

Gold Coast

Three course set meals
Only for two or more people

B. House Dinner

Per person £23

House Hors D'oeuvres
(Samosas, Ribs, Satay Chicken, Prawn Toast, Pancake rolls, Seaweed)

Crispy Aromatic Duck
(Served with pancakes, spring onion & cucumber)

Mandarin Beef (sizzling)
Stir-fried Mixed Seafood in Chilli & Sesame Sauce
Chicken with Cashew Nuts
Stir-fried Mixed Vegetables
Special Fried Rice

C. Chefs Favourite Dinner

Per person £24

BBQ Hors D'oeuvres
(Ribs, Satay Chicken, Smoked Shredded Chicken, Samosas, Seaweed)

Crispy Aromatic Duck
(Served with Pancakes, Spring Onion & Cucumber)

Pan-fried Boneless Chicken in a Lemon Sauce
Deep-fried & Braised Prawns with Cashew Nuts
Spicy Beef Taiwanese Style mild spicy sauce
Stir-fried Mixed Vegetables in Black Bean Sauce
Gold Coast Rice
(covered with a diced meat and seafood sauce)

D. Vegetarian dinner

Per person £20

Vegetarian Hors D'oeuvres
(Vegetable pancake rolls, Seaweed, Roasted vegetables in spicy salt, BBQ Fresh Asparagus)

Stir-fried vegetables
(Served with lettuce wraps)

Bean Curd with Black Bean Sauce

Mixed Vegetables in Sweet & Sour Sauce

"Shaolin Monk" Vegetable Hot Pot

Crispy Noodles with Mixed Vegetables

Egg Fried Rice

Vegetable dishes

V2. Sweetcorn Soup	£3.30	102. Braised Fresh Mushrooms with Bamboo Shoots	£7.40
V3. Stir-fried vegetables with pancakes	£6.60	103. Sweet & Sour Mixed Vegetables	£7.40
V4. BBQ Fresh Asparagus	£4.90	104. Stir fried Broccoli with Garlic	£7.40
V5. BBQ Egg Plant	£4.90	105. Stir fried Baby Sweetcorn with Garlic	£7.40
V6. Roasted Two Vegetables in Spicy Salt	£5.90	106. Stir fried Fresh Asparagus with Garlic	£7.40
V7. Deep-fried Two Vegetables in Batter	£7.10	107. Asparagus with Egg & Garlic Sauce	£7.40
V8. Vegetable Fried Rice	£7.10	108. Stir-fried Mixed Vegetables	£7.40
V9. Steamed Bean Curd with Soy Sauce	£7.40	109. Mixed Vegetable with Vermicelli (bean thread) Hot Pot	£7.70
V10. Mixed Vegetables in Black Bean Sauce	£7.40	110. Braised Bean Curd with Mushrooms	£7.40
V11. Vegetable Chow Mein	£7.10	111. Stuffed Bean Curd (contains prawns)	£7.70
101. Stir-fried Fresh Mushrooms	£7.40	112. Bean Curd in Chilli & Black Bean Sauce	£7.40
		113. Stir-fried Bean Curd in Spicy Salt	£6.60

Appetizers

1. Whole Fresh Lobster

(Price on arrival, pre-order required)

Choices of our four distinct flavours;

- Hot & Spicy Salt
- Ginger & spring onion
- Chilli & Black Bean Sauce
- Cantonese Style Cheese & Butter Sauce

2. Fresh Crab

(Price on arrival, pre-order required)

Choices of our four distinct flavours;

- Hot & Spicy Salt
- Ginger & Spring Onion
- Chilli & Black Bean Sauce
- Cantonese Style Cheese & Butter Sauce

3. Steamed Fresh Scallops (4)

Choice of two distinct flavours

- Soy Sauce & Chilli
- Chilli & Black Bean Sauce

3A. Roasted Scallop in Spicy Salt £9.00

4. Steamed Prawns with Garlic (4) £18.00

4A. Pan Fried Large King Prawns in Mandarin Sauce (4) £18.00

5. Large Whole King Prawns (2) £9.00
Served in Cantonese Style Cheese & Butter Sauce

5A. Mussels in Chilli & Black Bean Sauce £8.50

6. Seafood Wrap, (Minimum 2 persons) £10.00
served with pancakes

7. Roasted King Prawn in Spicy Salt £9.00

8. Crispy Aromatic Duck Served Quarter £10.00
with pancakes, spring onion Half £18.00
& cucumber

8A. Crispy Aromatic Lamb Served £9.80
with Pancakes, onion and cucumber

9. House Hors D'Oeuvres Per Person £8.50

(Minimum 2 Persons)

Samosas, Ribs, Satay Chicken, Prawn
Toast, Pancake rolls, Seaweed

10. Cantonese BBQ Hors Per Person £9.00

D'Ouevres (Minimum 2 Persons)

Samosas, Ribs, Satay Chicken, Smoked shredded
Chicken, Seaweed

11. Sesame Prawn Toast £7.70

12. Crispy Seafood Rolls £7.40

13. Golden Fried Scallops with Cucumber £8.80

13A. Deep-fried Chicken wings in Spicy Salt £7.70

14. Deep-fried Stuffed Crab Claw (2) £8.80
(minimum of two)

15. Crispy Seaweed £5.50

16. Roasted Baby Squid in Spicy Salt £8.20

17. BBQ'd Spare Ribs (Dry) £8.20

17A. Sweet & Sour Spare Ribs £8.60

17B. Honey Spare Ribs £8.60

18. Spare Ribs in Spicy Salt £8.60

19. Spare Ribs in Mandarin Sauce £8.60

20. Smoked Shredded Chicken £8.20

21. Satay Chicken (five skewers) £8.20

21A. Satay King Prawn (five skewers) £8.80

22. Pork Dumplings £7.10

23. Mini Pancake Rolls £6.60

23A. Mini Vegetarian Pancake Rolls £6.60

24. Crispy Sweet & Sour Won Ton £6.60

24A. Crispy Cheese Prawn Rolls £8.80

25. Prawn Crackers with sweet
chilli dipping sauce £2.50

Soup

27. Chicken & Creamy Sweetcorn Soup £4.00

28. Crab Meat & Creamy Sweetcorn Soup £4.50

29. Seafood Soup £4.50

30. Hot & Sour Soup £4.50

31. Rainbow Bean Curd Soup £3.50

32. Won Ton Soup £4.50

33. Beef Soup with egg drop £4.00

34. Straw Mushroom & Chicken Soup £4.00

Food allergies & intolerances : should you have concerns about a food allergy or intolerance please speak to our staff before you order your food or drink.

(2) two in a portion (4) four in a portion

Seafood

34A. Fresh Whole Steamed Seabass Steamed with ginger & spring onion	£23.00	44A. Kung Po King Prawn	£8.80
34B. Soft shell crab in a spicy salt. (2)	£14.30	44B. Sweet & Sour King Prawn Balls	£8.80
35. Gold Coast King Prawn, cooked in a creamy gold coast sauce	£8.80	44C. King Prawn Curry	£8.80
36. Poached Prawns, served with a dipping Soy Sauce and chilli	£8.80	45. Prawns in Garlic & Ginger Sauce	£8.80
37. King Prawn Taiwanese Style Served in a mild spicy sauce	£8.80	46. Scallops with Fresh Asparagus	£8.80
38. Stir fried Prawns in Honey Sauce	£8.80	47. Squid with Ginger & Spring Onion (sizzling)	£8.80
38A. King Prawns in Chilli & Black Bean Sauce	£8.80	48. Squid in Chilli & Black Bean Sauce (sizzling)	£8.80
38.B. King Prawn with Mixed Vegetables	£8.80	49. Deep-fried Squid in Spicy Salt	£8.80
39. Stir fried Prawns with Red Chilli 'Szechuan Style'	£8.80	50. Mixed Seafood in Spicy Sauce (sizzling)	£9.00
40. Stir-fried King Prawn in Mandarin Sauce	£8.80	52. Oyster Omelette with Spring Onion Cantonese Style	£8.20
41. Stir fried Prawns with Fresh Mango	£8.80	53. Oysters with Ginger & Spring Onion	£8.20
42. Stir-fried Prawns Cantonese Style	£8.80	54. Seafood Hot Pot with Vermicelli (bean thread)	£9.30
43. Stir fried Prawns with Cashew Nuts	£8.80	55. Stir fried fish in a creamy gold coast sauce	£8.20
44. Stir fried Prawns in Sweet & Sour Sauce	£8.80	56. Stir-fried Fish in Spicy Salt	£8.20
		57. Deep-fried Fish in Sweetcorn Sauce	£8.20
		58. Deep-fried Fish in Sweet & Sour Sauce	£8.20

Poultry

59. Pan-fried Boneless Chicken in Lemon Sauce	£8.00	65. Green Thai Chicken Curry	£8.00
59A. Chicken with English Mushrooms	£8.00	66. Chicken Curry	£8.00
59B. Chicken with Mixed Vegetables	£8.00	67. Chicken Fillet in Garlic & Ginger Sauce	£8.00
59C. Chicken with Ginger & Spring Onion	£8.00	68. Chicken in Yellow Bean Sauce	£8.00
60. Chicken with Cashew Nuts	£8.00	69. Sliced Duck with Ginger & Pineapple	£8.20
61. Stir-fried Chicken with Bamboo Shoots	£8.00	70. Crispy Orange Duck	£8.20
61A. Sweet & Sour Chicken Balls	£8.00	71. Roast Duck Cantonese Style	£8.20
62. Sweet & Sour Chicken Hong Kong Style	£8.00	71A. Duck in Chilli & Black Bean Sauce	£8.20
62A. Kung Po Chicken	£8.00		
63. Chicken in Chilli & Black Bean Sauce	£8.00		
64. Chicken in Chilli & Black Bean Sauce (sizzling)	£8.20		

Beef & Pork

72. Mandarin Beef (sizzling)	£8.80	81. Stir-fried Beef in Oyster Sauce	£8.20
73. Beef in Black Pepper Sauce (sizzling)	£8.80	82. Stir-fried Beef with Mixed Vegetables	£8.20
74. Sliced Pork in Mandarin Sauce (sizzling)	£8.20	83. Stir-fried Beef with Ginger & Pineapple	£8.20
75. Sliced Pork in Spicy Salt	£8.20	84. Stir-fried beef in Chilli & Black Bean Sauce	£8.20
76. Sweet & Sour Pork	£8.20	85. Beef with Ginger & Spring Onion	£8.20
77. Diced Pork with Cashew Nuts	£8.20	86. Beef Curry	£8.20
78. Double Cooked Szechuan Pork	£8.20	87. Beef with Cashew Nuts	£8.20
79. Cantonese Honey Roast Pork	£8.20	88. Crispy Shredded Beef	£8.20
79A. Beef with English Mushrooms	£8.20	89. Scrambled Egg with Beef & Spring Onion	£8.20
80. Beef Taiwanese Style In a mild spicy sauce	£8.20	• Steak and Chips	£18.80

Chop Suey

90A. Special Chop Suey	£8.50	90D. Beef Chop Suey	£8.20
90B. King Prawn Chop Suey	£8.80	90E. Roast Pork Chop Suey	£8.20
90C. Chicken Chop Suey	£8.00		

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Egg Foo Yoong

91A. Special Foo Yoong	£8.50	91D. Roast Pork Foo Yoong	£8.20
91B. King Prawn Foo Yoong	£8.80	91E. Shrimp Foo Yoong	£8.20
91C. Chicken Foo Yoong	£8.00		

Rice & Noodles

114. Gold Coast Fried Rice Egg fried rice covered with a diced meat and seafood sauce	£8.20	121. Singapore Fried Vermicelli	£7.70
115. Chicken Fried Rice	£7.10	122. Seafood Fried Crispy Noodles	£8.80
116. Chicken & Pineapple Fried Rice	£7.10	123. Vegetable Fried Crispy Noodles	£7.70
117. Seafood Fried Rice	£7.10	123.a Special Chow Mein	£7.70
118. Special Fried Rice	£7.70	123.b Chicken Chow Mein	£7.70
118.a. Singapore Fried Rice	£7.70	123.c King Prawn Chow Mein	£8.80
118.b. Diced Duck & Pineapple Fried Rice	£7.40	123.d Beef Chow Mein	£7.70
118.c. Mushroom Fried Rice	£6.60	123.e Singapore Style Chow Mein	£7.70
119. Egg Fried Rice	£4.90	124. Plain Chow Mein with Beansprouts	£6.00
120. Steamed Rice	£4.40	125. Crispy Fried Noodles with Beef in Chilli & Black Bean Sauce	£8.80

Dessert

127. Apple Fritter	£3.30	Chinese Tea	£1.60
With ice-cream	£4.90	Jasmine Tea	£1.60
128. Banana Fritter	£3.30	English Tea	£1.60
With ice-cream	£4.90	Coffee	£2.00
129. Toffee Apple	£3.80	Floater Coffee	£2.70
With ice-cream	£5.50	Liqueur Coffee	£4.40
130. Toffee Banana	£3.80		
With ice-cream	£5.50		
131. A Choice of Ice-Cream: Vanilla, Chocolate, Strawberry	£3.80		
132. Lychees	£3.80		
With ice-cream	£4.40		
133. Mango Sorbet	£3.80		

Drinks

Softs

Large sparkling water	£3.50
Small sparkling water	£1.80
Orange Juice	£1.90
Apple Juice	£1.90
Pineapple juice	£1.90
Cranberry Juice	£1.90
Coke	£1.60
Diet Coke	£1.60
Lemonade	£1.60
Ginger ale	£1.60
Tonic	£1.60
Slim line Tonic	£1.60
Soda	£1.60

Aperitifs

Archers	£3.00
Bacardi	£3.00
Campari	£3.00
Cinzano Bianco	£3.00
Captain morgan (dark rum)	£3.00
Captain morgan spiced	£3.00
Gordon's gin	£3.00
Edgerton pink gin	£3.30
Malibu	£3.00
Martini (sweet or dry)	£3.00
Sherry (medium or dry)	£2.50

Beers

Tsing Tao (Chinese beer)	£3.30
Tiger (sinapore Beer)(330ml)	£3.30
Peroni	£3.70
Budweiser (330ml)	£3.30
Carlsberg (330ml)	£3.30
Beck's (275ml)	£3.00
John smith's bitter	£3.30
Shandy	£3.50

Ciders

Strongbow	£3.00
Kopperberg (mixed berry)	£3.70




Spirits and Liqueurs

Glenfiddich	£3.70
Remy Martin V.S.O.P	£3.70
Courvoisier V.S	£3.50
Martell V.S	£3.50
Johnny Walker Black Label	£3.50
Jameson	£3.00
Jack Daniels	£3.00
Bells	£3.00
Southern Comfort	£3.00
Drambuie	£3.00
Smirnoff	£3.00
Tia Maria	£3.00
Pimms	£3.00
Taylor's Port	£3.00
Baileys	£3.00
Benedictine	£3.00
Amaretto	£3.00
Tequila	£3.00
Tequila Rose	£3.00
Grand Marnier	£3.00
Cointreau	£3.00
Cherry Brandy	£3.00
Sambuca	£3.00
Sourz	£3.00
Jagermeister	£4.00
Jager bomb	£4.50

Mixed Drink	£3.50
Mixed Double (premium spirits +30p)	£6.20
Wine Spritzer	£3.90

Wine

House Wine

- | | | 175ml | bottle |
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| 1. |  Cave de Massé Colombard-Ugni Blanc Dry White, Vin de France, France
Crisp, dry, lemony aromas and apple freshness. | £3.70 | £13.50 |
| 2. |  Cave de Massé Cinsault-Grenache Rosé, Vin de France, France
Delicate aromas of summer-berry fruits with a soft finish. | £3.70 | £13.50 |
| 3. |  Cave de Massé Merlot-Carignan Red, Vin de France, France
Deliciously soft, ripe, red fruit flavours with a smooth finish. | £3.70 | £13.50 |

Sparkling

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| 4. |  Bollinger Special Cuvée Brut NV, France
With a reputation for being big and full-flavoured, the richness and yeasty tones give a long stylish finish. | £53.00 |
| 5. |  Louis Dornier et Fils Brut, France
A light, fresh, vigorously youthful Champagne with a fine, elegant, slightly lemony nose, lively mousse and long, crisp palate. | £30.00 |
| 6. |  Louis Dornier et Fils Brut Rosé, France
Delicious summer-berry fruit aromas with citrus undertones and a fresh lingering finish. | £35.00 |
| 7. |  Moët & Chandon Brut Impérial NV, France
A well known blend of older reserves with young wines to ensure a consistency of this flowery aroma and warm biscuit hints. | £50.00 |
| 8. |  Bottega Poeti Prosecco Brut DOC, Italy
Excellent as an aperitif and in cocktails, it goes particularly well with fish starters or risotto. Being also an ideal all-around wine, it is a perfect match with wild herbs, meat, pizza, vegetables (in particular, asparagus and radicchio di Treviso), cold cuts and cheeses. | £7.50 |
| 9. |  Sant' Orsola Prosecco Extra Dry, Italy
Light and lively, with ripe pears and lemons rounded off with a hint of sweetness. | £18.00 |
| 10. |  Da Luca Rosato Spumante, Italy
Fresh and vibrant raspberry and strawberry scented fizz made from a blend of Merlot and Raboso. | £20.00 |

White

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| 11. |  Cullinan View Chenin Blanc, Western Cape, South Africa
Deliciously fresh and creamy with peachy fruit character. A classic South African style. | £17.00 |
| 12. |  Monte Verde Chardonnay, Central Valley, Chile
Fresh and lemony style with just a hint of spice. | £16.00 |
| 13. |  Monte Verde Sauvignon Blanc, Central Valley, Chile
Classic gooseberry flavours enhanced by tropical fruit and zesty lemon. | £17.00 |
| 14. |  Vidal Sauvignon Blanc, Marlborough, New Zealand
Classically crisp and herbaceously intense with great complexity, a mingling of passion-fruit and melon flavours. | £24.00 |
| 15. |  J Brader Piesporter Michelsberg, Mosel, Germany
This tiny village and dramatic steep vineyards give a distinctive minerally character, fresh and lively. | £18.00 |
| 16. |  Marchesi Ervani Pinot Grigio, Pavia, Italy
Aromas of green apple, pear and melon, a dry palate with a citrus finish. | £17.00 |
| 17. |  Muscadet de Sèvre et Maine Sur Lie, Cuvée du Millénaire, Marquis de Goulaine, France
Appetising, crisp acidity and apple fruit, the palate is bone-dry and light. | £22.00 |
| 18. |  Petit Chablis, J. Moreau et Fils, France
Made in classic Chablis style, it is lean and elegant with underlying Chardonnay fruit from the northern tip of Burgundy. | £31.00 |
| 19. |  Sancerre, Les Collinettes, Joseph Mellot, France
Stylish and crisp aromas of gooseberries and powerful fruit flavours, linked with a clean finish, from one of the finest and most dynamic producers. | £33.00 |

Rosé



bottle

20. 🍷 **Marchesi Ervani Pinot Grigio Rosato, Pavia, Italy** £17.00
Pinky colour with copper highlights and a bouquet of wild flowers and vanilla. Delicate Strawberry fruit.
21. 🍷 **Whispering Hills White Zinfandel, California, USA** £17.00
Loads of fresh summer-fruit flavours and lively acidity. Medium-bodied to appeal to most palates, California's own Zinfandel.
22. 🍷 **Mateus Rose, Portugal** £17.00
Soft, strawberry fruit on the nose and a gentle taste, with a slight sparkle. Easy to understand why this is so popular.

Red

23. 🍷 **Cullinan View Pinotage, Western Cape, South Africa** £15.00
Rich, full and spicy with good levels of fruit aromas and flavour, made with South Africa's own grape variety.
24. 🍷 **Berri Estates Shiraz, South Eastern Australia, Australia** £15.00
Medium-bodied and fruity with raspberry, cherry and plum, complemented by vanilla spices.
25. 🍷 **Monte Verde Merlot, Central Valley, Chile** £16.00
A supple and intensely juicy style with intense flavours of ripe red berries and plums.
26. 🍷 **Marqués de Morano Rioja Crianza, Spain** £18.50
Mazuelo adds a ripe cherry chunkiness to the smooth raspberries and cream style of Tempranillo.
27. 🍷 **Kleine Zalze Cellar Selection Cabernet Sauvignon, Coastal Region, South Africa** £19.00
A pronounced classic style, full of rich blackcurrant flavours, hints of cedar wood and vanilla oak.
28. 🍷 **Chianti, Ruffino, Italy** £20.00
Harmonious and mellow, with violet and red berry notes on a soft and refreshing finish.
29. 🍷 **Fleurie, Pascal Clément, France** £25.00
The name Fleurie aptly describes the fresh, floral style of the wine.
30. 🍷 **Châteauneuf-du-Pape, Les Bartavelles, Jean-Luc Colombo, France** £35.00
On the nose a powerful wine, full, complete and silky with notes of ripe fruit, liquorice and gingerbread. The palate is elegant, rich and deep with mature and velvety tannins.
31. 🍷 **Barolo, Enrico Serafino, Italy** £36.50
Big, well-structured red, intensely elegant nose, with red fruit and spicy notes of liquorice and vanilla.

125ml measure available upon request

Wine Expression

- 🍷 Sparkling Wine
- 🍷 Very dry, delicate, light white
- 🍷 Dry, herbaceous or aromatic white
- 🍷 Juicy, fruit-driven ripe white
- 🍷 Refreshing, racy medium-sweet white
- 🍷 Dry, elegant rosé
- 🍷 Rich, fruity rosé
- 🍷 Spicy, peppery, warming red
- 🍷 Juicy, medium-bodied, fruit-led red
- 🍷 Sophisticated, polished, complex reds
- 🍷 Oaked, intense concentrated red

