

Appetizers

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| 1. | Phoenix mixed platter (min of 2 persons)
Sesame prawn toast, satay chicken skewers 🍢, vegetable spring rolls, spare ribs, crispy seaweed | (Per person) £9.00 |
| 2. | Cantonese pancake rolls (2)
Handmade rolls packed full of bean sprouts, cabbage, carrots, pork, and chicken, seasoned with five spice and deep fried to perfection | £6.00 |
| 3. | Crispy fried "seaweed"
Finely sliced spring greens fried and seasoned to perfection, topped with dried grated fish | £6.00 |
| 4. | Grilled dumplings
Delicious chicken dumpling enjoyed here in Aston Clinton | £9.00 |
| 5. | Satay chicken skewers (4) 🍢
Strips of chicken breast marinated in our own satay marinade, with our own delicious satay dip | £9.00 |
| 6. | Smoked Chicken
Shreds of chicken expertly tossed in our secret "smoke" seasoning and a touch of chilli | £9.00 |
| 7. | Sesame Prawn toast
Homemade prawn pate on toast pressed in sesame seeds and fried to perfection | £9.00 |
| 8. | Butterfly king prawns (5)
Coated in Panko crumbs and deep fried to perfection | £13.50 |
| 9. | Salt and pepper squid
Tender squid in a light batter tossed in a secret salt and pepper seasoning | £9.00 |
| 10. | Salt and pepper king prawns (5)
Succulent king prawns in a light batter tossed in a secret salt and pepper seasoning | £13.50 |
| 11. | Salt and pepper soft shell crab (each)
Soft shell crab in a light batter tossed in a secret salt and pepper seasoning | £9.00 |
| 12. | Salt and pepper chicken
Chicken pieces in a light batter tossed in a secret salt and pepper seasoning | £10.50 |
| 13. | Tempura king prawns (5)
A crispy light Japanese batter | £13.50 |
| 14. | Hot wok chilli and garlic king prawns (5)
Classic chilli and garlic infused king prawns | £13.50 |
| 15. | Hot wok chilli and garlic scallops (5)
Classic chilli and garlic infused scallops | £13.50 |
| 16. | Barbecue Pork spare ribs (dry)
Slow cooked, marinated pork ribs | £10.00 |
| 17. | Sweet chilli ribs
Our pork ribs tossed in a sticky sweet chilli coating | £10.00 |
| 18. | Peking spare ribs
Our pork ribs tossed in our sticky Peking sauce | £10.00 |
| 19. | Salt and pepper ribs
Our pork ribs tossed in a secret salt and pepper seasoning | £10.00 |

Pancakes and wraps

20. Crispy aromatic duck	¼	£14.50
Served with spring onion and cucumber, pancakes and plum sauce	½	£27.00
21.		£.....
22. Chicken lettuce wraps		£14.50
Diced sautéed chicken, Chinese mushroom, water chestnuts, bamboo in lettuce wraps		

Soups

23. Won ton soup	£6.50
Handmade won ton's in a tasty oriental broth	
24. Chicken and sweetcorn soup	£6.50
Diced chicken with cream of sweetcorn and a swirl of egg	
25. Crab and sweetcorn soup	£6.50
Real crab meat with cream of sweetcorn and a swirl of egg	
26. Hot and sour soup	£6.50
Szechuan style sour, spicy, and savoury	

Seafood dishes

27. Trio of seafood with ginger and spring onion	£13.50
King prawns, scallops and squid brought together in a classic ginger and spring onion sauce	
28. King prawns with ginger and spring onion	£13.50
Our take on a classic fresh ginger and spring onion infused sauce	
29. King prawns with black bean sauce	£13.50
Stir fried with capsicum peppers in a rich savoury sauce infused with black beans and a hint of chilli	
30. King prawns with kung po sauce	£13.50
Lightly battered in a sweet, sour, and spicy sauce	
31. King prawns with Szechuan sauce	£13.50
Hot and spicy with Szechuan vegetables	
32. King prawns with cashew nuts 🥜	£13.50
Savoury Cantonese style dish	
33. King prawns with Chinese mushrooms and bamboo shoots	£13.50
34. King prawns with sweet chilli and cashew nuts 🥜	£13.50
35. Giant green mussels in black bean sauce	£13.50
Stir fried with capsicum peppers in a rich savoury sauce infused with black beans and a hint of chilli	
36. Fresh Lobster (24hr notice required, and subject to availability)	Seasonal Price
With ginger and spring onion OR Black bean sauce	
37. Steamed salmon fillet	£16.00
Steamed to perfection, topped with fresh ginger and spring onion, hot oil, and soy	
38. Salmon fillet with teriyaki sauce	£16.00
Cooked to perfection and topped with a teriyaki sauce	
39. Steamed sea bass (whole, 24hr notice required, and subject to availability)	Seasonal Price
Steamed to perfection, with ginger and spring onion, topped with hot oil and soy	

Poultry dishes

40. Chicken with ginger and spring onion	£10.50
Ginger and spring onion infused sauce, classic Chinese flavours	
41. Chicken with black bean sauce	£10.50
A rich savoury black bean sauce with peppers and a touch of fresh chillies	
42. Chicken with kung po sauce (med)	£10.50
Sweet, sour, and spice, this classic Szechuan style dish hits the spot	
43. Chicken with Szechuan sauce (hot)	£10.50
Szechuan pepper corns are at the heart of this dish for that fiery numb sensation	
44. Chicken with yellow bean sauce and cashew nuts 🥜	£10.50
Classic Cantonese style dish, sweet and savoury textured with cashews	
45. Chicken with Chinese mushrooms and bamboo shoots	£10.50
Delicately simple but delicious Cantonese dish	
46. Chicken with satay sauce 🥜	£10.50
Stir fried with our in-house creamy coconut, peanut satay sauce,	
47. Chicken in lemon sauce	£10.50
Classic egg batter chicken sliced and topped with a homemade lemon sauce	
48. Roast duck with ginger and spring onion	£13.50
Ginger and spring onion infused sauce, classic Chinese flavours	
49. Roast duck with black bean sauce	£13.50
A rich savoury black bean sauce with peppers and a touch of fresh chilli's	
50. Roast duck with plum sauce	£13.50
Cantonese style duck topped with a ginger and spice infused plum sauce	

Beef and Steak dishes

	Beef	Steak
51. Beef with ginger and spring onion	£12.00	£20.00
Ginger and spring onion infused sauce, classic Chinese flavours		
52. Beef with black bean sauce	£12.00	£20.00
A rich savoury black bean sauce with peppers and a touch of fresh chilli's		
53. Beef with kung po sauce	£12.00	£20.00
Sweet, sour, and spice, this classic Szechuan style dish hits the spot		
54. Beef with Szechuan sauce	£12.00	£20.00
Szechuan pepper corns are at the heart of this dish for that fiery numb sensation		
55. Beef with cashew nuts 🥜	£12.00	£20.00
Classic Cantonese style dish, sweet and savoury textured with cashews		
56. Beef with Chinese mushrooms and bamboo shoots	£12.00	£20.00
Delicately simple but delicious Cantonese dish		
57. Crispy chilli beef	£12.00	
Twiglets of beef in a crispy coating tossed with fresh chillies a savoury chilli glaze		
58. Beef with Peking sauce	£12.00	£20.00
Sweet and savoury Peking sauce at its best		
59. Steak with black pepper cream sauce		£20.00
Black pepper, cream, and brandy deliciousness		
60. Steak with teriyaki sauce		£20.00

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Pork dishes

61. Char sui roast pork	£10.50
Chinese char sui pork on a bed of Chinese leaves and topped with a char sui sauce	
62. Pork with Szechuan sauce	£10.50
Szechuan pepper corns are at the heart of this dish for that fiery numb sensation	
63. Pork with Peking sauce	£10.50
Sweet and savoury Peking sauce at its best	
64. Pork with kung po sauce	£10.50
Sweet, sour, and spice, this classic Szechuan style dish hits the spot	

Classic sweet and sour dishes

65. Sweet and sour chicken	£10.50
Delicately coated chicken topped with a classic sweet and sour	
66. Sweet and sour chicken balls	£10.50
Cubes of battered chicken with a sweet and sour dip	
67. Sweet and sour pork	£10.50
Delicately coated pork topped with a classic sweet and sour	
68. Sweet and sour king prawn	£13.50
Delicately coated king prawns topped with a classic sweet and sour	
69. Sweet and sour king prawn ball	£13.50
Battered king prawns with a sweet and sour dip	

Curry dishes

70. Mixed vegetable curry	£10.50
71. Chicken curry	£10.50
72. Pork curry	£10.50
73. Beef curry	£12.00
74. King prawn curry	£13.50
75. Thai red curry	
a) Chicken £10.50 c) Beef £12.00 b) Roast duck £13.50 d).....	
76. Thai green curry	
a) Chicken £10.50 c) Beef £12.00 b) Roast duck £13.50	

Rice and Noodles

77. Steam jasmine rice	£4.00
78. Egg fried rice	£4.50
79. Chicken fried rice	£6.00
80. Char sui pork fried rice	£6.00
81. Mushroom fried rice	£5.50
82. Special fried rice	£8.00
83. Singapore fried rice	£8.00
84. Plain chow mien	£6.00
85. Chicken chow mien	£7.50

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Rice and Noodles continued

86. Char sui pork chow mien	£7.50
87. Beef chow mien	£8.50
88. King prawn chow mien	£9.50
89. Special chow mien	£8.50
90. Vegetarian Singapore rice noodles	£8.50
91. Singapore rice noodles	£8.50
Vermicelli rice noodles stir fried with egg, cha sui, prawns, chicken spiced with fresh chilies	
92. Pad thai	a)Chicken £9.50 b)King Prawn £10.50
93. Chef special crispy noodles	£15.50
Crispy fine egg noodles, topped with a medley of seafood, meats and vegetables	

Vegetable Dishes and Sundries

94. Stir fried mixed vegetables	£8.00
95. Broccoli with oyster sauce or garlic	£8.00
96. Mange tout and French beans	£8.00
97. Stir fried asparagus	£9.00
98. Pak choi with garlic	£9.00
99. Pak choi with oyster sauce	£9.00
100. Sauces (Sweet&Sour, Satay 🍌, Curry, Cha Sui Barbecue, Peking)	£3.50
101. Chips/Salt and Pepper chips	£4.50/£5.50
102. Prawn Crackers	£3.50

Vegetarian

103. Buddhist mixed platter (min of 2 persons)	Per Person	£9.00
Vegetarian spring rolls, mock chicken satay 🍌, tofu wedges, salt and pepper mushrooms, crispy seaweed		
104. Vegetarian spring rolls (8)		£6.00
105. Salt and pepper aubergine		£9.00
106. Salt and pepper mushrooms		£9.00
107. Mock chicken satay skewers 🍌 (4)		£9.00
108. Tempura vegetables		£11.00
109. Crispy aromatic mock duck		£14.50
Served with pancakes and trimmings		
110. Tofu with ginger and spring onion		£11.00
111. Tofu with peppers in and black beans sauce		£11.00
112. Kung po tofu		£11.00
113. Aubergine with peppers and black bean sauce		£11.00
114. Sea spiced aubergine (contains fish sauce)		£11.00
115. Mock chicken in		£11.00
a) Black bean sauce	d) Szechuan	g) Thai Green Curry
b) Ginger and spring onion	e) Satay sauce 🍌	h) Thai Rad Curry
c) Kung po sauce	f) Chinese curry	i) Sweet and Sour

Set Menu's

All our set menus are specially prepared for a minimum of two persons

The prices are per person

<p>Jasmine classic A Phoenix mixed platter OR Crispy aromatic duck</p> <p>Beef with black bean sauce Sweet and sour chicken King prawns with ginger and spring onion Stir fried mixed vegetables Egg fried rice</p> <p>£25.00</p>	<p>Lotus feast C Phoenix mixed platter</p> <p>Crispy aromatic duck</p> <p>Sizzling beef in Peking sauce Chicken in satay sauce Szechuan king prawns Stir fried mixed vegetables Egg fried rice</p> <p>£31.50</p>
<p>Orchid feast B Phoenix mixed platter</p> <p>Crispy aromatic duck</p> <p>Chicken with black bean sauce Crispy chilli beef Sweet and sour king prawns Stir fried mixed vegetables Egg fried rice</p> <p>£29.50</p>	<p>Peony feast D Phoenix mixed platter</p> <p>Crispy aromatic duck</p> <p>Sizzling fillet steak in black pepper cream sauce, King prawns with asparagus Grilled salmon teriyaki Stir fried mixed vegetables Egg fried rice</p> <p>£38.00</p>
<p>Buddhist classic E Buddhist mixed platter</p> <p>Crispy aromatic mock duck</p> <p>Szechuan Aubergine Mock chicken with black bean Stir fried mixed vegetables Steam rice</p> <p>£27.50</p>	

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Champagne & Sparkling

Prosecco, DOC Italy 200ml £7.00/ Btl £26.00

Delicate and aromatic with a light body and fine bubbles, with lots of fresh peach, pear, apricot and apple with revitalising finish.

House Champagne NV £45.00

Our house Champagne, perfect for celebrating those special moments, fine with a delicate fizz.

Bollinger Special Cuvée NV £88.00

Complex and elegant, full of velvety bubbles, and flavours of pear, brioche, spice and fresh walnuts.

Whites 175ml/250ml/Btl

Kuhlmann-Platz Gewürztraminer, Cave de Hunawihr Alsace £33.00

Aromas of apricot and yellow plum with hints of white rose. A gently sweet palate with firm acidity that dries and lengthens the finish. Selected for our wine list as a perfect match with oriental cuisine.

Chablis, Burgundy £38.00

Pale golden colour and a youthful citrus nose with spring blossom nuance. The palate is fresh and harmonious, texture on the finish.

Le Vieille Ferme Blanc, France £6.00/£7.50/£20.00

Our house white, from the South of France. A nose of citrus fruit and a crisp, dry palate

Pinot Grigio, Italy £6.50/£8.00/£22.00

Refreshing with aromas of limes, grapefruit's and lemons making this well balanced wine very easy to drink!

Chardonnay, Australia £24.00

A nose of citrus fruits and ripe apples with underlying notes of vanilla. Crisp lemon and lime on the palate served up with a rounded and buttery feel.

Sauvignon Blanc, Marlborough

New Zealand £7.50/£9.00/£27.50

Typical of Marlborough Sauvignon, the bouquet springs from the glass offering plumes of citrus, green grass and elderflower. The palate is a burst of crisp grapefruit and gooseberry flavours.

Sake 180ml/320ml/Btl

Sawanotsuru Deluxe Sake, Japan £9.00/£18/£30

Produced by the highly regarded Yamadan Nishiki and Gohyaku Mangoku sake rice varieties polished down to 65%, best served chilled at room temperature or served warm

Rose 175ml/250ml/Btl

Pinot Grigio Blush, Italy £6.50/£8.00/£22.00

This wine shows why rose is so popular! Beautiful soft strawberry flavours with floral notes.

Reds 175ml/250ml/Btl

Fairhall Cliffs Pinot Noir New Zealand £32.00

Intense aromas of black cherry and cassis in addition to spice, earth, brambles and a touch of mocha. The palate is beautifully balanced with elegant tannin providing a lovely taut structure.

Le Vieille Ferme Rouge, France £6.00/£7.50/£20.00

Our house red, from the South of France. This wine blends the soft and jammy raspberry fruit of ripe Grenache with the firming influences of Carignan's blackberry flavours and robust tannin.

Shiraz, Australia £24.00

A medium weight red with a pleasing balance between ripe fruit and savoury, earthy notes on the nose.

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Red wines continued

Pinotage, South Africa 2011 £22.00

Tantalising aroma with rich berry and hints on smoky mocha beautifully balanced with soft appealing tannins

Malbec, Mendoza Argentina £6.50/£8.50/£25.00

Smoky black fruits of cassis, blackberry and spice, with soft tannins and a long finish. Bronze Medal - IMBIBE
Sommelier Awards 2015

Rioja 2012 Spain £26.00

Made from the Tempranillo grape the Crianza style Rioja is the least oaked spending only a minimum of six months in the barrel. Red cherry colour, aromas of ripe red fruits with a subtle floral bouquet with notes on cinnamon and cloves.

Draught Lager

Asahi Super Dry 5.0% £3.60/£7.00

Japanese Premium Lager

Bottle Lagers

Tsing Tao Lager 330ml 4.7%	£4.00
Tiger Lager 330ml 5.0%	£4.00
Becks Blue 275ml 0.0%	£3.00
Cider 500ml 5.5%	£5.50

House Spirits & Liqueurs 25ml £3.50 50ml £6.50

Vodka, Gordon's Gin, Bell's Whisky, Jamesons Whiskey, Brandy, Malibu, Archers, Barcardi, Captain Morgan Dark Rum, Southern Comfort, Cointreau, Martini, Cinzano, Tia Maria, Baileys, Sambuca, Frangelico, Kahlua,

Premium Spirits....*Please ask at the bar for new additions*

Monkey 47 £5.00/£9.00, Bombay Sapphire £4.00/£7.00, Jack Daniels £4.00/£7.00, Woodford Reserve £5.00/£9.00, Glenfiddich 12yr £5.00/£9.00, Courvoisier £4.00/£7.00 Remy Martin V.S.O.P £5.00/£9.00

Mixers £1.50

Soft drinks and other beverages

Soft drinks and Minerals by glass	£2.50
Large Bottle Mineral	£4.50
Fruit Juices (Orange/Pineapple/Apple)	£2.50
J2O	£3.00
Tea and Coffee	£2.50
Floater Coffee	£4.00
Liquor Coffee	£7.50

A £20.00 minimum spend per head is applicable when dining in the restaurant, the management reserves the right to amend prices without prior notice.

Due to the complexity and vast number of ingredients we regret it may not be possible to cater for allergies

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