



CHINESE CRICKET
CLUB
RESTAURANT
中国板球社

TASTING MENU

£25 PER PERSON

Your menu is curated by Executive Chef Ken Wang. With over 20 years of experience, Chef Ken's individual style of cooking fuses modern techniques with authentic flavours to retain the essence of conventional Chinese cuisine.

● TO START ●

Crispy vegetarian spring rolls (g/v)

香脆素春卷

Chicken Siu Mai (g)

鸡肉烧卖

● MAINS ●

Kung-po Chicken (g/n)

宫保鸡

Sautéed beef with black bean sauce (a/g)

豉椒牛柳

Dry sautéed green beans (v)

干煸豆角

Egg fried rice (v)

蛋炒饭

● DESSERT ●

Chocolate mousse (d)

Our sommelier will be delighted to suggest wines to go with your meal.

a – contains alcohol, d – contains dairy, g – contains gluten,
n – contains nuts, v – vegetarian. Most dietary requirements
can be met. A discretionary 12.5% service charge will apply.



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SIGNATURE MENU

£35 PER PERSON

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● TO START ●

Crispy vegetarian spring rolls (g/v)

香脆素春卷

Crispy Aromatic Duck

(served with pancakes, spring onions, cucumber and hoi sin sauce) (g)

香酥鸭

● MAINS ●

Steamed sea bass fillet with homemade bamboo, garlic and chilli sauce (g/n)

神秘口水鱼

Sautéed beef tenderloin in black pepper sauce (a/g)

黑椒牛柳

Chendo chicken, fried chicken with chilli and honey plum sauce (g)

成都家乡鸡

Three seasonal greens (v)

三鲜时素

Sichuan fried rice (g/v)

剁椒炒饭

● DESSERT ●

Tiramisu (d/g/a)

or

Vanilla cheese cake with fresh berries (g/d)

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EXPERIENCE MENU

£55 PER PERSON

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● TO START ●

Chef's signature
dim sum platter (g)
招牌点心拼盘

Prawn & scallop dumpling,
har gau, chicken dumpling,
mooli pumpkin puff (g)
带子虾肉饺, 虾饺, 菠菜鸡饺,
南瓜萝卜酥

Emperor's duck (g/n)
香脆宫廷鸭

● MAINS ●

Country style beef tenderloin
with spicy soya sauce (a/g)
小炒辣汁牛柳
Wok-fried scallops with asparagus and
cashew nuts (n)
腰果芦笋炒带子

Steamed sea bass fillet with homemade
bamboo, garlic and chilli sauce (g/n)
神秘口水鱼
Sautéed pak choi
with wild mushrooms (v)
三鲜时素

XO Seafood fried rice (g)
XO海鲜炒饭

● DESSERT ●

Vanilla cheese cake with fresh berries (g/d)
or

Classic crème brûlée (d)
or

Salted caramel chocolate brownie and vanilla ice cream (g/d/n)

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