

Yuletide Banquet

from £34.95 per person (minimum order for 2 persons)

to start

Dim Sum C'weed Platter

- Steamed Pork & Prawn Dumpling With Egg Yolk
- Steamed Beef Balls
 In Black Pepper Sauce
- Mini Chicken Log Coated with Sesame
- Crispy Duck Roll
 With Foie Gras

to follow

Aromatic Crispy Duck

with Pancake, Cucumber, Leek & Hoi Sin Sauce

Cheery Middle Course Choices

Grilled Chicken Thigh Fillet

With a Hint of Lemongrass, Served with a Sweet Chilli Dip

or

Chef's Recommended

Baked Fresh Lobster

With Chilli and Fresh Peppers in a Light Spicy Sauce (£11 supplement per person, minimum order for two persons)

Festive Main Course Selection

- Sizzling Fillet Steak
 Korean Style
- Pan-fried Chicken
 Flavoured with 'Maggi' Soy Sauce
- Wok-fried Lamb
 With Fresh Chilli Peppers
- Crispy Deep-fried Sea Bass Fillet In Batter
- Braised Seasonal Vegetable
 With Strawmushrooms

complemented with

Diced Duck Fried Rice:-

With Sweetcorn and Pineapple

If you have special dietary requirements, please notify our staff who will be more than happy to help .It will be apportioned according to party size for more than 5 persons. Dishes may vary subject to availability of fresh produce. Please note there will be a 10% service charge added to the final bill



Festive Feast

from £25.95 per person

to start

Cream of Turkey and Sweetcorn Soup

Or

Dim Sum C'weed Platter (£4 supplement per person)

- Steamed Pork & Prawn Dumpling With Egg Yolk
- Steamed Beef Balls
 In Black Pepper Sauce
- Mini Chicken Log
 Coated with Sesame
- Crispy Duck Roll
 With Foie Gras

Seasonal Middle Course

BBQ Spare Rib

In Honey Syrup

Or

Aromatic Crispy Duck

with Pancake, Cucumber, Leek & Hoi Sin Sauce (£4 supplement per person, minimum order for 2 persons)

Main Course Party Choices

- Stir-fried Chicken Fillet
 In Blackbean squce
- Crispy Vinaigrette Pork Fillet
- Stir Fried King Prawns
 With Garlic and Mild Spicy Sauce
- Tender Stewed Beef Brisket In Casserole
- Stir-fried Vegetables
 In Spicy Sichwen Sauce

complemented with

Egg Fried Rice

Vegetarian Banquet

from £25.95 per person

to start

Cream of Sweetcorn Soup

or

Dim Sum C'weed Platter

(£4 supplement per person)

- Deep-fried Spring Onion Bauble
- Crispy Vegetable Spring Roll
- Steamed Vegetable Dumpling
- Vegetarian Curry Samosa

Filled with Diced Vegetables

Middle Course

Stuffed Chinese Leaf Parcel

With Mixed Vegetables

or

Mock Crispy Duck

with Pancake, Cucumber, Leek & Hoi Sin Sauce (£4 supplement per person)

Main Course Choices

- Mock Chicken
 With Cashewnuts
- Spicy Chilli Beancurd
- Soyabean Chunks
 With Chilli and Fresh Peppers
- Soyabean Slices
 With Green Peppers and Black Bean Sauce
- Stir Fried Beansprouts

complemented with

Egg Fried Rice



Join us again this Year for your Special Celebrations

