



VALENTINES FEAST

MIXED HORS' D'OEUVRE

TEA SMOKED CHICKEN

SAUTE KING PRAWN SPICED SALTS

FILLET PORK WITH SWEET SOYA AND SESAME SEEDS

PICKLED CHINESE SALAD

FRESH ORKNEY SCALLOPS IN BLACK BEAN SAUCE

SECOND COURSE

CRISPY DUCK WITH PANCAKE SERVED WITH CUCUMBER & SPRING
ONION AND SAUCE

MAIN COURSE

FISH FILLET WITH HONEY & BLACK PEPPER

GENERAL TSENG CHICKEN WITH CHILLI AND GREEN PEPPER

STIR FRIED CHINESE SEASONAL GREEN

BAKED RICE WITH KING PRAWN IN LOTUS LEAVES

DESSERT

TOFFEE AND COFFEE OR CHINA TEA

£60/HEAD VAT INCLUDED