

Shanghai Nights

Endless Feast Menu

All you can eat table buffet. Our staff will serve you from your table, so there is no need to leave your seat. Each dish is freshly cooked to order.

Adult £12.80

Child (under 10 years old) £6.80

Our condition is simple, all we ask is that you ensure you are able to finish what you have ordered, otherwise we may charge for any unfinished dishes at our normal price.

CHINESE CHA (per pot)

Iron Buddha 鐵觀音	£1.50
Sow Mei 壽眉	£1.50
Oolong 烏龍	£1.50
Green Tea 綠茶	£1.50
Jasmine 茉莉	£1.50

DRINKS

Voss Artesian Still or Sparkling (800ml)	£3.50
Flower Tea 花茶	£2.50
Fresh Squeeze Orange Juice 鮮渣橙汁	£2.00
Fresh Squeeze Apple Juice 鮮蘋果汁	£2.00
Aloe Vera Original	£2.00
Various Fruit Smoothies	£3.00

BEERS

Tiger	£3.00
Tsing Tao	£3.00
Budva	£3.00
Corona	£3.00
Magners Cider	£3.00

WHITE WINES

Chenin Blanc (175ml)	£3.50
Pinot Grigio (175ml)	£4.00
Gewurtraminer (175ml)	£5.00

RED WINE

Merlot (175ml)	£3.50
Shiraz (175ml)	£4.00
Pinot Noir (175ml)	£5.00

Other drinks and spirits up on request

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 (3)	脆炸雲吞
306	Phoenix Prawn with Mango	香芒蝦春卷
307	Vegetable Spring Rolls (3) (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 (3)	海鮮芒果
310	Pandan Wrapped Chicken with Thai Spring Onions (4)	香葉泰式雞
311	Sesame Prawn Toast (3)	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 (2)	串燒沙雞
317	Baked Ribs in Mandarin Sauce (3)	京都燒骨
318	Honey Pork Ribs (3)	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

LEFT OVERS CANNOT BE TAKEN AWAY UNLESS PAID FOR AT NORMAL PRICE.

Desserts not included with the Buffet.

Only same type of menu will be allowed on each table.

A 10% service charge will be added onto your final bill.

Spicy (s) Vegetarian (v)

SEAFOOD

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

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	泰式黃咖哩雞
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 Chicken pieces on the bone, pig liver, spring onions and ginger	啲啲雞煲

427	Chicken with Fresh Mushrooms	毛菇雞
428	Chicken in Oyster Sauce	蠔油雞
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)	泰式紅咖哩鴨

MEAT

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	咖哩牛腩煲
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	泰式綠咖哩牛

SALADS

- 456 **Crispy Aromatic Duck Salad** 香酥鴨沙律
Spring onions, cucumber, rocket, baby spinach topped with crispy aromatic duck with hoi sin
- 457 **Hot Satay Chicken Salad** 串燒沙爹雞沙律
Onions, cucumber, mixed leaf topped with grilled skewer chicken satay with nutty sauce
- 458 **Thai Salad with Glass Noodles (S & V)** 泰式沙律
Glass noodles, sweet potato, beansprouts, celery, tomato, ice-berg, carrot, garlic, shallots in chilli lemon dressing. Garnished with crushed peanuts and wedge of lime

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
Somen noodles in chilli curry soup topped with marinated grilled chicken breast, beansprouts, cucumber, chilli, coriander and a wedge of lime
- 463 **Pork and Prawn Wonton Noodle** 雲吞湯麵
Thin noodles in chicken soup topped with prawn and pork wonton, pak choi and chopped spring onions
- 464 **Chicken Noodle** 燒雞湯麵
Thin noodles in chicken soup topped with marinated and grilled chicken breast, spinach leaves, beansprouts, chopped spring onions and fried ginger
- 465 **Brisket of Beef in Noodle** 牛腩湯麵
Thin Noodles in chicken soup topped with braised brisket of beef, pak choi, chopped spring onions and fried shallots
- 466 **Shredded Duck & Pickled Cabbage with Vermicelli** 雪菜鴨絲湯米
Vermicelli rice noodles in chicken soup topped with shredded roast duck, pickled cabbage, black mushroom and chopped spring onions
- 467 **Singapore Laksa (S)** 新加坡拉沙
Egg noodles and vermicelli in spicy curry soup topped with prawns, fish cakes, tofu, half boiled egg, beansprouts and mint leaves

WOK FRIED NOODLES

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| 468 | Singapore Vermicelli (S)
Prawns, char sui, onions, peppers, chilli,
beansprouts and rice vermicelli | 新加坡炒米粉 |
| 469 | Jia Xiang Beef Ho Fun
Hofun topped with beef, beansprouts,
Chinese chives and black bean | 家鄉炒牛河 |
| 470 | Shredded Pork with Crispy Noodles
Crispy noodle topped with shredded pork,
black mushroom, beansprouts and carrot | 肉絲炒麵 |
| 471 | Beef Ho Fun
Beef, beansprouts, onions and ho fun.
Garnished with sesame seeds | 干炒牛河 |
| 472 | Traditional Chicken Chow Mein
Thick egg noodles with chicken, beansprouts,
onions, mushrooms and peppers | 雞炒麵 |
| 473 | Noodles with Beansprouts | 芽菜炒麵 |

RICE

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| 474 | Yung Chow Fried Rice | 揚州炒飯 |
| 475 | Singapore Fried Rice(S)
Spicy fried rice with prawns, char siu,
chicken and shredded lettuce | 新加坡炒飯 |
| 476 | Diced Chicken Fried Rice
Fried rice with diced chicken,
spring onion and shredded lettuce | 雞粒炒飯 |
| 477 | Thai Pineapple Fried Rice (V)
Tomatoes, onions, spring onions,
pineapple served in half pineapple | 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

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| 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 & V)
Shiitake, oyster mushroom and mushroom in XO sauce.
Garnished with pak choi | 三菇白菜 |
| V6 | Fried Aubergine Thai Style (V) | 泰式茄子 |

Dim Sums and Side Dishes

CONGEE

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

FRIED

- 15s Prawn & Scallop with Mango Spring Rolls 海鮮芒果卷
16s Crispy Duck Spring Rolls 香脆鴨卷
Y50 Phoenix Prawn with Mango 香芒蝦春卷
Y50s Kataifi Seafood Wrap 海鮮卷
prawns and scallop wrapped in shredded wheat Kataifi pastry
Y51 Aromatic Duck Roll 香酥鴨卷
Y52 Cuttlefish Cakes 酥炸墨魚餅
Y53 Thai Cuttlefish Cakes 泰式墨魚餅
Y54 Sesame Prawn Toast (3) 蝦多士
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
Y57s Yam Rolls (V) 香芋卷
Y59 Yam Paste Croquettes 蜂巢炸芋角
Y60 Crispy Wan Ton 脆炸靚雲吞
Y60s Pandan Wrapped Chicken with Thai Spring Onions 香葉泰式雞
Y63 Scallop and Sweet corn Wrap 帶子粟米餅
Y64 Mixed Mushroom Spring Rolls (V) 三菇春卷

GRILLED AND BAKED

- 4 Chicken Satay Skewers (2) 串燒沙爹雞
11 Baked Ribs in Mandarin Sauce (3) 京都燒骨
Y61 Baked Char Siu Puffs (allow 20-30mins) 蜜汁叉燒酥

STEAMED

- 17 Vegetarian Rolls (V) 香脆齋春卷
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 (V)	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	Spinach and Tofu Dumplings (V)	菠菜豆腐餃
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
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	£3.00
Y80	Baked Egg Tarts (allow 20-30mins) 蛋撻仔	£2.50
Y81	Mango Pudding 芒果布丁	£2.50
Y82	Sweet Black Sesame Balls 雷沙湯丸	£2.50
Y84	Yam with Tapioca in Coconut Juice 芋頭椰汁西米露	£2.50
Y85	Fried Banana Kataifi with Ice Cream 炸蕉雪糕	£3.00