

# Gold Coast

Three course set meals  
Only for two or more people

## B. House Dinner

Per person £25

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 £26.50

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 £21.50

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

Stir-fried vegetables  
(Served with pancakes)

Bean Curd with Black Bean Sauce Mixed

Vegetables in Sweet & Sour Sauce

Kung Po Baby Sweetcorn

Vegetable Chow Mein

Egg Fried Rice

## Vegetable dishes

V2. Sweetcorn Soup	£3.60	102. Braised Fresh Mushrooms	£7.80
V3. Stir-fried vegetables with pancakes	£6.90	with Bamboo Shoots	
V4. BBQ Fresh Asparagus	£5.20	103. Sweet & Sour Mixed Vegetables	£7.80
V5. BBQ Egg Plant	£5.20	104. Stir fried Broccoli with Garlic	£7.80
V6. Roasted Two Vegetables in Spicy Salt	£5.90	105. Stir fried Baby Sweetcorn with Garlic	£7.80
V7. Deep-fried Two Vegetables in Batter	£7.50	106. Stir fried Fresh Asparagus with Garlic	£7.80
V8. Vegetable Fried Rice	£7.50	107. Asparagus with Egg & Garlic Sauce	£7.80
V9. Steamed Bean Curd with Soy Sauce	£7.80	108. Stir-fried Mixed Vegetables	£7.80
V10. Mixed Vegetables in Black Bean Sauce	£7.80	109. Mixed Vegetable with Vermicelli	£8.20
V11. Vegetable Chow Mein	£7.50	(bean thread) Hot Pot	
101. Stir-fried Fresh Mushrooms	£7.80	110. Braised Bean Curd with Mushrooms	£8.80
		111. Stuffed Bean Curd (contains prawns)	£9.50
		112. Bean Curd in Chilli & Black Bean Sauce	£8.80
		113. Stir-fried Bean Curd in Spicy Salt	£8.80

## 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 with pancakes, spring onion & cucumber | Quarter £12.00<br>Half £20.00 |
| 8A. Crispy Aromatic Lamb Served with Pancakes, onion and cucumber     | £9.80                         |
| 9. House Hors D'Oeuvres (Minimum 2 Persons)                           | Per Person £9.10              |
| Samosas, Ribs, Satay Chicken, Prawn Toast, Pancake rolls, Seaweed     |                               |

- |  |                  |
|--|------------------|
| 10. Cantonese BBQ Hors D'Oeuvres (Minimum 2 Persons)           | Per Person £9.50 |
| Samosas, Ribs, Satay Chicken, Smoked shredded Chicken, Seaweed |                  |

- |   |       |
|---|-------|
| 11. Sesame Prawn Toast                                | £8.40 |
| 12. Crispy Seafood Rolls                              | £7.40 |
| 13. Golden Fried Scallops with Cucumber               | £9.50 |
| 13A. Deep-fried Chicken wings in Spicy Salt           | £7.70 |
| 14. Deep-fried Stuffed Crab Claw (2) (minimum of two) | £8.80 |
| 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                                    | £7.50 |
| 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   | £4.40 | 32. Won Ton Soup                  | £4.90 |
| 28. Crab Meat & Creamy Sweetcorn Soup | £4.90 | 33. Beef Soup with egg drop       | £4.40 |
| 29. Seafood Soup                      | £4.90 | 34. Straw Mushroom & Chicken Soup | £4.40 |
| 30. Hot & Sour Soup                   | £4.90 |                                   |       |
| 31. Rainbow Bean Curd Soup            | £3.90 |                                   |       |

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

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

## Seafood

34A. Fresh Whole Steamed Seabass Steamed with ginger & spring onion	£25.00	44A. Kung Po King Prawn	£9.60
34B. Soft shell crab in a spicy salt. (2)	£15.70	44B. Sweet & Sour King Prawn Balls	£9.60
35. Gold Coast King Prawn, cooked in a creamy gold coast sauce	£9.60	44C. King Prawn Curry	£9.60
36. Poached Prawns, served with a dipping Soy Sauce and chilli	£9.60	45. Prawns in Garlic & Ginger Sauce	£9.60
37. King Prawn Taiwanese Style Served in a mild spicy sauce	£9.60	46. Scallops with Fresh Asparagus	£9.60
38. Stir fried Prawns in Honey Sauce	£9.60	47. Squid with Ginger & Spring Onion (sizzling)	£9.60
38A. King Prawns in Chilli & Black Bean Sauce	£9.60	48. Squid in Chilli & Black Bean Sauce (sizzling)	£9.60
38B. King Prawn with Mixed Vegetables	£9.60	49. Deep-fried Squid in Spicy Salt	£9.60
39. Stir fried Prawns with Red Chilli 'Szechuan Style'	£9.60	50. Mixed Seafood in Spicy Sauce (sizzling)	£9.90
40. Stir-fried King Prawn in Mandarin Sauce	£9.60	52. Oyster Omelette with Spring Onion Cantonese Style	£8.90
41. Stir fried Prawns with Fresh Mango	£9.60	53. Oysters with Ginger & Spring Onion	£8.90
42. Stir-fried Prawns Cantonese Style	£9.60	54. Seafood Hot Pot with Vermicelli (bean thread)	£10.10
43. Stir fried Prawns with Cashew Nuts	£9.60	55. Stir-fried Fish in Creamy Gold Coast Sauce	£8.90
44. Stir fried Prawns in Sweet & Sour Sauce	£9.60	56. Stir-fried Fish in Spicy Salt	£8.90
		57. Deep-fried Fish in Sweetcorn Sauce	£8.90
		58. Deep-fried Fish in Sweet & Sour Sauce	£8.90

## Poultry

59. Pan-fried Boneless Chicken in Lemon Sauce	£8.80	65. Green Thai Chicken Curry	£8.80
59A. Chicken with English Mushrooms	£8.80	66. Chicken Curry	£8.80
59B. Chicken with Mixed Vegetables	£8.80	67. Chicken Fillet in Garlic & Ginger Sauce	£8.80
59C. Chicken with Ginger & Spring Onion	£8.80	68. Chicken in Yellow Bean Sauce	£8.80
60. Chicken with Cashew Nuts	£8.80	69. Sliced Duck with Ginger & Pineapple	£9.10
61. Stir-fried Chicken with Bamboo Shoots	£8.80	70. Crispy Orange Duck	£9.10
61A. Sweet & Sour Chicken Balls	£8.80	71. Roast Duck Cantonese Style	£9.10
62. Sweet & Sour Chicken Hong Kong Style	£8.80	71A. Duck in Chilli & Black Bean Sauce	£9.10
62A. Kung Po Chicken	£8.80		
63. Chicken in Chilli & Black Bean Sauce	£8.80		
64. Chicken in Chilli & Black Bean Sauce (sizzling)	£9.00		

## Beef & Pork

72. Mandarin Beef (sizzling)	£9.60	81. Stir-fried Beef in Oyster Sauce	£8.90
73. Beef in Black Pepper Sauce (sizzling)	£9.60	82. Stir-fried Beef with Mixed Vegetables	£8.90
74. Sliced Pork in Mandarin Sauce (sizzling)	£8.90	83. Stir-fried Beef with Ginger & Pineapple	£8.90
75. Sliced Pork in Spicy Salt	£8.90	84. Stir-fried beef in Chilli & Black Bean Sauce	£8.90
76. Sweet & Sour Pork	£8.90	85. Beef with Ginger & Spring Onion	£8.90
77. Diced Pork with Cashew Nuts	£8.90	86. Beef Curry	£8.90
78. Double Cooked Szechuan Pork	£8.90	87. Beef with Cashew Nuts	£8.90
79. Cantonese Honey Roast Pork	£8.90	88. Crispy Shredded Beef	£8.90
79A. Beef with English Mushrooms	£8.90	89. Scrambled Egg with Beef & Spring Onion	£8.90
80. Beef Taiwanese Style In a mild spicy sauce	£8.90	• Steak and Chips	£18.80

## Chop Suey

90A. Special Chop Suey	£8.90	90D. Beef Chop Suey	£8.60
90B. King Prawn Chop Suey	£9.60	90E. Roast Pork Chop Suey	£8.60
90C. Chicken Chop Suey	£8.60		

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

*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*

## Egg Foo Yoong

91A. Special Foo Yoong	£8.90	91D. Roast Pork Foo Yoong	£8.60
91B. King Prawn Foo Yoong	£9.60	91E. Shrimp Foo Yoong	£8.60
91C. Chicken Foo Yoong	£8.60		

## Rice & Noodles

114. Gold Coast 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	£9.60
116. Chicken & Pineapple Fried Rice	£7.10	123. Vegetable Fried Crispy Noodles	£7.70
117. Seafood Fried Rice	£7.70	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	£9.60

## Dessert

127. Apple Fritter With ice-cream	£3.50	Chinese Tea	£1.70
128. Banana Fritter With ice-cream	£4.90	Jasmine Tea	£1.70
129. Toffee Apple With ice-cream	£3.50	English Tea	£1.70
130. Toffee Banana With ice-cream	£4.90	Coffee	£2.20
131. A Choice of Ice-Cream: Vanilla, Chocolate, Strawberry	£4.30	Floater Coffee	£2.90
132. Lychees With ice-cream	£5.50	Liqueur Coffee	£4.90
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	£1.90
Diet Coke	£1.90
Lemonade	£1.90
Ginger ale	£1.90
Tonic	£1.90
Slim line Tonic	£1.90
Soda	£1.90

### Aperitifs

Archers	£3.30
Bacardi	£3.30
Campari	£3.30
Cinzano Bianco	£3.30
Captain morgan (dark rum)	£3.30
Captain morgan spiced	£3.30
Gordon's gin	£3.30
Edgerton pink gin	£3.60
Malibu	£3.30
Martini (sweet)	£3.30
Sherry (medium or dry)	£2.80

### Beers

Tsing Tao (Chinese beer)	£3.50
Tiger (sinapore Beer)	£3.50
Peroni (330ml)	£3.90
Budweiser (330ml)	£3.50
Carlsberg (330ml)	£3.50
Beck's (275ml)	£3.30
John smith's bitter	£3.50
Shandy	£3.50

### Ciders

Strongbow	£3.50
Rekorderlig strawberry & lime	£3.90

### Spirits and Liqueurs

Glenfiddich	£3.90
Remy Martin V.S.O.P	£3.90
Courvoisier V.S	£3.70
Martell V.S	£3.70
Johnny Walker Black Label	£3.70
Jameson	£3.30
Jack Daniels	£3.30
Bells	£3.30
Southern Comfort	£3.30
Drambuie	£3.30
Smirnoff	£3.30
Tia Maria	£3.30
Pimms	£3.30
Taylor's Port	£3.30
Baileys	£3.30
Benedictine	£3.30
Amaretto	£3.30
Tequila	£3.30
Tequila Rose	£3.30
Grand Marnier	£3.30
Cointreau	£3.30
Cherry Brandy	£3.30
Sambuca	£3.30
Sourz	£3.30
Jagermeister	£4.30
Jager bomb	£4.70
Wine Spritzer	£3.90
Mixed Drink	£3.80
Mixed Double (premium spirits +50p)	£6.90



# Wine

## House Wine

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

 175ml  
£3.80

 bottle  
£13.70

£3.80   £13.70

£3.80   £13.70

## Sparkling

4.  Bollinger Special Cuvee Brut NV, France  
With a reputation for being big and full-flavoured, the richness and yeasty tones give a long stylish finish.
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.
6.  Louis Dornier et Fils Brut Rosé, France  
Delicious summer-berry fruit aromas with citrus undertones and a fresh lingering finish.
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.
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.
9.  Sant' Orsola Prosecco Extra Dry, Italy  
Light and lively, with ripe pears and lemons rounded off with a hint of sweetness.
10.  Da Luca Rosato Spumante, Italy  
Fresh and vibrant raspberry and strawberry scented fizz made from a blend of Merlot and Raboso.

£58.00

£33.00

£36.00

£54.00

£7.90

£19.00

£21.00

## White

11.  Cullinan View Chenin Blanc, Western Cape, South Africa  
Deliciously fresh and creamy with peachy fruit character. A classic South African style.
12.  Monte Verde Chardonnay, Central Valley, Chile  
Fresh and lemony style with just a hint of spice.
13.  Monte Verde Sauvignon Blanc, Central Valley, Chile  
Classic gooseberry flavours enhanced by tropical fruit and zesty lemon.
14.  Vidal Sauvignon Blanc, Marlborough, New Zealand  
Classically crisp and herbaceously intense with great complexity, a mingling of passion-fruit and melon flavours.
15.  J Brader Piesporter Michelsberg, Mosel, Germany  
This tiny village and dramatic steep vineyards give a distinctive mineral character, fresh and lively.
16.  Marchesi Ervani Pinot Grigio, Pavia, Italy  
Aromas of green apple, pear and melon, a dry palate with a citrus finish.
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.
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.
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.

£18.00

£17.00

£18.00

£25.50

£19.00

£18.00

£23.00

£33.00

£35.00

## Rosé



20. 🍷 **Marchesi Ervani Pinot Grigio Rosato, Pavia, Italy** £18.00  
Pinky colour with copper highlights and a bouquet of wild flowers and vanilla. Delicate Strawberry fruit.
21. 🍷 **Whispering Hills White Zinfandel, California, USA** £18.00  
Loads of fresh summer-fruit flavours and lively acidity. Medium-bodied to appeal to most palates. California's own Zinfandel.
22. 🍷 **Matcus Rose, Portugal** £18.00  
Soft, strawberry fruit on the nose and a gentle taste, with a slight sparkle. Easy to understand why this is so popular.
23. 🍷 **Cullinan View Pinotage, Western Cape, South Africa** £16.00  
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** £16.00  
Medium-bodied and fruity with raspberry, cherry and plum, complemented by vanilla spices.
25. 🍷 **Monte Verde Merlot, Central Valley, Chile** £17.00  
A supple and intensely juicy style with intense flavours of ripe red berries and plums.
26. 🍷 **Marqués de Morano Rioja Crianza, Spain** £19.50  
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** £20.00  
A pronounced classic style, full of rich blackcurrant flavours, hints of cedar wood and vanilla oak.
28. 🍷 **Chianti, Ruffino, Italy** £21.50  
Harmonious and mellow, with violet and red berry notes on a soft and refreshing finish.
29. 🍷 **Fleurie, Pascal Clément, France** £27.00  
The name Fleurie aptly describes the fresh, floral style of the wine.
30. 🍷 **Châteauneuf-du-Pape, Les Bartavelles, Jean-Luc Colombo, France** £38.00  
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.

## Wine Expression

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

