

山王手工點心 **HOMEMADE DIM SUM**

點心拼盤 (笋尖鲜虾饺, 鲜蝦韭菜餃, 香茜玉兔餃, 蘆筍帶子餃, 鮮蝦菠菜餃)

DIM SUM PLATTER £15.00
Prawn dumpling, Chinese chive dumpling, Coriander prawn dumpling, Asparagus scallop dumpling, Spinach dumpling

筍尖鮮蝦餃 (蒸或炸)

PRAWN DUMPLINGS (4 pieces) £8.30
Coarsely minced prawn, steamed or deep fried

鮮蝦韭菜餃

PRAWN & CHIVE DUMPLINGS (4 pieces) £8.30
Coarsely minced prawn and finely diced chive, steamed

香茜玉兔餃

CORIANDER & PRAWN DUMPLINGS (3 pieces) £8.30
Coarsely minced prawn and finely diced coriander, steamed

上素齋花餃

VEGETABLE DUMPLINGS (3 pieces) V * £8.30
Finely diced carrots, celery, shitake mushrooms, sweetcorn and bamboo shoot, steamed

蘆筍帶子餃

ASPARAGUS & SCALLOP DUMPLINGS (3 pieces) £9.30
Finely diced scallops and asparagus, steamed

鮮蝦菠菜餃

PRAWN & SPINACH DUMPLINGS (3 pieces) £8.30
Coarsely minced prawn and finely diced spinach, steamed

大蝦蒸燒賣 SIU MAI (4 pieces)

£8.30
Coarsely minced prawn and pork with sprinkled tobiko, steamed

雞肉鍋貼 CHICKEN GYOZA (3 pieces)

£8.30
Finely minced chicken and diced bok choy, steamed and pan-seared

香酥鴨春捲

CRISPY DUCK SPRING ROLLS (2 large rolls) £9.30
Homemade deep fried crispy duck spring rolls

小籠包 XIAO LONG BAO (4 pieces)

£8.30
Finely minced pork filled with a savoury broth, steamed

蜜汁叉燒包

CHAR SIU BAO (3 pieces) £8.30
Cantonese-style roast pork wrapped in a fluffy bun, steamed

紫醉流沙包

SIGNATURE CUSTARD BAO (3 pieces) S V £8.30
Homemade egg custard wrapped in signature fluffy bun, steamed

豉汁排骨 PORK RIBS

£8.00
Bite-sized pork ribs dressed with black bean sauce, steamed

豉汁鳳爪 CHICKEN FEET

£8.00
Steamed with black bean sauce and chilli

酥皮蛋撻仔 EGG TART (3 pieces)

£8.00
*Homemade egg custard baked in flaky pastry
(only available Fri-Sun)*

頭盤 **APPETISERS**

**精選拼盤 MIXED HORS D'OEUVRES
(MINIMUM 2 PAX)**

£16.00 per person

Hua mei pork ribs, satay chicken, crispy duck spring roll, signature sesame prawn toast(S)* & crispy seaweed*

蝦片 PRAWN CRACKERS

£3.50

水煮毛豆 EDAMAME

£6.00

Boiled, serve with sea salt or spicy dip

齋香春卷

VEGETABLE SPRING ROLL V £8.00
Deep fried spring rolls filled with cabbage, carrots & wood ear mushrooms, served with sweet & sour sauce

香酥海草鬆 CRISPY "SEAWEED" V *

£8.00

Sprinkled with crushed cashew nuts

椒鹽蘆筍 SALT AND PEPPER ASPARAGAS 🌶️ V

£12.00

Wok fried with garlic and chilli in a salted batter

脆皮/椒鹽豆腐 CRISPY TOFU 🌶️ V

£11.00

*Deep-fried tofu with crunchy exterior,
or wok fried with salt and pepper*

椒鹽茄條 CRISPY AUBERGINE V

£11.00

Wok fried with garlic and chilli in a salted batter

話梅排骨 HUA MEI PORK RIBS S

£13.50

Glazed with dried sweet and sour plum powder

沙爹雞 SATAY CHICKEN 🌶️ *

£13.00

Chicken breast on skewers served with peanut sauce

芝麻蝦

SIGNATURE SESAME PRAWN TOAST S * £13.50
Finely minced prawn pastes on garlic bread, deep-fried, black and white sesame

椒鹽魷魚仔 SALT AND PEPPER CALAMARI 🌶️

£14.00

Crispy baby squid, wok fried with salt, pepper and chilli

芥末蝦球

WASABI PRAWN £14.50
Crispy prawns tossed in a zesty wasabi sauce

金絲蝦球

DRAGON'S WHISKER PRAWNS £14.50
Prawns wrapped in fine shredded pastry, served with Wasabi sauce

椒鹽蝦球 SALT AND PEPPER KING PRAWN

£14.50
Crispy king prawns, wok fried with salt and pepper

軟殼蟹 CRISPY SOFT-SHELL CRAB

£16.50

Wok fried with garlic and chilli

生菜包 LETTUCE WRAP

Vegetables V £15.00

Chicken £18.00

Seafood £20.00

湯類 SOUP SELECTION

粟米湯 SWEETCORN SOUP

Chicken	£8.00
Crab meat	£9.00

海鮮酸辣湯 SEAFOOD HOT & SOUR SOUP

Spicy soup with egg, shrimps, squid, scallops, mushroom, bamboo shoots and carrots

鮮蝦雲吞湯 WONTON SOUP

Clear soup with pork & prawn wontons

香鴨 DUCK

山王招牌片皮鴨 (一鴨二吃) **

WHOLE AUTHENTIC BEIJING DUCK £95.00

Prepared meticulously by our chefs with an ancient Beijing recipe.

First Serving:

Crispy Duck Skin with shredded leek, cucumber, pancake and homemade duck sauce

Second Serving:

Option 1:

生菜包 Minced Duck with Lettuce wrap

Option 2:

椒盐鸭架 Salt and Pepper duck bone

香酥鴨 AROMATIC CRISPY DUCK

Served with shredded leek, cucumber, pancake & homemade sauce

Quarter	£22.00
Half	£38.00
Whole	£65.00

新鮮燒鴨 ROAST DUCK

Freshly roasted duck either on or off the bone

Quarter	£22.00
Half	£38.00
Whole	£65.00

广式豉油雞 CANTONESE SOYA CHICKEN (PRE-ORDER)

Quarter	£15.00
Half	£25.00
Whole	£48.00

正餐 MAIN COURSES

宮保雞 KONG PAO CHICKEN *

£20.50

Stir fried battered chicken with dried chilli in Kong Pao sauce, sprinkled with cashew nuts

辣子雞 SICHUAN CHICKEN

£23.00

Stir fried battered chicken with dried chillies and numbing Sichuan peppercorn, served as a dry dish

菠蘿咕咾雞 SWEET & SOUR CHICKEN

£20.50

Battered chicken with glossy sweet and sour sauce, fresh pineapple, pomegranate, served in a fresh pineapple shell

豉椒雞 CHICKEN IN BLACK BEAN SAUCE

£20.50

Sautéed chicken breast in black bean sauce

菠蘿咕咾肉 SWEET & SOUR PORK

£20.50

Battered pork with glossy sweet and sour sauce, fresh pineapple, pomegranate, served in a fresh pineapple shell

秘製叉燒 CHAR SIU PORK *

£22.00

Slow-roasted pork with honey

脆皮燒肉 CRISPY SKIN PORK BELLY

£28.00

Slow-roasted pork belly with crispy crackling, served with mustard sauce

紅酒黑椒牛柳粒

BEEF TENDERLOIN BLACK PEPPER

£26.50

Sautéed bite-sized beef tenderloin in red wine with black pepper

幹牛絲 CRISPY CHILLI BEEF

£22.50

Battered Shred beef coated with sweet and spicy sauce

豉椒牛 BEEF IN BLACK BEAN SAUCE

£22.50

Stir fried tender beef in black bean sauce

日式牛柳粒 TERRIYAKI BEEF

£26.50

Sautéed bite-sized beef tenderloin in teriyaki sauce with Shimeji Mushroom

秘製羊扒 SIGNATURE LAMB CHOP

£32.00

Grilled to perfection, infused with homemade mixed herbs

煲仔类 CLAY POT

茄子豆腐煲

AUBERGINE AND TOFU CASSEROLE V

£16.00

Tender aubergine with pan fried tofu in soy-infused sauce

魚香茄子煲 YU XIANG AUBERGINE CASSEROL

£16.00

Fish-flavoured aubergine in garlic sauce with or without pork mince

麻婆豆腐煲 MAPO TOFU

£16.00

Tender tofu with chilli, Sichuan pepper, douban sauce, douchi sauce with or without minced pork

牛腩煲 BRAISED BEEF BRISKET CASSEROLE

£25.00

A Hong Kong classic— slow-braised tender beef brisket in rich soy-based broth

海鮮 SEAFOOD

XO 醬蘆筍炒帶子 XO SCALLOP ASPARAGUS 🌶️ £24.00

Sautéed with rich, savoury, and spicy dried seafood-based XO sauce

黃金奶油蝦 GOLDEN EGG FLOSS PRAWN £26.50

Egg yolk floss served with crispy herbs, with shell or without shell

秘製蝦球 SIGNATURE PRAWNS ⑤ £25.50

Sautéed king prawns with creamy, sour and hint of spicy SINO signature sauce

大蝦 KING PRAWN £25.50

咕咾 with sweet & sour sauce

豉汁 with black bean sauce

*宮保 Kong Pao sauce, sprinkle with cashew nuts **

西蘭花炒 Stir fried with broccoli and mushroom

清蒸帶子

STEAMED LARGE SCALLOP WITH SHELL £12.00/each

蒜蓉 with minced garlic and chilli

豉汁 with black bean sauce

清蒸竹蟶王 STEAMED LARGE RAZOR CLAM £8.00/each

蒜蓉 with minced garlic and chilli

豉汁 with black bean sauce

XO 醬 with rich, savoury, and spicy dried seafood-based XO Sauce

鱸魚 WHOLE SEA BASS £42.00

薑蔥清蒸 Steamed with ginger and spring onion, light soya sauce

鬆子魚 Deep-fried and covered in glossy, sweet & sour sauce

水煮魚 Poached, infused with aromatic spicy chilli broth

古法蒸 Steamed with shiitake mushroom and sliced pork

龍蝦 WHOLE LOBSTER £83.00

薑蔥 Sautéed with ginger & spring onion

椒鹽 Sautéed with salt and pepper

避風塘 Sautéed with chilli and crispy garlic

齋香酥鴨 V MOCK “DUCK” V

Served with shredded leek, cucumber, pancake & homemade sauce

Quarter £12.00

Half £20.00

Whole £38.00

齋黑鬚椒雞 BLACK PEPPER “CHICKEN” V £16.00

“Chicken” made of soya bean in black pepper sauce

齋豉椒牛 “BEEF” IN BLACK BEAN SAUCE V £16.00

“Beef” made of soya bean in black bean sauce

齋咕嚕肉 SWEET AND SOUR “PORK” V £16.00

“Pork” made of soya bean in sweet and sour sauce

蔬菜 VEGETABLES

清炒蘆筍 SAUTEED ASPARAGUS 🌶️ £13.00

Stir-fried with garlic

清炒西蘭花 SAUTEED BROCCOLI £13.00

Stir-fried with garlic or ginger

干煸四季豆 DRY FRIED GREEN BEANS 🌶️ £13.50

Wok-fried green beans with garlic, ginger, and preserved vegetables, with or without minced meat

時蔬 SEASONAL GREEN VEGETABLES V

招牌炒四素 Sautéed Mixed Vegetable ⑤ V £10.00

通菜 Morning Glory, with garlic or shrimp paste £13.00

白菜苗 Baby Bok Choi with garlic £15.00

金銀蛋上湯菠菜 Spinach in rich chicken broth £18.00

飯面 RICE AND NOODLES

白米飯 STEAMED RICE V £5.00

蛋炒飯 EGG FRIED RICE V £8.00

揚州炒飯 YANG ZHOU SPECIAL FRIED RICE £15.00

Fried rice with egg, shrimps, Char Siu pork and chicken

福州炒飯 FUZHOU RICE £15.00

Fried rice with seafood, vegetables and roasted duck wet topping

XO 醬海鮮炒飯

SEAFOOD FRIED RICE WITH XO SAUCE £25.00

Fried rice with egg and seafood in rich, savoury, and spicy dried seafood-based XO sauce

橄欖齋炒飯

VEGETABLE FRIED RICE V £12.00

Fried rice with mixed vegetables and Preserved Olive Vegetable

炒麵 CHAO MIAN (FRIED EGG NOODLE)

Bean sprouts V £12.00

Chicken £13.50

Beef £15.00

Seafood £16.00

幹炒牛河 BEEF HO FUN £16.50

Stir-fried flat rice noodle with beef, soya sauce

X O 醬三鮮炒烏冬 SEAFOOD UDON XO SAUCE £16.00

Stir-fried Udon with rich, savoury, and spicy dried seafood-based XO sauce

云吞面 WONTON SOUP NOODLE £13.00

星洲米粉 SINGAPORE RICE NOODLES 🌶️ £16.00

Stir-fried thin rice vermicelli noodles with shrimp, chicken, vegetable and eggs, infused with fragrant curry powder and a hint of chili

金龙套餐 The Golden Dragon

£50 per person
(minimum 2 guests)

精选拼盘 CHEF'S SELECTION OF MIXED HORS D'OEUVRES

話梅排骨, 沙爹雞, 香酥鴨春捲, 法式芝麻蝦, 海草鬆
Hua mei pork ribs, satay chicken, crispy duck spring roll, signature
sesame prawn toast*  *& crispy "seaweed"*

香酥鴨 (1/4) PEKING CRISPY DUCK (QUARTER DUCK)

Shredded leek, cucumber, pancakes & homemade duck sauce

豉椒牛柳 BEEF IN BLACK BEAN SAUCE

Beef tenderloin

菠蘿咕咾雞 SWEET & SOUR CHICKEN

In a fresh pineapple shell

招牌炒四素 SIGNATURE SAUTEED MIXED VEGETABLES

Bok choi, wood ear mushroom, carrots & broccoli

蛋炒飯 EGG FRIED RICE

海王套餐 The Red Ocean

£75 per person
(minimum 2 guests)

點心拼盤 CHEF'S SELECTION OF MIXED DIM SUM PLATTER

筍尖鮮蝦餃, 鮮蝦韭菜餃, 香茜玉兔餃
Prawn dumpling, chinese chive dumpling, coriander prawn dumpling

海鮮生菜包 SEAFOOD LETTUCE WRAP

清蒸鱸魚件 SEA BASS FILLET

Steamed sea bass fillet with ginger & spring onion

秘製蝦球 SIGNATURE PRAWNS

With SINO signature sauce

蘆筍炒帶子 SCALLOPS WITH ASPARAGUS

Sautéed with garlic & scallops

招牌炒四素 SIGNATURE SAUTEED MIXED VEGETABLES

Bok choi, wood ear mushroom, carrots & broccoli

海鮮炒飯 SEAFOOD FRIED RICE


Prawn, squid, scallop & egg

茶水或甜品 Selection of Tea
or Dessert; Ice Cream, Sorbet or Mochi

山王套餐 The Mountain King's Feast

£65 per person
(minimum 2 guests)

精选拼盘 CHEF'S SELECTION OF MIXED HORS D'OEUVRES

話梅排骨, 沙爹雞, 香酥鴨春捲, 法式芝麻蝦, 海草鬆
Hua mei pork ribs, satay chicken, crispy duck spring roll, signature
sesame prawn toast*  *& crispy "seaweed"*

香酥鴨 (1/4) PEKING CRISPY DUCK (QUARTER DUCK)

Shredded leek, cucumber, pancakes & homemade duck sauce

豉椒雞 CHICKEN IN BLACK BEAN SAUCE

Sautéed chicken thigh with peppers

菠蘿咕咾肉 SWEET & SOUR PORK

In a fresh pineapple shell

紅酒黑椒牛柳粒 BLACK PEPPER BEEF TENDERLOIN

Bite sized pieces of beef cooked in red wine with black pepper

招牌炒四素 SIGNATURE SAUTEED MIXED VEGETABLES

Bok choi, wood ear mushroom, carrots & broccoli


揚州炒飯 YANG ZHOU SPECIAL FRIED RICE

Shrimps & char siu pork

羅漢齋套餐 VEGETARIAN FEAST

£50 per person
(minimum 2 guests)

齋拼盤 CHEF'S SELECTION OF MIXED VEGETABLES

HORS D'OEUVRES  椒鹽蘆筍, 脆皮豆腐, 干貝, 齋春捲, 辣
汁茄子 *Salt & pepper asparagus, crispy tofu, crispy "seaweed",
vegetarian spring rolls, chilli aubergine*

齋鴨 MOCK "DUCK"

Shredded leek, cucumber, pancakes & homemade duck sauce

招牌炒四素 SIGNATURE SAUTEED MIXED VEGETABLES

Bok choi, wood ear mushroom, carrots & broccoli

麻婆豆腐 MAPO TOFU

Chilli, Sichuan pepper, douban sauce, douchi sauce

魚香茄子煲 AUBERGINE HOT POT

Fish-flavoured aubergine in garlic sauce




齋咕嚕肉 SWEET & SOUR "PORK"

"PORK" made of soya bean in sweet & sour sauce

雜菜炒飯 FRIED RICE WITH MIXED VEGETABLES

茶水或甜品 Selection of Tea
or Dessert; Ice Cream, Sorbet or Mochi

Please inform your server of any allergies or dietary requirements before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes. A discretionary service charge will be added to your bill, 100% of this service charge will go to our team.

 SINO Signature Special  Spice Level
* Contains peanuts, nuts or sesame  Vegetarian

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