



Shangahi Nights



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Endless Feast Menu

All you can eat table buffet!

Simply order what you are able to eat from our extensive menu and our staff will serve you from your table.

All your dishes will be freshly prepared and cooked to order, so there may be a small delay on certain dishes. Then idea is not to wait and share the food straight away.

Mon to Wed (available all day)	Thurs to Sun (available all day)
Adult £13.50	Adult £15.50
Child (under 10) £6.80	Child (under 10) £7.80

- All dishes are subject to availability.
- Some dishes may contain traces of nuts.
- Please inform our staff of any food allergies.
- All prices are inclusive of VAT at current rate.
- Service charge is NOT included and is left to your discretionary.
- We do not accept any form of cheques, personnel or business.
- For large parties of more than 10, we recommend that we choose some selected starters for your party first to minimise waiting times.
- We also advise you to only order what you are able to eat, as we may charge you for any unfinished dishes at a price of £4.50 each or as to our A la carte menu. Please note that 'left overs' cannot be taken away, unless paid for.
- We have selected 'bottomless' drinks all of which are individually priced. Currently the selected drinks are, as follows: Coca Cola, Diet Coca Cola, Sprite, Orange Fanta and Chinese Tea. These drinks will be charged per person and cannot be shared.
- Tap water will only be served FREE of charge when other drinks have been purchased, otherwise tap water will be charged at £1.00 per person for an endless refill.
- It is important to make you aware that we will charge every person on each table, regardless of whether they eat or not.
- Only one type of menu will be offered on the table (A la Carte or Endless Feast)
- To help prevent over ordering, all food must be finished before the next order is placed.
- Last order must be placed by 10.30pm
- The maximum time allowed on your table is 3 hours from the time of your first order.

We have an agreement in place with certain student unions for a set discount, however, this will only be given under the following conditions;

- Staff MUST be informed prior to the meal being ordered that you have a valid student discount card. Once the bill has been printed we will be unable to accept the discount and the full price will apply.
 - The card entitles the personnel card holder to a discount on their own meal and not the entire table.
 - The management reserve the right to refuse any future discounts if the card has been found to be misused.
- Verbal abuse towards our staff will not be tolerated.
The management reserve the right to ask you leave the premises and refuse you service again in the future.

Y20	Shanghai Siew Long Bun	上海小籠包
Y21	Shredded Duck and Mushroom Rolls	鮮菇鴨卷
Y22	Glutinous Sticky Rice Rolls	糯米卷
Y23	Chicken Feet in Chilli Black Bean Sauce	豉汁蒸鳳爪
Y24	Pork Ribs in Black Bean	豉汁排骨
Y25	Chicken Buns	雞包
Y26	Char Siu Buns	蚝皇叉燒包
Y29	Glutinous Rice in Lotus Leaf	珍珠雞
Y30	Sea Bass Fillets with Enoki Rolls	金菇魚肉卷

STEAMED CHEUNG FUN

Y70	Three Style Mushroom Cheung Fun (V)	三菇腸粉
Y71	Prawn Cheung Fun	鮮蝦腸粉
Y72	Beef Cheung Fun	牛肉腸粉
Y73	Char Sui Cheung Fun	叉燒腸粉
Y74	Deep Fried Dough Cheung Fun (V)	香蔥炸兩腸粉
Y76	Scallop and Asparagus Cheung Fun	翡翠帶子腸粉
Y76s	XO Cheung Fun (S)	XO 醬腸粉



DESSERTS

Y16	Steamed Rainbow Sponge Cake	千層糕
Y27	Custard Buns	奶黃包
Y80	Baked Egg Tarts (allow 20-30mins) £2.50	蛋撻仔
Y81	Mango Pudding	芒果布丁
Y82	Sweet Black Sesame Balls £2.50	雷沙湯丸
Y84	Yam with Tapioca in Coconut Juice	芋頭椰汁西米露
Y85	Fried Banana Kataifi with Ice Cream	炸蕉雪糕

Dim Sums and Side Dishes

CONGEE

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| A12 | Shredded Pork and Century Egg Congee | 皮蛋瘦肉粥 |
| A13 | Sea Bass Fillets Congee | 生滾魚片粥 |

FRIED

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| Y52 | Cuttlefish Cakes | 酥炸墨魚餅 |
| Y53 | Thai Cuttlefish Cakes | 泰式墨魚餅 |
| Y55 | Pan-Fried Turnip Cake | 腊味蘿蔔糕 |
| Y56 | Fried Custard Buns (V) | 酥炸奶皇包 |
| Y57 | Savoury Meat Croquettes | 脆皮咸水角 |
| Y59 | Yam Paste Croquettes | 蜂巢炸芋角 |

BAKED

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| Y61 | Baked Char Siu Puffs (allow 20-30mins) £3.00 | 蜜汁叉燒酥 |
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STEAMED

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| Y1 | Scallop, Prawn and Pork Sui Mai | 帶子燒賣皇 |
| Y2 | Har Gau | 鮮蝦餃 |
| Y3 | Pork and Prawn Sui Mai | 燒賣皇 |
| Y4 | Fan Gor | 粉果 |
| Y5 | Beancurd Roll in Oyster Sauce | 耗油鮮竹卷 |
| Y7 | Beef Ball Dumplings | 山竹牛肉 |
| Y8 | Mushroom Dumplings | 香菇餃 |
| Y9 | Sea bass and Prawn Gold Fish Style Dumplings | 金魚餃 |
| Y10 | Chinese Chives and Prawn Dumplings | 韭菜餃 |
| Y11 | Tofu Dumpling Wrap | 豆腐餃 |
| Y12 | Seafood in Spinach Roll | 菠菜海鮮包 |
| Y13 | Seabass Dumplings | 大良折魚餃 |
| Y15 | Curry Mini Octopus | 沙爹墨魚仔 |
| Y17 | Beef Siu Mei | 干蒸牛肉 |
| Y18 | Beef Belly in Black Pepper Sauce | 柱候金錢肚 |
| Y19 | Thai Style Chicken Feet, Served Cold (S) | 泰式鳳爪 |



Dim Sum

Drinks

Tap water with Endless Feast will be charged at £1.00 per person or FREE if other drinks are purchased.

- Freshly Made Drinks
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| Homemade Soya Bean Drink | £2.00 |
| Freshly Squeezed Orange Juice | £2.50 |
| Freshly Pressed Green Apple Juice | £2.50 |
| Freshly Pressed Red Apple Juice | £2.50 |

Fresh Smoothies

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| (made from fresh orange juice) | £3.50 each |
| Mango Pick Me Up (Strawberry & Mango) | |
| Energizer (Strawberry & Pineapple) | |
| Stress Beater (Strawberry & Banana) | |
| Sunset Smoothie (Raspberry & Mango) | |
| Summer Passion (Passion Fruit, Mango & peach) | |
| Blueberry Booster (Raspberry & Blueberry) | |

Unlimited Refills

(the management reserve the right to refuse more refills if seen sharing drinks and each person will be charged)

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| Coke Cola, Diet Coke, Sprite or Orange Fanta | £2.50 per person and not for sharing |
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Tea & Coffee

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| Flowering Tea | (per glass) £2.50 |
| Iron Buddha Tea | (per person) £1.50 |
| Oolong Tea | (per person) £1.50 |
| Green Tea | (per person) £1.50 |
| Jasmine Tea | (per person) £1.50 |
| Cafetiere Coffee | (per pot, enough for 2) £2.50 |

Beers, Lager & Cider

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| Sunlik / Tsing Tao / Tiger / Budweiser / Corona / Magners Cider | £3.20 each |
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White Wine by the glass (175ml)

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| Chenin Blanc – La Reserve, France | £3.80 |
| Chardonnay – Corte Kaszain, Italy | £3.80 |
| Pinot Grigio/Garganega – Corte Kaszain, Italy | £3.80 |
| Sauvignon Blanc – Surazo, Italy | £4.20 |

Rose Wine by the glass (175ml)

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| Pinot Grigio Blush – Bluehill valley, Italy | £3.80 |
| Cabernet Sauvignon Rose, Surazo, Chile | £4.40 |

Red Wine by the glass (175ml)

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| Cabernet/Merlot – El otro, Chile | £3.80 |
| Merlot – Guillaume Aurele, France | £4.20 |
| Shiraz – Cape Crown, South Africa | £4.60 |

All wines are subject to availability and we may serve a different name of wine, but we will endeavour to make sure they are of the same quality whenever we can.

For a full drinks list please ask a member of staff.



Drinks • Alcohol

We are currently working on a new menu with some very exquisite new dishes.

Below are some new dishes that we are offering now and hope you will enjoy them.

You may choose from any two different items, as to the condition stated below

All dishes are subject to availability

- N1 Fresh Lobster with Ginger and Spring Onions**
(one whole lobster for every four customers per night or additional charge of £15.00 each)
- N2 Steamed Fresh Seabass with Ginger and Spring Onions**
(one whole seabass for every four customers per night or additional charge of £5.00 each)
- N3 Steamed Fresh Razor Clams with Garlic & Glass Noodles**
(one razor clam for every customer per night or additional charge of £1.50 each)
- N4 Fresh Crab with Ginger and Spring Onions**
(one whole crab for every four customers per night or additional charge of £5.00 each)
- N5 Traditional Half Roast Chinese Duck on the Bone**
(half a duck for every four customers per night or an additional charge of £5.00)

WOK FRIED NOODLES

473	Noodles with Beansprouts	芽菜炒麵
468	Singapore Vermicelli (S)	新加坡炒米粉
469	Jia Xiang Beef Ho Fun	家鄉炒牛河
470	Shredded Pork with Crispy Noodles	肉絲炒麵
471	Beef Ho Fun	干炒牛河
472	Traditional Chicken Chow Mein	雞炒麵
473	Noodles with Beansprouts	芽菜炒麵

RICE

474	Yung Chow Fried Rice	揚州炒飯
475	Singapore Fried Rice(S)	新加坡炒飯
476	Diced Chicken Fried Rice	雞粒炒飯
477	Thai Pineapple Fried Rice (V)	泰式菠蘿飯
478	Rainbow Fried Rice (V)	彩虹炒飯
479	Egg Fried Rice	蛋炒飯
480	Jasmine Rice	苗絲白飯

VEGETABLE

V1	Wasabi Gai Lan (V)	芥辣芥蘭
V2	Gai Lan in Ginger Sauce (V)	姜汁芥蘭
V3	Pak Choi in Garlic (V)	蒜茸白菜
V4	Choi Sum in Garlic (V)	蒜茸菜心
V5	XO Three Style Mushrooms and Pak Choi (S)	三菇白菜
V6	Fried Aubergine Thai Style (V)	泰式茄子



SALADS

456 Crispy Aromatic Duck Salad
Spring onions, cucumber, rocket, baby spinach topped with crispy aromatic duck with hoi sin

香酥鴨沙律

457 Hot Satay Chicken Salad
Onions, cucumber, mixed leaf topped with grilled skewer chicken satay with nutty sauce

串燒沙爹雞沙律

458 Thai Salad with Glass Noodles (S & V)
Glass noodles, sweet potato, beansprouts, celery, tomato, ice-berg, carrot, garlic, shallots in chilli lemon dressing. Garnished with crushed peanuts and wedge of lime

泰式沙律



TOFU

459 Tofu with Peppers in Chilli Black Bean (V)

豉椒豆腐

460 Ma Po Tofu (S)

麻婆豆腐

461 Pi Pa Tofu

琵琶豆腐

SOUP NOODLE

462 Chicken Somen Noodle (S)

燒雞咖哩蘇麵

463 Pork and Prawn Wonton Noodle

雲吞湯麵

464 Chicken Noodle

燒雞湯麵

465 Brisket of Beef in Noodle

牛腩湯麵

466 Shredded Duck & Pickled Cabbage with Vermicelli

雪菜鴨絲湯米

467 Singapore Laksa (S)

新加坡拉沙

APPETISERS

301 Aromatic Duck Roll

香酥鴨卷

302 Crispy Duck Spring Rolls

香脆鴨卷

303 Crispy Seaweed (V)

香脆海草

304 Mixed Mushroom Spring Rolls (V)

三菇春卷

305 Crispy Wan Ton

脆炸雲吞

306 Phoenix Prawn with Mango

香芒蝦春卷

307 Vegetable Spring Rolls (V)

香脆齋卷

308 Kataifi Seafood Wrap
(prawns and scallop wrapped in shredded wheat Kataifi pastry)

香脆海鮮卷

309 Prawn & Scallop with
Mango Spring Rolls

海鮮芒果

310 Pandan Wrapped Chicken with
Thai Spring Onions

香葉泰式雞

311 Sesame Prawn Toast

蝦多士

312 Yam Rolls (3) (V)

香芋卷

313 Cuttlefish Cakes

酥炸墨魚餅

314 Thai Cuttlefish Cakes

泰式墨魚餅

315 Smoked Shredded Chicken

燻雞絲

316 Chicken Satay Skewers

串燒沙雞

317 Baked Ribs in Mandarin Sauce

京都燒骨

318 Honey Pork Ribs

蜜汁燒骨

319 Crispy Aromatic Duck

香酥鴨

320 Mongolian Crispy Aromatic Lamb Breast

蒙古香酥羊

SOUP

321 Chicken and Sweet Corn Soup

粟米雞湯

322 Classic Wan Ton Consommé

雲吞湯

323 Tofu and Vegetable Soup

豆腐雜菜湯



SEAFOOD

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|-----|---|---------|
| 401 | Szechuan Prawns(S)
Prawns, bamboo shoots, celery, onions and baby corn in spicy bean sauce | 四川蝦 |
| 402 | Prawns with Cashew Nuts in Yellow Bean | 腰果蝦 |
| 403 | Prawns with Three Style Mushrooms | 三菇蝦 |
| 404 | Prawns with Chilli in Black Bean | 豉椒蝦 |
| 405 | Scallop and Prawns in XO Sauce | XO醬帶子蝦 |
| 406 | Claypot Silken Tofu with Seafood | 海鮮玉子豆腐煲 |
| 407 | Sizzling Prawns with Ginger & Spring Onions | 鐵板姜沖蝦 |
| 408 | Prawns in Satay Sauce | 沙爹蝦 |
| 409 | Prawns with Fresh Mushrooms | 毛菇蝦 |
| 410 | Hu Nan Prawn | 湖南蝦 |
| 411 | Claypot Prawns with Glass Noodles | 津白粉絲蝦煲 |
| 412 | Cuttlefish with Fresh Ginger & Spring Onions | 姜沖花枝片 |
| 413 | Cuttlefish in Chilli Black Bean | 豉椒花枝 |
| 414 | Salt and Pepper Cuttlefish | 椒鹽花枝片 |
| 415 | Salt and Pepper Squid Tube | 椒鹽吹筒 |



POULTRY

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|-----|--|--------|
| 416 | Szechuan Chicken (S) | 四川雞 |
| 417 | Lemon Chicken
Thinly battered chicken breast in lemon sauce Garnished with lemon zest | 檸檬雞 |
| 418 | Chicken and Cashew Nuts
Chicken, onions, diced carrots, bamboo shoots and cashew nuts | 腰果雞 |
| 419 | Tangy Chicken
Thinly battered chicken breast in sweet and sour sauce.
Garnished with diced pineapple, peppers and onions | 咕嚕雞 |
| 420 | Thai Chilli Chicken (S)
Thinly battered chicken breast and cucumber with Thai sweet chilli sauce | 泰式雞 |
| 421 | Thai Yellow Chicken Curry (S)
Chicken, potato, peppers and onions in mild curry | 泰式黃咖喱雞 |
| 422 | Chicken in Chilli Black Bean | 豉椒雞 |
| 423 | Steamed Salted Chicken
Half chicken on the bone, steamed with spice salt | 鹽焗雞 |
| 424 | Fragrant Chilli Chicken (S)
Chicken pieces on the bone, cooked with shallots, chilli and yellow beans | 香辣雞 |
| 425 | Chicken in Satay Sauce (S) | 沙爹雞 |
| 426 | Claypot Jer Jer Chicken | 唧唧雞煲 |
| 427 | Chicken with Fresh Mushrooms | 毛菇雞 |
| 428 | Chicken in Oyster Sauce | 蠔油雞 |

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| 429 | Chilli Chicken (S)
Chicken pieces on the bone with dry chilli 'very hot' | 辣子雞 |
| 430 | Claypot Chicken with Chinese Black Mushroom
Chicken pieces on the bone with Chinese Black Mushroom | 東菇滑雞煲 |
| 431 | Roast Duck with Plum Sauce | 梅子鴨 |
| 432 | Roast Duck and Crispy Pork Belly | 燒鴨燒肉 |
| 433 | Roast Duck Szechuan (S) | 四川鴨 |
| 434 | Roast Duck with Fresh Mushrooms | 毛菇鴨 |
| 435 | Thai Red Duck Curry (S) | 泰式紅咖喱鴨 |

MEAT

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|-----|--|---------|
| 436 | Kung Po Chilli Pork(S)
Thinly battered pork, onions, peppers, bamboo shoots | 宮保肉 |
| 437 | Crispy Pork Belly | 燒肉 |
| 438 | Double Cooked Pork | 回鍋肉 |
| 439 | Lam Yu Pork loin
Loin of pork with preserved red beancurd | 南乳豬扒 |
| 440 | Lam Yu Lotus Root and Pork Belly | 南乳蓮藕炒腩片 |
| 441 | Honey Roast Char Sui | 蜜汁叉燒 |
| 442 | Claypot Braised Yam and Pork Belly | 芋頭扣肉 |
| 443 | Claypot Braised Mustard Green & Pork Belly | 梅菜扣肉 |
| 444 | Claypot Aubergine with Salted Fish | 魚香茄子煲 |
| 445 | Beef in Satay Sauce | 沙爹牛 |
| 446 | Beef with Fresh Mushrooms | 毛菇牛 |
| 447 | Sizzling Beef with Ginger and Spring Onions | 姜沖牛 |
| 448 | Beef with Broccoli | 西蘭花牛 |
| 449 | Beef in Oyster Sauce | 蠔油牛 |
| 450 | Shredded Chilli Beef (S)
Thinly coated julienne of beef and fresh mango | 干牛絲 |
| 451 | Beef with Chilli in Black Bean
Beef, peppers, onions, chilli and black bean | 豉椒牛 |
| 452 | Claypot Brisket of Beef Curry (S)
Tender brisket of beef, peppers and onions | 咖喱牛腩煲 |
| 453 | Claypot Brisket of Beef with Mooli | 蘿蔔牛腩煲 |
| 454 | Rendang Beef (S)
Beef, peppers, onions, lemon grass, chilli and coconuts cream | 仁登牛 |
| 455 | Thai Green Beef Curry (S)
Beef, long beans, bamboo shoots, chilli in very hot curry | 泰式綠咖喱牛 |

