

Gold Coast

Three course set meals
Only for two or more people

B. House Dinner

Per person £35

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 £37.50

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 £30.50

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	£4.50	102. Braised Fresh Mushrooms	£8.80
V3. Stir-fried vegetables with pancakes	£9.10	with Bamboo Shoots	
V4. BBQ Fresh Asparagus	£6.10	103. Sweet & Sour Mixed Vegetables	£8.80
V5. BBQ Egg Plant	£6.10	104. Stir fried Broccoli with Garlic	£8.80
V6. Roasted Two Vegetables in Spicy Salt	£6.90	105. Stir fried Baby Sweetcorn with Garlic	£8.80
V7. Deep-fried Two Vegetables in Batter	£7.50	106. Stir fried Fresh Asparagus with Garlic	£8.80
V8. Vegetable Fried Rice	£7.90	107. Asparagus with Egg & Garlic Sauce	£8.80
V9. Steamed Bean Curd with Soy Sauce	£9.10	108. Stir-fried Mixed Vegetables	£8.80
V10. Mixed Vegetables in Black Bean Sauce	£8.80	109. Mixed Vegetable with Vermicelli	£9.30
V11. Vegetable Chow Mein	£8.50	(bean thread) Hot Pot	
101. Stir-fried Fresh Mushrooms	£8.80	110. Braised Bean Curd with Mushrooms	£9.80
		111. Stuffed Bean Curd (contains prawns)	£10.70
		112. Bean Curd in Chilli & Black Bean Sauce	£9.80
		113. Stir-fried Bean Curd in Spicy Salt	£9.80

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)

£23.00

Choice of two distinct flavours

- Soy Sauce & Chilli
- Chilli & Black Bean Sauce

3A. Roasted Scallop in Spicy Salt £13.50

4. Steamed Prawns with Garlic £18.00

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

5. Large Whole King Prawns £10.00
Served in Cantonese Style Cheese & Butter Sauce

5A. Mussels in Chilli & Black Bean Sauce £9.60

6. Seafood Wrap £15.00
served with pancakes

7. Roasted King Prawn in Spicy Salt £13.90

8. Crispy Aromatic Duck Served Quarter £16.60
with pancakes, spring onion Half £28.00
& cucumber

8A. Crispy Aromatic Lamb Served £12.00
with Pancakes, onion and cucumber

9. House Hors D'Oeuvres Per Person £10.90

(Minimum 2 Persons)

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

10. Cantonese BBQ Hors Per Person £11.60

D'Oeuvres (Minimum 2 Persons)

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

11. Sesame Prawn Toast £9.50

13. Golden Fried Scallops with Cucumber £13.80

13A. Deep-fried Chicken wings in Spicy Salt £9.00

14. Deep-fried Stuffed Crab Claw (each) £5.30

15. Crispy Seaweed £5.50

16. Roasted Baby Squid in Spicy Salt £12.50

17. BBQ'd Spare Ribs (Dry) £10.80

17A. Sweet & Sour Spare Ribs £11.80

17B. Honey Spare Ribs £11.80

17C. Spare Ribs in BBQ Sauce £11.80

18. Spare Ribs in Spicy Salt £11.80

19. Spare Ribs in Mandarin Sauce £11.80

20. Smoked Spicy Salt Chicken £9.80

21. Satay Chicken £10.30

21A. Satay King Prawn £12.30

22. Pork Dumplings £10.00

23. Mini Pancake Rolls £6.60

24. Crispy Sweet & Sour Won Ton £9.20

24A. Crispy Cheese Prawn Rolls £9.80

25. Prawn Crackers with sweet
chilli dipping sauce £2.50

Soup

27. Chicken & Creamy Sweetcorn Soup £4.90

28. Crab Meat & Creamy Sweetcorn Soup £5.40

29. Seafood Soup £5.40

30. Hot & Sour Soup £5.40

31. Rainbow Bean Curd Soup £4.50

32. Won Ton Soup £5.40

33. Beef Soup with egg drop £4.90

34. Straw Mushroom & Chicken Soup £4.90

(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	£35.50	44A. Kung Po King Prawn	£13.90
34B. Soft shell crab in a spicy salt. (2)	£16.20	44B. Sweet & Sour King Prawn Balls	£13.90
35. Gold Coast King Prawn, cooked in a creamy gold coast sauce	£13.90	44C. King Prawn Curry	£13.90
36. Poached Prawns, served with a dipping Soy Sauce and chilli	£13.90	45. Prawns in Garlic & Ginger Sauce	£13.90
37. King Prawn Taiwanese Style Served in a mild spicy sauce	£13.90	46. Scallops with Fresh Asparagus	£15.00
38. Stir fried Prawns in Honey Sauce	£13.90	47. Squid with Ginger & Spring Onion (sizzling)	£14.50
38A. King Prawns in Chilli & Black Bean Sauce	£13.90	48. Squid in Chilli & Black Bean Sauce (sizzling)	£14.50
38B. King Prawn with Mixed Vegetables	£13.90	49. Deep-fried Squid in Spicy Salt	£13.90
39. Stir fried Prawns with Red Chilli 'Szechuan Style'	£13.90	50. Mixed Seafood in Spicy Sauce (sizzling)	£14.50
40. Stir-fried King Prawn in Mandarin Sauce	£13.90	52. Oyster Omelette with Spring Onion Cantonese Style	£12.80
41. Stir fried Prawns with Fresh Mango	£13.90	53. Oysters with Ginger & Spring Onion	£12.80
42. Stir-fried Prawns Cantonese Style	£13.90	54. Seafood Hot Pot with Vermicelli (bean thread)	£15.40
43. Stir fried Prawns with Cashew Nuts	£13.90	55. Stir-fried Fish in Creamy Gold Coast Sauce	£12.80
44. Stir fried Prawns in Sweet & Sour Sauce	£13.90	56. Stir-fried Fish in Spicy Salt	£12.80
		57. Deep-fried Fish in Sweetcorn Sauce	£12.80
		58. Deep-fried Fish in Sweet & Sour Sauce	£12.80

Poultry

59. Pan-fried Boneless Chicken in Lemon Sauce	£10.70	65. Green Thai Chicken Curry	£10.70
59A. Chicken with English Mushrooms	£10.70	66. Chicken Curry	£10.70
59B. Chicken with Mixed Vegetables	£10.70	67. Chicken Fillet in Garlic & Ginger Sauce	£10.70
59C. Chicken with Ginger & Spring Onion	£10.70	68. Chicken in Yellow Bean Sauce	£10.70
60. Chicken with Cashew Nuts	£10.70	69. Sliced Duck with Ginger & Pineapple	£12.60
61. Stir-fried Chicken with Bamboo Shoots	£10.70	70. Crispy Orange Duck	£13.60
61A. Sweet & Sour Chicken Balls	£11.20	71. Roast Duck Cantonese Style	£12.60
62. Sweet & Sour Chicken Hong Kong Style	£10.70	71A. Duck in Chilli & Black Bean Sauce	£12.60
62A. Kung Po Chicken	£10.70		
63. Chicken in Chilli & Black Bean Sauce	£10.70		
64. Chicken in Chilli & Black Bean Sauce (sizzling)	£11.20		

Beef & Pork

72. Mandarin Beef (sizzling)	£13.20	81. Stir-fried Beef in Oyster Sauce	£10.90
73. Beef in Black Pepper Sauce (sizzling)	£13.20	82. Stir-fried Beef with Mixed Vegetables	£10.90
74. Sliced Pork in Mandarin Sauce (sizzling)	£13.20	83. Stir-fried Beef with Ginger & Pineapple	£10.90
75. Sliced Pork in Spicy Salt	£10.90	84. Stir-fried beef in Chilli & Black Bean Sauce	£10.90
76. Sweet and Sour Pork Hong Kong Style	£10.90	85. Beef with Ginger & Spring Onion	£10.90
77. Diced Pork with Cashew Nuts	£10.90	86. Beef Curry	£10.90
78. Double Cooked Szechuan Pork	£10.90	87. Beef with Cashew Nuts	£10.90
79. Cantonese Honey Roast Pork	£10.90	88. Crispy Shredded Beef	£10.90
79A. Beef with English Mushrooms	£10.90	89. Scrambled Egg with Beef & Spring Onion	£10.90
80. Beef Taiwanese Style In a mild spicy sauce	£10.90	• Steak and Chips	£22.00

Chop Suey

90A. Special Chop Suey	£10.80	90D. Beef Chop Suey	£10.80
90B. King Prawn Chop Suey	£12.80	90E. Roast Pork Chop Suey	£10.80
90C. Chicken Chop Suey	£10.40		

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

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Egg Foo Yoong

91A. Special Foo Yoong	£10.80	91D. Roast Pork Foo Yoong	£10.80
91B. King Prawn Foo Yoong	£12.80	91E. Shrimp Foo Yoong	£10.80
91C. Chicken Foo Yoong	£10.40		

Rice & Noodles

114. Gold Coast Rice - egg fried rice covered with a diced meat and seafood sauce	£10.80	121. Singapore Fried Vermicelli	£9.20
115. Chicken Fried Rice	£8.10	122. Seafood Crispy Noodles	£13.20
116. Chicken & Pineapple Fried Rice	£8.10	123. Vegetable Crispy Noodles	£12.10
117. Seafood Fried Rice	£9.30	123.a.Special Chow Mein	£9.20
117.a.King Prawn Fried Rice	£9.30	123.b.Chicken Chow Mein	£9.00
118. Special Fried Rice	£8.10	123.c.King Prawn Chow Mein	£12.50
118.a.Singapore Fried Rice	£8.10	123.d. Beef Chow Mein	£9.00
118.b.Diced Duck & Pineapple Fried Rice	£8.70	123.e. Singapore Style Chow Mein	£9.20
118.c.Mushroom Fried Rice	£7.90	124. Plain Chow Mein with Beansprouts	£6.00
119. Egg Fried Rice	£4.90	125. Crispy Fried Noodles with Beef in Chilli & Black Bean Sauce	£13.20
120. Steamed Rice	£4.40		

Dessert

127. Apple Fritter	£5.00	Chinese Tea	£2.30
With ice-cream	£5.90	Jasmine Tea	£2.30
128. Banana Fritter	£5.00	English Tea	£2.30
With ice-cream	£5.90	Coffee	£3.00
129. Toffee Apple	£5.60	Floater Coffee	£5.00
With ice-cream	£6.50	Liqueur Coffee	£8.80
130. Toffee Banana	£5.60		
With ice-cream	£6.50		
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	£4.40
Small sparkling water	£2.20
Orange Juice	£3.20
Apple Juice	£3.20
Pineapple juice	£3.20
Cranberry Juice	£3.20
Coke	£2.90
Diet Coke	£2.90
Lemonade	£2.90
Ginger ale	£2.90
Tonic	£2.90
Slim line Tonic	£2.90
Soda	£2.90

Aperitifs

Archers	£4.20
Bacardi	£4.20
Campari	£4.20
Cinzano Bianco	£4.20
Captain morgan (dark rum)	£4.20
Captain morgan spiced	£4.20
Gordon's gin	£4.20
Pink gin	£4.70
Malibu	£4.20

Beers

Tsing Tao (Chinese beer)	£4.50
Tiger (Singapore Beer)(330ml)	£4.50
Peroni	£4.50
Asahi	£4.50
Budweiser (330ml)	£4.20
Beck's (275ml)	£4.20
John Smith's bitter	£4.20
Shandy	£4.20
Peroni 0% alcohol	£3.40

Ciders

Magners Original	£4.50
Rekorderlig strawberry & lime	£4.50

Spirits and Liqueurs

Glenfiddich	£4.70
Remy Martin V.S.O.P	£4.70
Courvoisier V.S	£4.60
Martell V.S	£4.60
Johnny Walker Black Label	£4.60
Jameson	£4.50
Jack Daniels	£4.50
Bells	£4.20
Southern Comfort	£4.20
Smirnoff	£4.50
Tia Maria	£4.20
Pimms	£4.20
Taylor's Port	£4.20
Baileys	£4.20
Amaretto	£4.20
Tequila	£4.20
Tequila Rose	£4.20
Cointreau	£4.20
Sambuca	£4.00
Jagermeister	£4.50
Jager bomb	£7.00

Wine Spritzer	£4.90
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Mixed Drink	£4.60
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Mixed Double	£8.80
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(premium spirits +50p)







Wine

House Wine

175ml  bottle 

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| 1.  | La Campagne Sauvignon Blanc, Vin de France, France
Fresh, dry and grassy with clean floral aromas and tastes. | £4.90 | £18.00 |
| 2.  | La Campagne Rosé de Cinsault, Pays d'Oc, France
Rich, blackcurrant aromas. | £4.90 | £18.00 |
| 3.  | La Campagne Shiraz, Pays d'Oc, France
Rich and juicy with soft tannins and a spicy palate. | £4.90 | £18.00 |

Sparkling

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| 4.  | 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. | | £58.30 |
| 5.  | Louis Dornier et Fils Brut Rosé, France
Delicious summer-berry fruit aromas with citrus undertones and a fresh lingering finish. | | £65.20 |
| 6.  | Moët & Chandon Brut Impérial, France
A well known blend of older reserves with young wines to ensure a consistency of this flowery aroma and warm biscuit hints. | | £89.90 |
| 7.  | Bottega Poeti Prosecco Brut DOC, Italy
Apple, white peach and citrus with a fresh, delicate and soft finish. | 200ml | £9.90 |
| 8.  | Sant' Orsola Prosecco Extra Dry, Italy
Light and lively, with ripe pears and lemons rounded off with a hint of sweetness. | | £29.60 |
| 9.  | Da Luca Rosato Spumante, Italy
Fresh and vibrant raspberry and strawberry scented fizz made from a blend of Merlot and Raboso. | | £25.40 |

White

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| 10.  | Cullinan View Chenin Blanc, Robertson, South Africa
Deliciously fresh and creamy with peachy fruit character. A classic South African style. | | £20.40 |
| 11.  | Monte Verde Chardonnay, Central Valley, Chile
Fresh and lemony style with just a hint of spice. | | £20.80 |
| 12.  | Monte Verde Sauvignon Blanc, Central Valley, Chile
Classic gooseberry flavours enhanced by tropical fruit and zesty lemon. | | £24.50 |
| 13.  | Vidal Sauvignon Blanc, Marlborough, New Zealand
Classically crisp and herbaceously intense with great complexity, a mingling of passion-fruit and melon flavours. | | £33.90 |
| 14.  | J Brader Piesporter Michelsberg, Mosel, Germany
This tiny village and dramatic steep vineyards give a distinctive mineral character, fresh and lively. | | £28.40 |
| 15.  | Marchesini Pinot Grigio di Pavia, Italy
Lovely buttery, crisp and dry style with typical pear fruit from this area of central northern Italy in the southern section of Lombardy. | | £22.40 |
| 16.  | Petit Chablis, J. Moreau et Fils, France
Made in classic Chablis style, it is lean and elegant with underlying Chardonnay fruit. | | £55.60 |
| 17.  | Sancerre, La Fuzelle, Adrien Maréchal, France
Distinctively elegant. Laden with racy crispness and abundant gooseberry crunch. | | £56.70 |

Rosé



bottle

18. 🍷 **Marchesini Pinot Grigio Rosato del Veneto, Italy** £22.40
Dry and subtly flavoured raspberry and apple-scented rosé from the north-east of Italy.
19. 🍷 **Whispering Hills White Zinfandel, California, USA** £20.70
Loads of fresh summer-fruit flavours and lively acidity. Medium-bodied to appeal to most palates, California's own Zinfandel.

Red

20. 🍷 **Cullinan View Pinotage, Western Cape, South Africa** £22.30
Rich, full and spicy with good levels of fruit aromas and flavour.
21. 🍷 **Berri Estates Shiraz, South-Eastern Australia** £23.70
Medium-bodied, fruity with raspberry, cherry and plum, complemented by vanilla spices.
22. 🍷 **Monte Verde Merlot, Central Valley, Chile** £20.80
A supple and intensely juicy style with intense flavours of ripe red berries and plums.
23. 🍷 **Marqués de Morano Rioja Crianza, Spain** £28.30
Mazuelo adds a ripe cherry chunkiness to the smooth raspberries and cream style of Tempranillo.
24. 🍷 **Kleine Zalze Cellar Selection Cabernet Sauvignon, Coastal Region, South Africa** £31.80
A pronounced classic style, full of rich blackcurrant flavours, hints of cedar wood and vanilla oak.
25. 🍷 **Chianti, Ruffino, Italy** £35.90
Harmonious and mellow, with violet, red berry notes on a soft and refreshing finish.
26. 🍷 **Fleurie, Pascal Clément, France** £43.30
The name Fleurie aptly describes the fresh, floral style of the wine.
27. 🍷 **Châteauneuf-du-Pape, Les Cornalines, France** £87.90
Traditions ensure heady aromas of spices and a long velvet character laden with warm fruit cake flavours.
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

