Create your own MENU

If none of our set menus take your fancy why not create your own

Choose from the dishes below

SUNDAY - THURSDAY EXCLUDING HIGH DAYS AND HOLIDAYS

2 COURSE MEAL ONLY £19.80 PER PERSON (Not available for single patrons) choose five STARTERS dishes and five MAIN COURSE dishes PER TABLE

3 COURSE MEAL ONLY £24.80 PER PERSON (Not available for single patrons) choose five STARTERS dishes, one MIDDLE COURSE dish and five MAIN COURSE dishes PER TABLE

Eat as much as you like!

Main Course

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- P2 Gin Jeung Jai Bao 'Special' Stir Fried Mixed Vegetable served with Pancakes
- Gin Jeung Hoi Sin Bao 'Special' Stir Fried Mixed Seafood served with Pancakes
- Ging Jeung Ub Bao 'Special' Stir Fried Roasted Duck served with Pancakes
- Ging Jeung Gai Bao 'Special' Stir Fried Chicken served with Pancakes
- Ging Jeung Gnow Bao 'Special' Stir Fried Shredded Beef served with Pancakes
- Fish Deluxe Deep Fried Fish with Chili & Salt **Goong Ham Pak**
- Deep Fried Prawn in Thai Style
- **Golden Fried King Prawn**
- P10 Golden Fried Fish
- Sesame Prawn Toast
- Crispy Seafood Rolls
- Deep Fried Chicken wings with Chilli & Salt
- Chicken wings with sweet chilli sauce Thai Stlye
- 13c Baked Chicken Wings Coated in Honey
- Deep Fried Stuffed Crab Claw
- Crispy Seaweed
- Roast Baby Squids with Garlic & Spicy Salt
- 17 Barbecued Spare Ribs
- 17a Sweet & Sour Barbecued Spare Ribs
- 17b Baked Spare Ribs Coated in Honey
- 18 Baked Spare Ribs with Spicy Salt 19
 19 Baked Spare Ribs with Mandarin Sauce
- 20 Smoked Shredded Chicken
- 21 Satay Chicken
- 21a Satay King Prawn
- 22 Dumplings 23 Crispy Mini Pancake Rolls
- 23a Crispy Mini Vegetarian Pancake Rolls
- Crispy Sweet & Sour Won Ton
- 24a Crispy King Prawn with Cheese Rolls
- 24b Deep Fried Squid Rings in Sweet ChilliSauce

- 8a Aromatic Lamb
 - Served with Pancake, Spring Onions, Cucumber & Plum Sauce
- **Crispy Aromatic Duck** with Pancake, Spring Onions, Cucumber & Plum Sauce

- **SEAFOOD**
- 35 Gold Coast King Prawn Cooked in "Gold Coast" Fruity Sauce
- Poached Fresh Prawns Served with Ginger & Spring Onion Soy Sauce
- Spicy King Prawn Taiwanese Style Dry Seafood Spicy Sauce
- King Prawns in Honey Sauce
- Topped with sesame seeds

 38a King Prawn with Chilli & Black Bean Sauce
- 38b King Prawn with Mixed Vegetables
- 39 Sauteed Prawns with Red Chilli Szechuan Style
- 39a Stir-Fried King Prawns with **Enalish Mushrooms**
- Stir-Fried King Prawns with Mandarin Sauce
- Sauteed Prawns with Fresh Mango
- Stir-Fried King Prawns Cantonese Style
- Sauteed Prawns with Cashew Nuts
- Sweet & Sour King Prawn Hong Kong Style
- 44a Kung Po King Prawn
- 44b Sweet & Sour King Prawn Balls
- 44c King Prawn Curry
- Braised Prawns in Garlic Sauce
- Sauteed Scallops with Fresh Asparagus
- Sauteed Squid with Ginger & Spring Onion
- Sauteed Squid with Chilli & Black Bean Sauce
- Deep Fried Squid in Spicy Salt
- Mixed Seafood cooked in Spicy Sauce
- Sauteed Oysters with Ginger & Spring Onion
- Mixed Seafood Cooked with Vermicelli and bean curd
- Stir-Fried Fish in "Gold Coast" Fruity Sauce
- Stir-Fried Fish with Chilli and Spicy Salt
- Stir-Fried Fish with Creamy Sweetcorn
- Stir-Fried Fish with Sweet and Sour Sauce

POULTRY

- Pan-Fried Boneless Chicken in Lemon Sauce
- 59a Chicken with English Mushroom
- 59b Chicken with Mixed Vegetables
- 59c Chicken with Ginger & Spring Onion
- Chicken with Cashew Nuts
- Sauteed Chicken with Bamboo Shoots 61a Sweet & Sour Chicken Balls
- 62 Sweet & Sour Chicken Hong Kong Style
- 62a Kung Po Chicken

- 63 Sauteed Chicken with Chilli Black Bean Sauce
- 66 Chicken Curry
- Chicken Fillet in Garlic Sauce
- Chicken with Yellow Bean Sauce
- Sauteed Sliced Duck with Ginger & Pineapple
- **Crispy Orange Duck**
- Roast Duck Cantonese Style
- 71a Duck with Chilli & Black Bean Sauce

BEEF, PORK AND LAME

- 72 Mandarin Fillet Steak
- 73 Fillet Steak with Black Pepper
- Pork Chop with Mandarin Sauce
- 75 Baked Pork Chop with Chilli & Salt
- 75a Pork Chop in Honey Sauce
- 76 Sweet & Sour Pork Hong Kong Style
- Sauteed Diced Pork with Cashew Nuts
- Double Cooked Szechuan Pork
- **Cantonese Honey Roast Pork**
- 79a Beef with English Mushrooms
- Spicy Beef Taiwanese Style

 Dry Seafood Spicy Sauce

 Sauteed Beef with Oyster Sauce
- 82 Sauteed Beef with Seasonal Vegetables
- Sauteed Beef with Ginger & Pineapple
- Sauteed Beef with Chilli & Black Bean Sauce
- Sauteed Beef with Ginger & Spring Onions
- Sauteed Beef with Curry
- 87 Sauteed Beef with Cashew Nuts
- 88 Crispy Shredded Beef
- 89 Scrambled Egg with Sliced Beef & Spring Onion
- 89a Deep Fried Shredded Lamb with Chili & Salt
- 89b Stir Fried Lamb with Ginger & Spring Onion
- 89c Double Cooked Szechuan Lamb

CHOP SUE

- 90a Special Chop Suev
- 90b King Prawn Chop Suey 90c Chicken Chop Suev
- 90d Beef Chop Suey
- 90e Roast Pork Chop Suey

EGG FOO YOONG

- 91a Special Foo Yoong 91b King Prawn Foo Yoong
- 91c Chicken Foo Yoong

91d Roast Pork Foo Yoong 91e Shrimp Foo Yoong

VEGETABLES AND BEAN CURD

- 101 Stir-Fried Fresh English Mushrooms
- 102 Braised Fresh English Mushrooms & Bamboo Shoots
- 103 Sweet & Sour Mixed Vegetables
- 104 Sauteed Broccoli with Garlic
- 105 Sauteed Fresh Baby Sweetcorn with Garlic
- 106 Sauteed Fresh Asparagus with Garlic
- 107 Braised Asparagus with Egg & Garlic Sauce
- 108 Stir-Fried Mixed Vegetables
- 109 Mixed Vegetable with Vermicelli Bean Thread
- 110 Braised Bean Curd with Mushrooms
- 111 Braised Stuffed Bean Curd
- 112 Braised Bean Curd with Black Bean Sauce
- 113 Stir-Fried Bean Curd with Spicy Salt

RICE AND NOODLES

- 114 "Gold Coast" Rice Seafood, Meat & Vegetables with Oyster Sauce
- 115 Chicken Fried Rice 116 Chicken & Pineapple Fried Rice
- 117 Seafood Fried Rice
- 118 Special Fried Rice 118a Singapore Fried Rice
- 118b Diced Duck & Pineapple Fried Rice
- 118c Mushroom Fried Rice
- 119 Egg Fried Rice
- 120 Steamed Rice
- 121 Singapore Fried Vermicelli
- 122 Seafood Fried Noodles Crispy
- 123 Vegetable Fried Noodles Crispy 123a Special "Chow Mein" - Soft
- 123b Chicken "Chow Mein" Soft
- 123c King Prawn "Chow Mein" Soft 123d Beef "Chow Mein" - Soft
- 123e Singapore Style "Chow Mein" Soft 124 Plain Fried Noodles with Bean Sprouts
- and Soy Sauce Soft 125 Crispy Fried Noodles with Sliced Beef in Black Bean Sauce

MALAYSIAN CURRIES

M1 House Special Malaysian Curry (King Prawn, Beef, Chicken & Roast Pork)

- M2 King Prawn Malaysian Curry
- M3 Beef Malaysian Curry
- M4 Chicken Malaysian Curry
- M5 Mixed Vegetable Malaysian Curry
- M6 Special Chow Mein Malaysian Style M7 Special Fried Vermicelli Malaysian Style
- THAI DISHES
- T1 House Special Thai Green Curry
- T2 Chicken Thai Green Curry
- Stir-Fried Prawn Thai Style
- Stir-Fried Chicken Thai Style T5 Stir-Fried Duck Thai Style
- Sweet & Sour Chicken Thai Style
- Special Chow Mein Thai Style T8 Special Fried Vermice in Thai Style

EXTRA DISHES - ADDITIONA	L COST
126 Curry Sauce	£2.00
126a Sweet & Sour Sauce	£2.00
126b BBQ Sauce	£2.00
126c Satay Sauce	£2.00
126d Chips	£2.00

126d Chips

SC	OUPS	
27	Chicken Creamy Sweetcorn Soup	£2.50
28	Crab Meat Creamy Sweetcorn Soup	£3.00
29	Seafood with Coriander Soup	£2.50
30	Hot & Sour Soup	£2.50
31	Rainbow Bean Curd Soup (Vegetarian)	£2.50
32	Won Ton Soup	£3.00
33	Minced Beef Soup with Fresh Coriander	£2.50

Eat as much as you like! of Chosen Dishes Only.

£2.50

34 Chicken Mushroom Soup

THIS IS STRICTLY A NON-TAKEAWAY SERVICE SO PLEASE DO NOT OVER ORDER AS FOOD CANNOT BE TAKEN HOME

FOOD ALLERGIES & INTOLERANCES

Customers are advised to let our staff know if any food may cause an allergic reaction prior to order.