

Gold Coast

Three course set meals
Only for two or more people

B. House Dinner

Per person £38.80

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 £41.20

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 £33.80

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	£4.90	103. Sweet & Sour Mixed Vegetables	£9.60
V3. Stir-fried vegetables with pancakes	£10.50	104. Stir fried Broccoli with Garlic	£9.60
V4. BBQ Fresh Asparagus	£6.70	105. Stir fried Baby Sweetcorn with Garlic	£9.60
V5. BBQ Egg Plant	£6.80	106. Stir fried Fresh Asparagus with Garlic	£9.70
V6. Roasted Two Vegetables in Spicy Salt	£7.60	107. Asparagus with Egg & Garlic Sauce	£9.70
V8. Vegetable Fried Rice	£8.60	108. Stir-fried Mixed Vegetables	£9.60
V9. Steamed Bean Curd with Soy Sauce	£10.70	109. Mixed Vegetable with Vermicelli (bean thread) Hot Pot	£10.30
V10. Mixed Vegetables in Black Bean Sauce	£9.60	110. Braised Bean Curd with Mushrooms	£10.70
V11. Vegetable Chow Mein	£9.30	111. Stuffed Bean Curd (contains prawns)	£12.80
101. Stir-fried Fresh Mushrooms	£9.60	112. Bean Curd in Chilli & Black Bean Sauce	£10.70
102. Braised Fresh Mushrooms with Bamboo Shoots	£9.60	113. Stir-fried Bean Curd in Spicy Salt	£10.70

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 | £15.50 |
| 4. Steamed Prawns with Garlic | £20.80 |
| 4A. Pan Fried Large King Prawns in Mandarin Sauce | £20.80 |
| 5. Large Whole King Prawns
Served in Cantonese Style Cheese & Butter Sauce | £20.80 |
| 5A. Mussels in Chilli & Black Bean Sauce | £10.50 |
| 6. Seafood Wrap
served with pancakes | £16.50 |
| 7. Roasted King Prawn in Spicy Salt | £15.20 |
| 8. Crispy Aromatic Duck Served
with pancakes, spring onion
& cucumber | Quarter £18.40
Half £31.80 |
| 8A. Crispy Aromatic Lamb Served
with Pancakes, onion and cucumber | £13.30 |
| 9. House Hors D'Oeuvres
(Minimum 2 Persons)
Samosas, Ribs, Satay Chicken, Prawn
Toast, Pancake rolls, Seaweed | Per Person £12.10 |

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| 10. Cantonese BBQ Hors
D'Ouevres (Minimum 2 Persons)
Samosas, Ribs, Satay Chicken, Smoked shredded
Chicken, Seaweed | Per Person £12.70 |
| 11. Sesame Prawn Toast | £10.40 |
| 13. Golden Fried Scallops with Cucumber | £15.50 |
| 13A. Deep-fried Chicken wings in Spicy Salt | £9.00 |
| 14. Deep-fried Stuffed Crab Claw | (each) £5.90 |
| 15. Crispy Seaweed | £5.70 |
| 16. Roasted Baby Squid in Spicy Salt | £13.70 |
| 17. BBQ'd Spare Ribs (Dry) | £11.80 |
| 17A. Sweet & Sour Spare Ribs | £12.90 |
| 17B. Honey Spare Ribs | £12.90 |
| 17C. Spare Ribs in BBQ Sauce | £12.90 |
| 18. Spare Ribs in Spicy Salt | £12.90 |
| 19. Spare Ribs in Mandarin Sauce | £12.90 |
| 20. Smoked Spicy Salt Chicken | £11.10 |
| 21. Satay Chicken | £11.40 |
| 21A. Satay King Prawn | £13.50 |
| 22. Pork Dumplings | £10.80 |
| 23. Mini Pancake Rolls | £7.10 |
| 24. Crispy Sweet & Sour Won Ton | £10.10 |
| 24A. Crispy Cheese Prawn Rolls | £10.70 |
| 25. Prawn Crackers with sweet
chilli dipping sauce | £2.50 |

Soup

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|---------------------------------------|-------|-----------------------------------|-------|
| 27. Chicken & Creamy Sweetcorn Soup | £5.40 | 32. Won Ton Soup | £5.90 |
| 28. Crab Meat & Creamy Sweetcorn Soup | £5.90 | 33. Beef Soup with egg drop | £5.40 |
| 29. Seafood Soup | £5.90 | 34. Straw Mushroom & Chicken Soup | £5.40 |
| 30. Hot & Sour Soup | £5.90 | | |
| 31. Rainbow Bean Curd 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	£37.90	44A. Kung Po King Prawn	£15.40
34B. Soft shell crab in a spicy salt. (2)	£17.30	44B. Sweet & Sour King Prawn Balls	£15.40
35. Gold Coast King Prawn, cooked in a creamy gold coast sauce	£15.40	44C. King Prawn Curry	£15.40
36. Poached Prawns, served with a dipping Soy Sauce and chilli	£15.40	45. Prawns in Garlic & Ginger Sauce	£15.40
37. King Prawn Taiwanese Style Served in a mild spicy sauce	£15.40	46. Scallops with Fresh Asparagus	£16.10
38. Stir fried Prawns in Honey Sauce	£15.40	47. Squid with Ginger & Spring Onion (sizzling)	£15.90
38A. King Prawns in Chilli & Black Bean Sauce	£15.40	48. Squid in Chilli & Black Bean Sauce (sizzling)	£15.90
38B. King Prawn with Mixed Vegetables	£15.40	49. Deep-fried Squid in Spicy Salt	£15.20
39. Stir fried Prawns with Red Chilli 'Szechuan Style'	£15.40	50. Mixed Seafood in Spicy Sauce (sizzling)	£15.90
40. Stir-fried King Prawn in Mandarin Sauce	£15.40	52. Oyster Omelette with Spring Onion Cantonese Style	£13.10
41. Stir fried Prawns with Fresh Mango	£15.40	53. Oysters with Ginger & Spring Onion	£13.10
42. Stir-fried Prawns Cantonese Style	£15.40	54. Seafood Hot Pot with Vermicelli (bean thread)	£16.90
43. Stir fried Prawns with Cashew Nuts	£15.40	55. Stir-fried Fish in Creamy Gold Coast Sauce	£14.10
44. Stir fried Prawns in Sweet & Sour Sauce	£15.40	56. Stir-fried Fish in Spicy Salt	£14.10
		57. Deep-fried Fish in Sweetcorn Sauce	£14.10
		58. Deep-fried Fish in Sweet & Sour Sauce	£14.10

Poultry

59. Pan-fried Boneless Chicken in Lemon Sauce	£11.80	65. Green Thai Chicken Curry	£11.80
59A. Chicken with English Mushrooms	£11.80	66. Chicken Curry	£11.80
59B. Chicken with Mixed Vegetables	£11.80	67. Chicken Fillet in Garlic & Ginger Sauce	£11.80
59C. Chicken with Ginger & Spring Onion	£11.80	68. Chicken in Yellow Bean Sauce	£11.80
60. Chicken with Cashew Nuts	£11.80	69. Sliced Duck with Ginger & Pineapple	£13.80
61. Stir-fried Chicken with Bamboo Shoots	£11.80	70. Crispy Orange Duck	£14.80
61A. Sweet & Sour Chicken Balls	£12.40	71. Roast Duck Cantonese Style	£13.80
62. Sweet & Sour Chicken Hong Kong Style	£11.80	71A. Duck in Chilli & Black Bean Sauce	£13.80
62A. Kung Po Chicken	£11.80		
63. Chicken in Chilli & Black Bean Sauce	£11.80		
64. Chicken in Chilli & Black Bean Sauce (sizzling)	£12.50		

Beef & Pork

72. Mandarin Beef (sizzling)	£15.50	81. Stir-fried Beef in Oyster Sauce	£12.10
73. Beef in Black Pepper Sauce (sizzling)	£15.50	82. Stir-fried Beef with Mixed Vegetables	£12.10
74. Sliced Pork in Mandarin Sauce (sizzling)	£15.50	83. Stir-fried Beef with Ginger & Pineapple	£12.10
75. Sliced Pork in Spicy Salt	£12.10	84. Stir-fried beef in Chilli & Black Bean Sauce	£12.10
76. Sweet and Sour Pork Hong Kong Style	£12.10	85. Beef with Ginger & Spring Onion	£12.10
77. Diced Pork with Cashew Nuts	£12.10	86. Beef Curry	£12.10
78. Double Cooked Szechuan Pork	£12.10	87. Beef with Cashew Nuts	£12.10
79. Cantonese Honey Roast Pork	£12.10	88. Crispy Shredded Beef	£12.10
79A. Beef with English Mushrooms	£12.10	89. Scrambled Egg with Beef & Spring Onion	£12.10
80. Beef Taiwanese Style In a mild spicy sauce	£12.10	• Steak and Chips	£23.50

Chop Suey

90A. Special Chop Suey	£11.70	90D. Beef Chop Suey	£11.60
90B. King Prawn Chop Suey	£14.00	90E. Roast Pork Chop Suey	£11.60
90C. Chicken Chop Suey	£11.40		

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

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Egg Foo Yoong

91A. Special Foo Yoong	£11.70	91D. Roast Pork Foo Yoong	£11.60
91B. King Prawn Foo Yoong	£14.00	91E. Shrimp Foo Yoong	£11.60
91C. Chicken Foo Yoong	£11.40		

Rice & Noodles

114. Gold Coast Rice - egg fried rice covered with a diced meat and seafood sauce	£11.90	121. Singapore Fried Vermicelli	£10.10
115. Chicken Fried Rice	£8.90	123.a.Special Chow Mein	£10.10
116. Chicken & Pineapple Fried Rice	£8.90	123.b.Chicken Chow Mein	£9.90
117. Seafood Fried Rice	£10.20	123.c.King Prawn Chow Mein	£13.10
117.a.King Prawn Fried Rice	£10.20	123.d. Beef Chow Mein	£9.90
118. Special Fried Rice	£8.90	123.e. Singapore Style Chow Mein	£10.10
118.a.Singapore Fried Rice	£8.90	124. Plain Chow Mein with Beansprouts	£6.60
118.b.Diced Duck & Pineapple Fried Rice	£9.50		
118.c.Mushroom Fried Rice	£8.20		
119. Egg Fried Rice	£5.30		
120. Steamed Rice	£4.50		

Dessert

127. Apple Fritter	£5.50	Chinese Tea	£2.60
With ice-cream	£6.50	Jasmine Tea	£2.60
128. Banana Fritter	£5.50	English Tea	£2.60
With ice-cream	£6.50	Coffee	£3.40
129. Toffee Apple	£6.10	Floater Coffee	£5.50
With ice-cream	£7.10	Liqueur Coffee	£9.30
130. Toffee Banana	£6.10		
With ice-cream	£7.10		
131. A Choice of Ice-Cream: Vanilla, Chocolate, Strawberry	£4.10		
132. Lychees	£4.10		
With ice-cream	£5.10		

Drinks

Softs

Large sparkling water	£5.30
Small sparkling water	£2.50
Orange Juice	£3.50
Apple Juice	£3.50
Pineapple juice	£3.50
Cranberry Juice	£3.50
Coke	£3.20
Diet Coke	£3.20
Lemonade	£3.20
Ginger ale	£3.20
Tonic	£3.20
Slim line Tonic	£3.20
Soda	£3.20

Aperitifs

Archers	£4.60
Bacardi	£4.60
Campari	£4.60
Cinzano Bianco	£4.60
Captain morgan (dark rum)	£4.60
Captain morgan spiced	£4.60
Gordon's gin	£4.60
Pink gin	£5.20
Malibu	£4.60

Beers

Tsing Tao (Chinese beer)	£4.90
Tiger (Singapore Beer)(330ml)	£4.90
Peroni	£4.90
Asahi	£4.90
Beck's (275ml)	£4.40
Adnams	£6.90
Shandy	£4.50
Peroni 0% alcohol	£3.70
IPA 0%	£3.70

Ciders

Magners Original	£4.90
Rekorderlig strawberry & lime	£4.90

Spirits and Liqueurs



Glenfiddich	£5.20
Remy Martin V.S.O.P	£5.20
Courvoisier V.S	£5.00
Martell V.S	£5.00
Johnny Walker Black Label	£5.00
Jameson	£4.90
Jack Daniels	£4.60
Bells	£4.60
Southern Comfort	£4.60
Smirnoff	£4.60
Tia Maria	£4.60
Pimms	£4.60
Taylor's Port	£4.60
Baileys	£4.60
Amaretto	£4.60
Tequila	£4.60
Tequila Rose	£4.60
Cointreau	£4.60
Sambuca	£4.60
Jagermeister	£4.90
Jager bomb	£7.70
Tanqueray	£5.00
Absolute	£5.00

Wine Spritzer	£5.40
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Mixed Drink	£5.10
Mixed Double (premium spirits +50p)	£9.60

Wine

House Wine

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| 1. 🍷 Lua Nova Vinho Verde, Portugal
This wine is fresh, zesty and zippy. On the nose there are notes of white flowers, and on the palate tropical and stone fruits. | £5.40 | £21.00 |
| 2. 🍷 Lua Nova Vinho Verde Rosé, Portugal
Pale salmon with a slight effervescence, showing bright fresh citrus fruit and a touch of raspberry. Very fresh in the mouth, with a vivid acidity resulting in a very pleasant and versatile wine. | £5.40 | £21.00 |
| 3. 🍷 Languore Sangiovese, Italy
Intense red ruby colour, with violet hue. Its aromatic profile combines ripe cherry and blackberry, well balanced, fresh, and medium bodied. Same prices as the Lua Nova wines. | £5.40 | £21.00 |

Sparkling

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| 4. 🍷 Apericena Prosecco 20cl, Italy
Delicate and aromatic with fine bubbles. This wine carries lots of fresh peach, pear and an elegant zest. | | £9.90 |
| 5. 🍷 Apericena Prosecco, Italy
Delicate and aromatic with fine bubbles. This wine carries lots of fresh peach, pear and an elegant zest. | | £29.60 |
| 6. 🍷 Laurent-Perrier La Cuvée, France
A most sophisticated, pure juice. Notes of citrus entwine with white flowers and peach. | | £79.00 |
| 7. 🍷 Laurent-Perrier Rosé NV, France
Unusually made by the saignée method, with plenty of stylish strawberry fruit, full of vivacity and easy-drinking charm. A wonderfully refreshing aperitif, it also works well with a variety of dishes. | | £99.00 |

White

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| 8. 🍷 Hillville Road Chardonnay, Australia
A juicy, medium bodied chardonnay showing white peach, cream and hints of pineapple. This wine has a generous creamy texture, sweet fruit and finishes with a lemon sherbet freshness. | | £21.50 |
| 9. 🍷 Crescendo Pinot Grigio, Italy
A clean, fresh and fruity wine with lots of citrus and ripe pear flavours. Dry and crisp with refreshing finish. | | £23.50 |
| 10. 🍷 Come Pulpo y Bebe Vino Albariño, Spain
The wine is very fresh and presents aromas of apple, lime or lemon. Very fresh on the palate, easy drinking. | | £27.00 |
| 11. 🍷 Picpoul de Pinet Plo de l'Isabelle, France
A snappy nose of lemon and lime fruit, with vibrant green apple. A racy wine with a lip-tingling finish. | | £29.00 |
| 12. 🍷 Kokako Sauvignon Blanc, New Zealand
Gooseberry, pink grapefruit and tropical passionfruit with a citrus backbone. Fresh acidity with more mid-palate weight. | | £34.00 |
| 13. 🍷 Boschetto Gavi di Gavi DOCG, Italy
Bright, clean apple and pear aromas on the nose, a citrus fresh palate, delicately herbaceous, touch of a mineral "twang" on the finish. | | £36.00 |
| 14. 🍷 Domaine Reverdy Ducroux Sancerre, France
Light yellow color, floral and fruity notes. Well-balanced on the palate, with good freshness in its youth. More complex aromas develop after few years. Long & fresh finish. | | £49.00 |

Rosé



bottle

15. 🍷 Pescadero Point White Zinfandel Rosé, USA
This vibrant fruity rose is bursting with juicy strawberries, raspberries and watermelon on the palate, giving way to a sweet and moreish finish. £21.50
16. 🍷 Ombrellino Pinot Grigio delle Venezie Rosé, Italy
Pale pink, rich in red fruits and floral on the nose. Fresh, crunchy taste, with a good structure. £24.50
17. 🍷 Peyrassol Les Papillons Bleus Rosé, Côtes de Provence Organic, France
Pale pink with silver highlights. Very open, this wine delivers from the first moment a cocktail of fruits reminiscent of citrus zest. £42.00

Red

18. 🍷 Hillville Road Shiraz, Australia
Very good fruit intensity of raspberries and black cherries with well-integrated vanilla oak. This wine has soft round tannins and a good length. £21.50
19. 🍷 Viña Carrasco Merlot, Chile
Offers good concentration and depth of fruit, with a soft and plummy texture, and hints of vanilla. £24.50
20. 🍷 Balade Romantique Pinot Noir, France
Both elegant and delicate, this Pinot Noir wine offers fine aromas of raspberry, blackcurrant and cherry complemented by slight hints of spices. £27.00
21. 🍷 Conde De Castile Rioja Crianza, Spain
Full of black fruit with hints of cocoa, clove and cinnamon. Supple tannins tempered by lush sweet oak. £29.00
22. 🍷 Vista Plata Malbec, Argentina
This big and bold Malbec leads with intense fruit. The oak gives a vanilla character and provides a serious backbone to this wine with velvety soft tannins. £31.00
23. 🍷 Wirra Wirra MVCG Cabernet Sauvignon, Australia
Juicy ripe plums, fresh cherries and sweet blackcurrants lift from the glass into a delicate balance with subtle herbs and leafy characters. A touch of cedary oak adds class. £42.00
24. 🍷 Châteauneuf du Pape Réserve des Dentelles, France
This complex and silky smooth wine has enticing aromas of sweet spice and plums and sumptuous flavours of black fruits, red cherries, wild herbs and a hint of pepper. £59.00

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

Fortified

25. **Fonseca Bin 27, Portugal**

A deep and youthful ruby colour, with an intense, fruity nose crammed with blackberry, cassis, cherry and plum aromas. The palate full-bodied and round, with a luscious, velvety texture.

50cl

bottle

£3.90

£39.00

26. **Croft 10 Year Old Tawny, Portugal**

The 10 Year Old Tawny is drawn from a reserve of fine wood ports which have been aged to full maturity in seasoned oak casks. The individual wines are then blended to guarantee consistency of quality and house style.

£4.90

£59.00

