

## 山王手工點心 HOMEMADE DIM SUM

點心拼盤 (笋尖鮮蝦餃, 鮮蝦韭菜餃, 香茜玉兔餃, 蘆筍帶子餃, 蚧皇菠菜餃)

### DIM SUM PLATTER (5 pieces) £12.80

Prawn dumpling, Chinese chive dumpling, coriander prawn dumpling, asparagus & scallop dumpling & spinach dumpling

笋尖鮮蝦餃 (蒸或炸)

### PRAWN DUMPLINGS (4 pieces) £7.90

Steamed or deep fried dumplings

鮮蝦韭菜餃

### PRAWN & CHINESE CHIVE DUMPLINGS (3 pieces) £7.90

Steamed dumplings

大蝦蒸燒賣

### SIU MAI (4 pieces) £7.90

Steamed prawn & pork siu mai sprinkled with tobiko

蘆筍帶子餃

### ASPARAGUS & SCALLOP DUMPLINGS (4 pieces) £8.90

Steamed dumplings

香茜玉兔餃

### CORIANDER & PRAWN DUMPLINGS (3 pieces) £7.90

Steamed dumplings

上素齋花餃

### VEGETABLE DUMPLINGS V (3 pieces) £7.90

Steamed dumplings with bamboo shoot & wood ear mushroom filling

鮮蝦菠菜餃

### PRAWN & SPINACH DUMPLINGS (3 pieces) £7.90

Steamed dumplings

鍋貼

### GYOZA (3 pieces) £7.90

Pan fried chicken & bok choy dumplings

香酥鴨春捲

### CRISPY DUCK SPRING ROLLS (2 large rolls) £8.90

Homemade deep fried crispy duck spring rolls

香蜜汁叉燒包

### CHAR SIU BAO (3 pieces) £7.90

Steamed buns with a slow roasted pork filling

紫醉流沙包

### SIGNATURE CUSTARD BAO (3 pieces) V S £7.90

Steamed buns with a creamy custard filling

酥皮蛋撻仔

### EGG TART (3 pieces) £7.90

Baked egg custard tart

山王天鵝酥

### SINO SWAN PASTRY (2 pieces) S £8.90

Savoury pastries with a roast duck filling

## 頭盤 APPETISERS

精選拼盤

話梅排骨, 沙爹雞, 香酥鴨春捲, 法式芝麻蝦, 干貝鬆

### CHEF'S SELECTION OF MIXED HORS D'OEUVRES £25.00 (MINIMUM 2 PAX)

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

齋香春卷

### VEGETABLE SPRING ROLLS V £7.80

Deep fried spring rolls filled with cabbage, carrots & wood ear mushrooms

干貝鬆

### CRISPY "SEAWEED"\* V £7.50

Sprinkled with crushed cashew nuts

椒鹽蘆筍

### SALT & PEPPER ASPARAGUS V £8.50

Wok fried with garlic & chilli in a salted batter

脆皮豆腐

### CRISPY TOFU V £8.50

Deep fried tofu

椒鹽茄條

### CRISPY AUBERGINE V £8.50

Wok fried with garlic & chilli in a salted batter

話梅排骨

### HUA MEI PORK RIBS S £12.50

Glazed with dried sweet & sour plum

沙爹雞

### SATAY CHICKEN\* £11.50

Chicken on skewers served with a peanut sauce

口水雞

### SICHUAN CHICKEN\* £13.50

Steamed chicken with a chilli & sichuan pepper sauce (served cold)

法式芝麻蝦

### SIGNATURE SESAME PRAWN TOAST\* S £12.50

Black and white sesame prawn toast on French garlic bread

金絲蝦球

### DRAGON'S WHISKER PRAWNS £12.50

Prawns wrapped in fine shredded pastry

椒鹽魷魚仔

### SALT & PEPPER CALAMARI £12.50

Baby squid deep fried with garlic & chilli

軟殼蟹

### CRISPY SOFT-SHELL CRAB £12.50

Wok fried with chilli

清蒸帶子王 (豉汁或粉絲)

### LARGE STEAMED SCALLOP £12.00 EACH

King scallop in its shell with black bean sauce or ginger & spring onion, with or without glass noodles

## 湯類 SOUP

粟米湯

### SWEETCORN SOUP

Chicken £7.80  
Crab £8.20

海鮮酸辣湯

**HOT & SOUR SEAFOOD SOUP**  £8.00

Shrimps, squid & scallops

鮮蝦雲吞湯

**PRAWNTON SOUP** £8.20

Clear soup with pork & prawn wontons

雜菜豆腐羹

**MIXED VEGETABLES & TOFU SOUP V** £7.50

Rich broth with mixed vegetables & tofu cubes

## 香鴨 DUCK

山王招牌片皮鴨 (一鴨二吃) £95.00

### CHEF'S SPECIAL WHOLE AUTHENTIC BEIJING DUCK (24 HR PRE ORDER REQUIRED)

Prepared meticulously by our chefs with an ancient Beijing recipe

#### First Serving:

Crispy duck skin with shredded leek, cucumber, pancakes & homemade duck sauce

#### Second Serving:

Option 1: Minced duck with lettuce wrap  
Option 2: Salt & pepper duck bone

京式香酥鴨

### PEKING AROMATIC CRISPY DUCK

Shredded leek, cucumber, pancakes & homemade duck sauce

Quarter £22.00  
Half £38.00  
Whole £65.00

生菜包

### LETTUCE WRAP served with

Vegetables V £15.00  
Chicken £18.00  
Seafood £23.00

齋香酥鴨

### MOCK "DUCK" V

Shredded leek, cucumber, pancakes & homemade duck sauce

Quarter £12.00  
Half £20.00  
Whole £38.00

齋咕嚕雞

**SWEET & SOUR MOCK "CHICKEN" V** £15.00

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

齋咕嚕肉

**SWEET & SOUR MOCK "PORK" V** £15.00

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

豉椒齋牛肉

**MOCK "BEEF" IN BLACK BEAN SAUCE V**  £15.00

"Beef" made of soya bean in black bean sauce

## 正餐 MAIN COURSES

## 雞鴨 POULTRY

三杯雞

**THREE MARINADES CHICKEN\***  £17.50

Stir fried chicken marinated with sugar, vinegar & sesame oil

辣子雞

**SICHUAN CHICKEN**   £18.50

Boneless chicken stir fried with dried red chilli & Sichuan pepper

菠蘿咕嚕雞

**SWEET & SOUR CHICKEN** £17.50

In a fresh pineapple shell

豉椒雞

**CHICKEN IN BLACK BEAN SAUCE** £17.50

Sautéed chicken thigh with peppers

新鮮燒鴨

### ROAST DUCK

Freshly roasted duck either on or off the bone

Quarter £22.00  
Half £38.00  
Whole £65.00

## 肉類 MEAT

紅酒黑椒牛柳粒

**BLACK PEPPER BEEF TENDERLOIN**  £23.50

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

干牛絲

**CHILLI BEEF**  £18.50

Spicy crispy beef

豉椒牛

**BEEF IN BLACK BEAN SAUCE**  £20.50

Beef tenderloin

沙爹牛肉煲

**SATAY BEEF\*** £22.00

Braised tender beef in hot pot

菠蘿咕嚕肉

**SWEET & SOUR PORK** £17.50

In a fresh pineapple shell

蜜汁叉燒

**CHAR SIU PORK** £18.50

Slow roasted pork with honey

蔥爆羊肉

**STIR FRIED LAMB** £25.00

Sautéed lamb slices with green onions

秘制燒羊扒

**SIGNATURE LAMB CHOP**  £32.00

Freshly grilled served as 4 pieces

## 海鮮

### SEAFOOD

蘆筍炒帶子

**SCALLOPS WITH ASPARAGUS** £16.50  
Sautéed with garlic

海鮮豆腐煲

**SEAFOOD TOFU HOTPOT** £20.00  
Prawn, squid, scallops & tofu

蟹肉扒金尊豆腐

**CRAB MEAT TOFU** £20.00  
Pan fried tofu with silky crab & egg topping

菠蘿咕嚕蝦

**SWEET & SOUR PRAWNS** £24.50  
In a fresh pineapple shell

豉椒蝦

**PRAWN IN BLACK BEAN SAUCE** £24.50  
Sautéed prawns with peppers

黃金奶油蝦

**GOLDEN SALTED EGG PRAWNS** £24.50  
Served with crispy herbs

秘製蝦球

**SIGNATURE PRAWNS** (S) £24.50  
With SINO signature sauce

香煎糖醋鱸魚件

**SIGNATURE SWEET & SOUR SEA BASS** (S) £30.50  
Pan fried sea bass fillet


清蒸鱸魚

**STEAMED WHOLE SEA BASS** £42.00  
Steamed with ginger & spring onion

風範芝士龍蝦球

**LOBSTER TAIL IN CHEESE SAUCE** £45.00  
Served with creamy cheese sauce

龍蝦(姜蔥/椒鹽)

**WHOLE LOBSTER**  £68.00  
Cooked with garlic & chilli pepper  
or with ginger & spring onion

## 蔬菜豆腐

### TOFU/ VEGETABLES

清炒蘆筍

**SAUTEED ASPARAGUS V** £10.50  
Pan fried with garlic

清炒西蘭花

**SAUTEED BROCCOLI V** £10.50  
Pan fried with garlic or ginger

招牌炒四素

**SIGNATURE SAUTEED MIXED VEGETABLES V** (S) £10.50  
Chayote, sweet potato, bok choi & wood ear mushroom

炒時蔬

**SEASONAL GREEN VEGETABLES V** £10.50  
Pan fried with garlic, ginger or shrimp paste

## 蔬菜豆腐

### TOFU/ VEGETABLES (CONT.)

麻婆豆腐

**MAPO TOFU** £11.50  
Chilli, Sichuan pepper, douban sauce, douchi sauce  
with or without minced pork

紅燒豆腐煲

**TOFU HOTPOT V** £12.50  
Braised tofu with soya sauce

魚香茄子煲

**AUBERGINE HOT POT** £15.00  
Fish-flavoured aubergine in garlic sauce  
with or without minced pork

西兰花扒白靈菇

**SAUTEED BROCCOLI WITH WHITE MUSHROOM V** £15.00  
Pan fried with garlic or ginger

## 飯面

### RICE AND NOODLES

白米飯

**STEAMED RICE V** £4.50

蛋炒飯

**EGG FRIED RICE V** £7.50

雜菜炒飯

**MIXED VEGETABLE FRIED RICE V** £8.00  
Fried rice with egg & mixed vegetables

揚州炒飯

**YANG ZHOU SPECIAL FRIED RICE** £13.50  
Shrimps, char siu pork & chicken

泰式菠蘿海鮮炒飯

**SEAFOOD FRIED RICE THAI STYLE** £18.00  
Shrimp, squid and scallops served in a fresh pineapple shell

星洲炒飯

**SINGAPORE FRIED RICE**  £13.50  
Fried rice with egg, sweet pepper, char siu pork,  
shrimp & chicken

炒麵(雞肉/牛柳/海鮮)

**CHAO MIAN**

Fried yu mein noodles with

Bean Sprouts V £9.80

Chicken £10.80

Beef £11.80

Seafood £13.80

雲吞面

**WONTON NOODLE SOUP** £13.50

Pork & prawn wonton noodle soup

星洲米粉

**SINGAPORE RICE NOODLES**  £13.50  
Fried rice noodles with egg, roast pork, chicken & shrimp

榨菜鴨絲燜米粉

**DUCK AND RICE NOODLES** £18.00  
Braised rice noodles with preserved vegetable  
and shredded duck

# 套餐 SET MENUS

## 金龙套餐 THE GOLDEN DRAGON

£52 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, 干貝鬆  
Hua mei pork ribs, satay chicken\*, crispy duck spring roll,  
signature sesame prawn toast\* (S) & crispy seaweed

\*\*\*

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 V

Chayote, sweet potato, bok choi & wood ear mushroom

蛋炒飯

EGG FRIED RICE V

\*\*\*

茶水

Selection of Tea

## 海王套餐 THE RED OCEAN

£68 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, 香菇玉兔餃, 蘆筍帶子餃, 蚧皇菠菜餃  
Prawn dumpling, chinese chive dumpling, coriander prawn  
dumpling, asparagus scallop dumpling, spinach 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 V

Chayote, sweet potato, bok choi & wood ear mushroom

海鮮炒飯

SEAFOOD FRIED RICE

Prawn, squid, scallop & egg

\*\*\*

茶水或甜品

Selection of Tea or Dessert

## 山王套餐 THE MOUNTAIN KING'S FEAST

£58 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, 干貝鬆  
Hua mei pork ribs, satay chicken\*, crispy duck spring roll,  
signature sesame prawn toast\* (S) & crispy seaweed

\*\*\*

京式香酥鴨 (1/4)

PEKING CRISPY DUCK (QUARTER DUCK)

Shredded leek, cucumber, pancakes  
& homemade duck sauce

\*\*\*

三杯雞

THREE MARINADES CHICKEN\*


Stir fried chicken marinated with sugar,  
vinegar & sesame oil

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 V

Chayote, sweet potato, bok choi & wood ear mushroom

揚州炒飯

YANG ZHOU SPECIAL FRIED RICE

Shrimps & char siu pork

\*\*\*

茶水或甜品

Selection of Tea or Dessert

## 羅漢齋套餐 VEGETARIAN FEAST

£48 PER PERSON  
MINIMUM 2 GUESTS

齋拼盤

CHEF'S SELECTION OF MIXED VEGETABLES HORS D'OEUVRES V

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 V

Shredded leek, cucumber, pancakes  
& homemade duck sauce


\*\*\*

招牌炒四素

SIGNATURE SAUTEED MIXED VEGETABLES V (S)

Chayote, sweet potato, bok choi & wood ear mushroom

麻婆豆腐

MAPO TOFU V 

Chilli, Sichuan pepper, douban sauce, douchi sauce

魚香茄子煲

AUBERGINE HOT POT V

Fish-flavoured aubergine in garlic sauce

齋咕嚕肉

SWEET & SOUR "PORK" V

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

雜菜炒飯

FRIED RICE WITH MIXED VEGETABLES V

\*\*\*

茶水或甜品

Selection of Tea or Dessert

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 Dish

V Vegetarian

 Spice Level

\* Contains, peanuts, nuts or sesame