

Squid with Mixed Vegetable

£7.50

Peking Fish

£7.50

Selected fresh fish coated lightly with egg & grilled to perfection

Sweet & Sour Fish

£7.50

Selected fresh fish deep-fried in the well known flavours of sweet & sour,
always a favourite

Chicken Dishes

The Lemon Chicken

£7.00

Slices of chicken coated lightly with a fine layer of egg combined with a refreshing lemon sauce

Chicken with Mushroom

£6.70

Chicken Curry

£6.70

Chicken in medium hot green curry sauce

Pineapple Chicken

£6.70

Fresh Pineapple stir-fried with succulent pieces of chicken

Sweet & Sour Chicken

£6.70

Chicken with the well-known sauce, sweet & sour

Sweet & Sour Chicken Balls

£6.70

With sweet & sour sauce

Crunchy Chicken

£7.00

Chicken pieces with aromatic crunchy cashews

Peking Chicken

£7.00

Chicken unites herbs & spices in Peking sauce

Cheung Bow Chicken

£7.00

Stir-fried with yellow bean sauce, a distinctive taste with cashew nut

Palace of the Chicken

£6.70

Chicken stir-fried with spicy & hot sauce with peanut

Chicken in Oyster Sauce

£7.00

Slices of chicken coated lightly with a fine layer of egg combined with oyster sauce

Chicken in Sweet & Chilli Sauce

£7.00

Pork Dishes

Sweet & Sour Spare Ribs

£7.00

Steamed spare ribs coated with succulent sweet & sour sauce

Minced Pork Szechuan

£6.70

Pork slices stir fried with Szechuan cabbage, salty & hot

Sea-Spiced Pork

£6.70

Distinctive tastes of the sea with a little chilli

Twice Cooked Pork

£6.70

Flavoured twice with chilli, well seasoned & tender

Sweet & Sour Pork

£6.70

Old flavour in a new style, very popular

Roast Pork with Onion

£6.70

Roast Pork with Bean Sprouts

£6.70

Beef Dishes

Ox in the Season

£7.00

Seasoned vegetables stir-fried with beef, plenty of goodness

The Land with the Sea

£7.00

Beef stir-fried with a hint of oyster sauce

Beef in Fresh Tomatoes

£7.00

Shredded Beef

£7.50

Rich & spicy hot, quickly fried with prime shredded beef, crispy & tasty

Beef with Mushrooms

£7.00

Beef Curry

£7.00

Beef in medium hot green curry sauce

Vegetable & Tofu Dishes

Peking Bean Curd

£5.80

Deep Fried Bean Curd with

£5.80

Sweet & sour sauce

Hot Szechuan sauce

Black bean sauce

Ma-Po Bean Curd

£7.00

Hot & Spicy, cooked with minced beef

Seasonal Vegetables

£4.50

Plain Bean Sprouts

£4.40

Chinese Mixed Vegetables

£4.40

Chinese Mixed Vegetables with Sweet & Sour Sauce

£5.80

Fried Mushrooms in Oyster Sauce

£4.40

Chinese Leaves Served with White Cream Sauce

£4.50

Stir-fried Chinese Mushrooms & Bamboo Shoots

£4.50

Plain Egg Fu Yung

£4.40

Rice & Noodle Dishes

Boiled Rice

£2.50

Egg Fried Rice

£3.30

Chicken Fried Rice

£5.50

Special Yung Chow Fried Rice

£5.50

Steamed rice & prawns served in a lotus leaf

£6.50

Plain Fried Chow Mein

£4.00

Mixed Vegetables Chow Mein

£5.00

Chicken Chow Mein

£5.50

Beef Chow Mein

£6.00

Singapore Rice Noodles

£5.50

Rice Noodles with pork, prawns & vegetables stir-fried with chilli

Vegetable Singapore Rice Noodles

£5.00