CHEF PEKING

PEKING CUISINE

Suggested Set Menu

THE CHEF PEKING GOURMET DINNER
TO BE ENJOYED BY A PARTY OF THREE OR MORE
£35.50 PER PERSON

Starter

HOUSE SPECIAL HORS D'OEUVRES

Consisting of seaweed, sesame prawns on toast, spring rolls, crispy wan-ton, barbecued spare ribs and chicken satay

Second Course

CRAB MEAT AND SWEET CORN SOUP

Third Course

CRISPY AROMATIC DUCK WITH TRIMMINGS

Main Course

SIZZLING LAMB

Sliced fillet of lamb, garnished with spring onions and presented on a sizzling hot iron plate

KONG PO KING PRAWNS

King prawns with water chestnuts, garlic and sweet chilli sauce

DEEP FRIED SHREDDED BEEF WITH CHILLI SAUCE
SPECIAL FOUR VEGETABLES
SPECIAL FRIED RICE

Desserts

TOFFEE BANANA AND APPLE

MINIMUM FOR FOUR OR MORE
£49.50 PER PERSON
SPECIAL SET MENU FROM CHEF OF
CHEF PEKING

WE SERVE YOU FRESH SEAFOOD, VEGETABLES AND MEAT
THE BEST OF PEKING CUISINE

Minimum charge £10.00 per person All prices inclusive of V.A.T.
All major credit cards accepted. Cheques may be accepted only supported by cheque card.

We'll be delighted to arrange a special feast for you.
Dishes are changeable by our chef according to the availability of seasons.
We cater for parties (up to 100 people).

SUNDAY BUFFET: 12 NOON - 2 PM

Recommended Set Dinner

A2 – DINNER FOR TWO OR THREE: £24.50 PER PERSON

Starter

HOUSE SPECIAL HORS D'OEUVRES

Main Course

KING PRAWNS WITH GREEN PEPPERS
SWEET AND SOUR PORK
DEEP FRIED SHREDDED BEEF WITH CHILLI SAUCE
SPECIAL FOUR VEGETABLES
SPECIAL FRIED RICE

B2 – DINNER FOR TWO OR THREE: £29.50 PER PERSON

Starter

HOUSE SPECIAL HORS D'OEUVRES

Second Course

CRISPY AROMATIC DUCK WITH TRIMMINGS

Main Course

KING PRAWNS WITH SWEET CHILLI SAUCE
DICED CHICKEN WITH CASHEW NUTS IN YELLOW BEAN SAUCE
BEEF SZECHUAN STYLE
SPECIAL FOUR VEGETABLES
SPECIAL FRIED RICE

A4 – DINNER FOR FOUR OR MORE: £24.50 PER PERSON

Starter

HOUSE SPECIAL HORS D'OEUVRES

Main Course

KING PRAWNS SZECHUAN STYLE
DEEP FRIED SHREDDED BEEF WITH CHILLI SAUCE
SWEET AND SOUR PORK
SIZZLING LAMB WITH SPRING ONIONS
SPECIAL FOUR VEGETABLES
SPECIAL FRIED RICE

B4 – DINNER FOR FOUR OR MORE: £29.50 PER PERSON

Starter

HOUSE SPECIAL HORS D'OEUVRES

Second Course

CRISPY AROMATIC DUCK WITH TRIMMINGS

Main Course

KING PRAWNS WITH GREEN PEPPER IN BLACK BEAN SAUCE
BEEF SZECHUAN STYLE
SIZZLING LAMB WITH SPRING ONIONS
DICED CHICKEN WITH CASHEW NUTS IN YELLOW BEAN SAUCE
SPECIAL FOUR VEGETABLES
SPECIAL FRIED RICE

頭盤
Hot & Cold Appetizers

1	MIXED HORS D'OEUVRES (minimum for 2) *Six different starters for your palate, consisting of spare ribs, chicken satay, pancake rolls, sesame prawns, crispy wan-ton, crispy seaweed.* 一品大拼盤	per person 10.00
2	STUFFED CRAB CLAWS WITH MINCED PRAWNS (2 pieces) 百花釀蟹鉗	10.00
3	DEEP FRIED WAN-TON WITH SWEET & SOUR SAUCE 錦鹵炸雲吞	7.00
4	CRISPY SPRING ROLLS (3) 春卷	6.50
5	FRIED CRISPY 'SEAWEEDS 干贝鬆	6.50
6	TOASTED PRAWN WITH SESAME SEEDS 芝麻蝦	10.00
7	FUNG SING SPECIAL PRAWN ROLLS 鳳城蝦卷	10.00
8	PAPER-WRAPPED PRAWNS 紙包蝦	10.00
9	DEEP FRIED PHOENIX-TAILED PRAWNS 鳳尾蝦	10.00
10	BARBECUED PORK SPARE RIBS 炸排骨	10.00
11	SPARE RIBS WITH FRUITY SAUCE 京都骨	10.00
12	CRISPY AROMATIC LAMB 炸羊肉	11.00
13	LETTUCE WRAPPED CHICKEN *Minced chicken sautéed with mushroom, water chestnuts, bamboo shoots, Szechuan cabbages and hoi-sin sauce* 生菜包雞鬆	11.00
14	SMOKED CHICKEN *Shredded chicken fried in a light batter and sprinkled with Szechuan seasoning* 醬爆薰雞絲	10.00
15	DEEP FRIED OYSTER 酥炸生蠔	10.00
16	DEEP FRIED SPICY FROG'S LEGS 酥炸田雞腿	10.00
17	SATAY PRAWNS 沙爹蝦	10.00
18	SATAY CHICKEN OR BEEF *Served on bamboo skewers and peanut sauce* 沙爹雞或沙爹牛肉	10.00
19	FRIED PEKING DUMPLINGS (6) 煎鍋貼	10.00
20	FRIED SOLE IN CHINESE WINE SAUCE 糟溜魚片	12.00
21	PEPPER SALTED SQUID 椒鹽鮮魷	12.00
22	DEEP FRIED SQUID WITH SWEET & SOUR SAUCE 酥炸鮮魷	12.00

頭盤
Hot & Cold Appetizers

23 FRIED FRESH MUSSELS WITH BLACK BEAN SAUCE — 12.00
豉汁炒青口

24 STEAMED FRESH SCALLOPS — EACH 4.50
清蒸帶子

25 PRAWN COCKTAIL — 10.00
蝦尾

26 BANG BANG CHICKEN — 10.00
A summer favourite from Szechuan Province, served with peanut and chilli sauce
棒棒雞

27 PEKING DUCK — (24 hours advance notice required) 54.00
Crispy skin and meat, served with spring onions, cucumber, hoi-sin sauce wrapped with pancakes
北京填鴨

28 AROMATIC CRISPY DUCK — (16 pancakes) whole 52.00
Succulent duck, deep fried to crispy perfection and served with pancakes, cucumber, spring onions and hoi-sin sauce — *(8 pancakes) half 28.00*
(4 pancakes) quarter 16.00
香酥鴨

湯類
Soups

31 HOT AND SOUR SOUP 'SZECHUAN STYLE' — 5.50
酸辣湯

32 CHICKEN SWEET CORN SOUP — 5.50
雞蓉粟米湯

33 CRAB MEAT SWEET CORN SOUP — 5.50
蟹蓉粟米湯

34 CHICKEN AND ASPARAGUS SOUP — 5.50
雞片露筍湯

35 WAN-TON SOUP — 5.50
雲吞湯

36 SEAFOOD HOT-POT SOUP (MIN FOR 4) — PER PERSON 5.50
十錦海鮮湯

海鮮
Seafood Dishes

37 WHOLE LOBSTER (in shell) — (Price according to size and season)
(24 Hours advance notice required)
A with Ginger & Spring Onions
B with Black Bean &Garlic Sauce
C with Salt & Pepper
薑蔥焗龍蝦 / 豉汁焗龍蝦

38 WHOLE CRAB (in shell) — (Price according to size and season)
A baked in Ginger & Spring Onions
B baked in Black Bean & Chilli Sauce
薑蔥焗蟹 / 豉汁焗蟹

39 STEAMED SEA BASS — (Price according to size and season)
A with Ginger & Spring Onions
B with Black Bean Sauce
清蒸薑蔥鱸魚 / 豉汁蒸鱸

海鮮
Seafood Dishes

40	PEPPER SALTED SOFT SHELL CRAB 椒鹽軟殼蟹	14.00
41	FRIED SCALLOPS WITH SEASONAL FRESH VEGETABLES 時菜帶子	14.00
42	QUICK FRIED CRAB CLAWS WITH GINGER & SPRING ONIONS 薑蔥蟹鉗	14.00
43	GRILLED KING PRAWNS PEKING STYLE *Pan-fried prawns in egg with garlic, ginger, wine and spring onions* 鍋塌大蝦	12.00
44	SZECHUAN KING PRAWNS *Prawns with green pepper, spring onions and carrots in spicy hot sauce* 四川大蝦	12.00
45	KING PRAWNS IN SWEET CHILLI SAUCE 宮保大蝦	12.00
46	SWEET AND SOUR KING PRAWNS 糖醋大蝦	12.00
47	KING PRAWNS WITH CASHEW NUTS IN YELLOW BEAN SAUCE 醬爆腰果大蝦	12.00
48	KING PRAWNS WITH CHINESE MUSHROOMS AND BAMBOO SHOOTS 雙冬大蝦	12.00
49	QUICK FRIED KING PRAWNS WITH GREEN PEPPERS 油爆青椒大蝦	12.00
50	KING PRAWN VELET *Quick fried prawns with egg white and peas* 芙蓉大蝦	12.00
51	QUICK FRIED KING PRAWNS WITH SEASONAL GREENS 時菜大蝦	12.00
52	KING PRAWNS IN CHILLI AND BLACK BEAN SAUCE 豉椒大蝦	12.00
53	KING PRAWNS WITH GINGER AND SPRING ONIONS 薑蔥大蝦	12.00
54	QUICK FRIED SQUID IN CHILLI AND BLACK BEAN SAUCE 豉椒鮮魷	12.00
55	BRAISED FISH SLICES *Slices of sole in egg batter with wine, garlic and spring onions* 鍋塌魚片	12.00
56	SWEET AND SOUR FISH SLICES 糖醋魚片	12.00
57	PEPPER SALTED KING PRAWNS 椒鹽大蝦	12.00
58	QUICK FRIED MIXED SEAFOOD IN CRISPY BIRD'S NEST 雀巢三鮮	13.00
59	CRAB MEAT WITH STRAW MUSHROOMS IN CREAMY SAUCE 蟹肉扒鮮菇	12.00
60	CRAB MEAT WITH ASPARAGUS IN CREAMY SAUCE 蟹肉扒露筍	12.00

雞 鴨
Poultry

61	SLICED DUCK WITH CHINESE MUSHROOMS AND BAMBOO SHOOTS 雙冬鴨片	12.00
62	SLICED DUCK WITH PINEAPPLE 菠蘿鴨片	12.00
63	SLICED DUCK WITH BEANSPROUTS 芽菜鴨片	12.00
64	GRILLED CHICKEN PEKING STYLE *Pan-fried chicken breast in egg batter with wine, garlic and spring onions* 鍋塌雞	10.50
65	DICED CHICKEN WITH CASHEW NUTS IN YELLOW BEAN SAUCE 醬爆腰果雞丁	10.50
66	LEMON CHICKEN 檸檬雞	10.50
67	SWEET AND SOUR CHICKEN 糖醋雞	10.50
68	CHICKEN WITH GREEN PEPPER IN CHILLI SAUCE 辣子雞丁	10.50
69	CHICKEN WITH CHINESE MUSHROOMS AND BAMBOO SHOOTS 雙冬雞柳	10.50
70	CHICKEN WITH CHILLI AND BLACK BEAN SAUCE 豉椒雞丁	10.50
71	CHICKEN WITH SEASONAL VEGETABLES 時菜雞柳	10.50
72	CHICKEN WITH PINEAPPLE AND PICKLED GINGER 子薑菠蘿雞丁	10.50

鐵板
Sizzling

73	SIZZLING FILLET STEAK WITH FRUITY SAUCE 鐵板中式牛柳	16.00
74	SIZZLING BEEF WITH CHILLI AND BLACK BEAN SAUCE 鐵板豉椒牛肉	11.50
75	SIZZLING CHICKEN WITH CHILLI AND BLACK BEAN SAUCE 鐵板豉椒雞	11.50
76	SIZZLING LAMB SLICES 鐵板蔥爆羊肉	12.00
77	SIZZLING BEEF AND CHICKEN FILLET IN OYSTER SAUCE 鐵板鴛鴦柳	11.50
78	SIZZLING MIXED SEAFOOD 鐵板三蘚	14.00

牛肉 豬肉
Meat Dishes

79	FILLET MIGNON WITH FRUITY SAUCE 'CHINESE STYLE' 中式牛柳	15.00
80	FRIED BEEF IN OYSTER SAUCE 蠔油牛	10.50
81	DEEP FRIED SHREDDED BEEF WITH CHILLI SAUCE 干炒牛肉絲	12.50
82	QUICK FRIED BEEF WITH SPRING ONIONS 蔥爆牛肉	10.50
83	BEEF WITH CHILLI AND BLACK BEAN SAUCE 豉椒牛肉	10.50
84	BEEF WITH SEASONAL FRESH VEGETABLES 時菜牛肉	10.50
85	BEEF WITH CHINESE MUSHROOMS AND BAMBOO SHOOTS 雙冬牛肉	10.50
86	SLICES OF BEEF WITH GREEN PEPPER AND CHILLI SAUCE 回鍋牛肉	10.50
87	SWEET AND SOUR PORK SUPREME 中式咕嚕肉	10.50
88	SZECHUAN 'DOUBLE COOKED' PORK WITH CABBAGE & PEPPER 四川回鍋肉	10.50
89	QUICK FRIED LAMB WITH SPRING ONIONS 蔥爆羊肉	11.50

豆腐 蔬菜
Bean Curd & Vegetables

90	MA-PO CHILLI BEAN CURD WITH MINCED MEAT (Hot & Spicy) 麻婆豆腐	9.00
91	MIXED VEGETABLE DISH FAVOURED BY BUDDHIST MONKS 羅漢齋	8.50
92	QUICK FRIED SPECIAL FOUR VEGETABLES 燒四素	8.50
93	RED COOKED CHINESE MUSHROOMS & BAMBOO SHOOTS 紅燒雙冬	8.50
94	PLAIN FRIED BEANSPROUTS 清炒芽菜	8.50
95	SEASONAL CHINESE VEGETABLES 中國時菜	8.50
96	QUICK FRIED MANGE-TOUT OR FRENCH BEANS WITH GARLIC AND SOYA SAUCE 炒何豆或豆角	8.50

飯麵
Rice & Noodles

97	BAKED RICE WITH ASSORTED MEATS IN LOTUS LEAVES 鮮蝦荷葉飯	10.00
98	SPECIAL FRIED RICE 揚州炒飯	7.50
99	SHRIMP FRIED RICE 蝦仁炒飯	7.50
100	EGG FRIED RICE 蛋炒飯	6.00
101	PLAIN BOILED RICE 白飯	5.00
102	SPICY SINGAPORE STYLE RICE VERMICELLI (Spicy Hot) 星洲炒米粉	8.50
103	SPECIAL FRIED SOFT NOODLES 特別炒麵	8.50
104	PLAIN FRIED SOFT NOODLES WITH BEANSPROUTS 芽菜炒麵	7.50
105	SHREDDED CHICKEN FRIED NOODLES 雞絲炒麵	8.50
106	BEEF SLICES FRIED SOFT NOODLES 牛肉炒麵	8.50
107	KING PRAWN FRIED SOFT NOODLES 大蝦炒麵	12.00
108	PRAWN CRACKERS 蝦片	4.00

Special Traditional Chinese Cuisine

STEAMED KING PRAWNS WITH GARLIC	£12 00
SIZZLING LAMB WITH CUMIN SEEDS AND CHILLI (OR BEEF, CHICKEN)	£12 00
MA CHILLI CHICKEN (OR BEEF, LAMB)	£12.00

Please note that some of our food contains MSG

@Chefpeking Harpenden

www.chefpekingharpenden.com

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

MC98031EWN for the facts **drinkaware.co.uk**