Create your own

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

Choose from the dishes below

FRIDAY, SATURDAY HIGH DAYS & 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

Starters

'Special' Stir Fried Mixed Seafood served with Pancakes

'Special' Stir Fried Roasted Duck served with Pancakes

<u>'Special' Stir Fried Shredded Beef served with Pancakes</u>

Deep Fried Chicken wings with Chilli & Salt

Baked Chicken Wings Coated in Honey

Roast Baby Squids with Garlic & Spicy Salt

Baked Spare Ribs with Mandarin Sauce

Deep Fried Stuffed Crab Claw

17a Sweet & Sour Barbecued Spare Ribs

17b Baked Spare Ribs Coated in Honey

18 Baked Spare Ribs with Spicy Salt

Smoked Shredded Chicken

Crispy Mini Pancake Rolls

23a Crispy Mini Vegetarian Pancake Rolls

'Special' Stir Fried Chicken served with Pancakes

APPETISERS

Gin Jeung Hoi Sin Bao

Ging Jeung Ub Bao

Ging Jeung Gai Bao

Ging Jeung Gnow Bao

Deep Fried Fish with Chili & Salt

Deep Fried Prawn in Thai Style

Golden Fried King Prawn

Fish Deluxe

Goong Ham Pak

Golden Fried Fish

Crispy Seaweed

Satav Chicken

21a Satay King Prawn

22 Dumplings

Barbecued Spare Ribs

Sesame Prawn Toast

Crispy Seafood Rolls

Main Course

Gin Jeung Jai Bao 'Special' Stir Fried Mixed Vegetable served with Pancakes

Served with Ginger & Spring Onion Soy Sauce

Spicy King Prawn Taiwanese Style Dry Seafood Spicy 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 **English Mushrooms**

40	Cally Full and Mina	. Dunasana a saidh B	Annalasia Carres
40	Stir-Fried Kind	i Prawns with i	Mandarin Sauce

41	Sauteed	Prawns with	n Fresh I	Mango

Chicken wings with sweet chill sauce Thai Stlye

44b Sweet & Sour King Prawn Balls

45 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 53

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

58 Stir-Fried Fish with Sweet and Sour Sauce

POULTRY

59 Pan-Fried Boneless Chicken in Lemon Sauce

59a Chicken with English Mushroom

59c Chicken with Ginger & Spring Onion

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 Sa
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66 Chicken Curry

67 Chicken Fillet in Garlic Sauce

Chicken with Yellow Bean Sauce

Sauteed Sliced Duck with Ginger & Pineapple

70 Crispy Orange Duck

71 Roast Duck Cantonese Style

71a Duck with Chilli & Black Bean Sauce

BEEF, PORK AND LAMB

72 Mandarin Fillet Steak

73 Fillet Steak with Black Pepper

Pork Chop with Mandarin Sauce

75 Baked Pork Chop with Chilli & Salt

Sweet & Sour Pork Hong Kong Style

Sauteed Diced Pork with Cashew Nuts

78

Cantonese Honey Roast Pork 79

82 Sauteed Beef with Seasonal Vegetables

83

84 Sauteed Beef with Chilli & Black Bean Sauce

Sauteed Beef with Ginger & Spring Onions

86 Sauteed Beef with Curry

Crispy Shredded Beef

89a Deep Fried Shredded Lamb with Chili & Salt

89b Stir Fried Lamb with Ginger & Spring Onion

89c Double Cooked Szechuan Lamb

CHOP SUEV

90d Beef Chop Suey

90e Roast Pork Chop Suey

EGG FOO YOONG

91a Special 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 Vermice i

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

W1	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

Special Chow Mein Malaysian Style

Special Fried Vermicelli Malaysian Style

THAI DISHES

House Special Thai Green Curry

Chicken Thai Green Curry

Stir-Fried Prawn Thai Style

Stir-Fried Chicken Thai Style Stir-Fried Duck Thai Style

Sweet & Sour Chicken Thai Style

Special Chow Mein Thai Style

Special Fried Vermicelli Thai Style

EXTRA DISHES - ADDITIONAL COST

126 Curry Sauce £2.00 126a Sweet & Sour Sauce £2.00 126b BBO Sauce £2.00 126c Satav Sauce £2.00 126d Chips £2.00

£2.50 27 Chicken Creamy Sweetcorn Soup **Crab Meat Creamy Sweetcorn Soup** £3.00 Seafood with Coriander Soup £2.50 **Hot & Sour Soup** £2.50

Rainbow Bean Curd Soup (Vegetarian) £2.50 **Won Ton Soup** £3.00 £2.50

Minced Beef Soup with Fresh Coriander Chicken Mushroom Soup

£2.50

FOOD ALLERGIES & INTOLERANCES

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

Served with Pancake, Spring Onions, Cucumber & Plum Sauce Crispy Aromatic Duck

with Pancake, Spring Onions, Cucumber & Plum Sauce

24 Crispy Sweet & Sour Won Ton 24a Crispy King Prawn with Cheese Rolls

iddle Course 8a Aromatic Lamb

24b Deep Fried Squid Rings in Sweet ChilliSauce

SEAFOOD

35 Gold Coast King Prawn Cooked in "Gold Coast" Fruity Sauce

Poached Fresh Prawns

38 King Prawns in Honey Sauce

44a Kung Po King Prawn

44c King Prawn Curry

59b Chicken with Mixed Vegetables

Chicken with Cashew Nuts

75a Pork Chop in Honey Sauce

Double Cooked Szechuan Pork

79a Beef with English Mushrooms Spicy Beef Taiwanese Style

Dry Seafood Spicy Sauce
Sauteed Beef with Oyster Sauce

Sauteed Beef with Ginger & Pineapple

Sauteed Beef with Cashew Nuts

89 Scrambled Egg with Sliced Beef & Spring Onion

90a Special Chop Suey 90b King Prawn Chop Suey

90c Chicken Chop Suey

91b King Prawn Foo Yoong