

# Gold Coast

Three course set meals  
Only for two or more people

## B. House Dinner

Per person £28

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 £29.50

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 £24.50

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

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|---|-------------------------------|
| 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     |                               |

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

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|---|-------|
| 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

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|---------------------------------------|-------|-----------------------------------|-------|
| 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	£10.60
34B. Soft shell crab in a spicy salt. (2)	£15.70	44B. Sweet & Sour King Prawn Balls	£10.60
35. Gold Coast King Prawn, cooked in a creamy gold coast sauce	£10.60	44C. King Prawn Curry	£10.60
36. Poached Prawns, served with a dipping Soy Sauce and chilli	£10.60	45. Prawns in Garlic & Ginger Sauce	£10.60
37. King Prawn Taiwanese Style Served in a mild spicy sauce	£10.60	46. Scallops with Fresh Asparagus	£10.60
38. Stir fried Prawns in Honey Sauce	£10.60	47. Squid with Ginger & Spring Onion	£10.60
38A. King Prawns in Chilli & Black Bean Sauce	£10.60	48. Squid in Chilli & Black Bean Sauce	£10.60
38B. King Prawn with Mixed Vegetables	£10.60	49. Deep-fried Squid in Spicy Salt	£10.60
39. Stir fried Prawns with Red Chilli 'Szechuan Style'	£10.60	50. Mixed Seafood in Spicy Sauce (sizzling)	£10.90
40. Stir-fried King Prawn in Mandarin Sauce	£10.60	52. Oyster Omelette with Spring Onion Cantonese Style	£9.90
41. Stir fried Prawns with Fresh Mango	£10.60	53. Oysters with Ginger & Spring Onion	£9.90
42. Stir-fried Prawns Cantonese Style	£10.60	54. Seafood Hot Pot with Vermicelli (bean thread)	£11.10
43. Stir fried Prawns with Cashew Nuts	£10.60	55. Stir-fried Fish in Creamy Gold Coast Sauce	£9.90
44. Stir fried Prawns in Sweet & Sour Sauce	£10.60	56. Stir-fried Fish in Spicy Salt	£9.90
		57. Deep-fried Fish in Sweetcorn Sauce	£9.90
		58. Deep-fried Fish in Sweet & Sour Sauce	£9.90

## 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	£9.80
61. Stir-fried Chicken with Bamboo Shoots	£8.80	70. Crispy Orange Duck	£9.80
61A. Sweet & Sour Chicken Balls	£8.80	71. Roast Duck Cantonese Style	£9.80
62. Sweet & Sour Chicken Hong Kong Style	£8.80	71A. Duck in Chilli & Black Bean Sauce	£9.80
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

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## 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	£3.90
Small sparkling water	£1.90
Orange Juice	£2.30
Apple Juice	£2.30
Pineapple juice	£2.30
Cranberry Juice	£2.30
Coke	£2.10
Diet Coke	£2.10
Lemonade	£2.10
Ginger ale	£2.10
Tonic	£2.10
Slim line Tonic	£2.10
Soda	£2.10

### Aperitifs

Archers	£3.60
Bacardi	£3.60
Campari	£3.60
Cinzano Bianco	£3.60
Captain morgan (dark rum)	£3.60
Captain morgan spiced	£3.60
Gordon's gin	£3.60
Edgerton pink gin	£3.60
Malibu	£3.60
Martini (sweet)	£3.60
Sherry (medium or dry)	£3.10

### Beers

Tsing Tao (Chinese beer)	£3.70
Tiger (sinapore Beer)	£3.70
Peroni (330ml)	£4.00
Budweiser (330ml)	£3.70
Carlsberg (330ml)	£3.70
Beck's (275ml)	£3.50
John smith's bitter	£3.70
Shandy	£3.70

### Ciders

Strongbow	£3.70
Rekorderlig strawberry & lime	£4.00

### Spirits and Liqueurs

Glenfiddich	£4.10
Remy Martin V.S.O.P	£4.10
Courvoisier V.S	£3.90
Martell V.S	£3.90
Johnny Walker Black Label	£3.90
Jameson	£3.60
Jack Daniels	£3.60
Bells	£3.60
Southern Comfort	£3.60
Drambuie	£3.60
Smirnoff	£3.60
Tia Maria	£3.60
Pimms	£3.60
Taylor's Port	£3.60
Baileys	£3.60
Benedictine	£3.60
Amaretto	£3.60
Tequila	£3.60
Tequila Rose	£3.60
Grand Marnier	£3.60
Cointreau	£3.60
Cherry Brandy	£3.60
Sambuca	£3.60
Sourz	£3.60
Jagermeister	£4.50
Jager bomb	£4.90
Wine Spritzer	£4.10
Mixed Drink	£3.90
Mixed Double (premium spirits +50p)	£7.20



# Wine

## House Wine

- |      |  | 175ml | bottle |
|------|--|-------|--------|
| 1. 🍷 | Cave de Massé Colombard-Ugni Blanc Dry White, Vin de France, France<br>Crisp, dry, lemony aromas and apple freshness.        | £3.90 | £14.50 |
| 2. 🍷 | Cave de Massé Cinsault-Grenache Rosé, Vin de France, France<br>Delicate aromas of summer-berry fruits with a soft finish.    | £3.90 | £14.50 |
| 3. 🍷 | Cave de Massé Merlot-Carignan Red, Vin de France, France<br>Deliciously soft, ripe, red fruit flavours with a smooth finish. | £3.90 | £14.50 |

## Sparkling

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|-------|--|--------|
| 5. 🍷  | Louis Dornier et Fils Brut, France<br>A light, fresh, vigorously youthful Champagne with a fine, elegant, slightly lemony nose, lively mousse and long, crisp palate.  | £45.60 |
| 6. 🍷  | Louis Dornier et Fils Brut Rosé, France<br>Delicious summer-berry fruit aromas with citrus undertones and a fresh lingering finish.  | £50.00 |
| 7. 🍷  | Moët & Chandon Brut Impérial NV, France<br>A well known blend of older reserves with young wines to ensure a consistency of this flowery aroma and warm biscuit hints.   | £60.00 |
| 8. 🍷  | Bottega Poeti Prosecco Brut DOC, Italy<br>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. | £8.20  |
| 9. 🍷  | Sant' Orsola Prosecco Extra Dry, Italy<br>Light and lively, with ripe pears and lemons rounded off with a hint of sweetness.   | £22.00 |
| 10. 🍷 | Da Luca Rosato Spumante, Italy<br>Fresh and vibrant raspberry and strawberry scented fizz made from a blend of Merlot and Raboso.  | £21.00 |

## White

- |       |  |        |
|-------|--|--------|
| 11. 🍷 | Cullinan View Chenin Blanc, Western Cape, South Africa<br>Deliciously fresh and creamy with peachy fruit character. A classic South African style.   | £18.00 |
| 12. 🍷 | Monte Verde Chardonnay, Central Valley, Chile<br>Fresh and lemony style with just a hint of spice.   | £17.00 |
| 13. 🍷 | Monte Verde Sauvignon Blanc, Central Valley, Chile<br>Classic gooseberry flavours enhanced by tropical fruit and zesty lemon.  | £18.00 |
| 14. 🍷 | Vidal Sauvignon Blanc, Marlborough, New Zealand<br>Classically crisp and herbaceously intense with great complexity, a mingling of passion-fruit and melon flavours.                                     | £26.50 |
| 15. 🍷 | J Brader Piesporter Michelsberg, Mosel, Germany<br>This tiny village and dramatic steep vineyards give a distinctive mineral character, fresh and lively.  | £19.00 |
| 16. 🍷 | Marchesi Ervani Pinot Grigio, Pavia, Italy<br>Aromas of green apple, pear and melon, a dry palate with a citrus finish.  | £18.00 |
| 17. 🍷 | Muscadet de Sèvre et Maine Sur Lie, Cuvée du Millénaire, Marquis de Goulaine, France<br>Appetising, crisp acidity and apple fruit, the palate is bone-dry and light.                                     | £24.50 |
| 18. 🍷 | Petit Chablis, J. Moreau et Fils, France<br>Made in classic Chablis style, it is lean and elegant with underlying Chardonnay fruit from the northern tip of Burgundy.                                    | £37.10 |
| 19. 🍷 | Sancerre, Les Collinettes, Joseph Mellot, France<br>Stylish and crisp aromas of gooseberries and powerful fruit flavours, linked with a clean finish, from one of the finest and most dynamic producers. | £40.50 |

## Rosé



20. 🍷 **Marchesi Ervani Pinot Grigio Rosato, Pavia, Italy** £18.50  
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** £18.60  
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** £17.00  
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** £17.50  
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** £19.70  
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** £21.30  
A pronounced classic style, full of rich blackcurrant flavours, hints of cedar wood and vanilla oak.
28. 🍷 **Chianti, Ruffino, Italy** £23.60  
Harmonious and mellow, with violet and red berry notes on a soft and refreshing finish.
29. 🍷 **Fleurie, Pascal Clément, France** £31.30  
The name Fleurie aptly describes the fresh, floral style of the wine.
30. 🍷 **Châteauneuf-du-Pape, Les Bartavelles, Jean-Luc Colombo, France** £55.00  
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

