



MUST

lunch

dim sum lunch

any 3 dishes £9

any 5 dishes £14

any 8 dishes £18

st = Steamed

bg = Baked & Grilled

df = Deep Fried



Crystal prawn 'ha gau' st
fresh king prawns wrapped in translucent white pastry

Shui mai st
pork & king prawns wrapped in pastry, topped with seasoned capelin roe

Salt & pepper ribs df
marinated spare ribs stir fried in salt & pepper

Lo han roll st
deluxe wild forest mushrooms and bamboo, steamed in rice wrap with soy sauce

Honey glazed chicken wings df
barbecue marinated chicken wings braised with honey

Cha shao bao st
steamed barbecue pork bun

Sesame paper prawn roll df
fresh king prawns wrapped with wafer rice paper, finished with a sprinkle of sesame seeds

Vegetarian Spring Rolls df

Crispy squid fries df
strips of squid wrapped in a thin batter, served with sweet and sour sauce

Bean curd roll df
bean curd skin wrapped around bamboo shoots, Chinese mushrooms and vegetables

Beef mai st
minced beef and coriander wrapped in seaweed

Baked pork puff bg
honey-roasted barbecue pork and caramelised

Must prawn toast df
minced king prawns generously laid on a deep fried bread, served with sweet and sour sauce

Tofu fries df
strips of deep fried tofu with a sprinkle of spice, served with sweet and sour sauce

Custard egg tart bg

Chicken & Cheese spring roll df

Baked chicken puff bg
chicken curry and caramelised

Sala praw df
deep fried king prawn dumpling, served with salad cream

Japanese dumpling bg
pan fried dumpling, filled with meat and vegetables

Crispy aromatic duck roll df
served with hoi-sin sauce

Dai zi st
scallops and spinach wrapped in pastry

Mum's basket df
diced veal stir fried with strawberry and cucumbers in a black pepper sauce. Served in a delicate crispy golden cup.

Vietnamese spring roll df
wafer thin rice pastry filled with vermicelli, bamboo shoots, fungus and minced pork

Vegetarian st
variety of vegetables wrapped in rice pastry

express lunch

Singapore fried rice £7.95
chicken, prawn and roast pork fried rice cooked with a touch of chilli oil

Pineapple fried Rice £7.50
fried rice with diced chicken, king prawn and pineapple, oven baked in a pineapple shell

Hot & spicy vermicelli £7.25
stir fried vermicelli with pork, prawns and bean sprouts with a touch of chilli oil

Canton mein £8.25
tender fillet of beef cooked in a black pepper sauce layered on crispy noodles

Thai ramen v £7.95
a big bowl of steaming noodles, in a soup, seasoned and topped king prawns or chicken mixed with tomato, lemon grass, bean sprouts, carrots, mushrooms, basil and lime leaves

Must ramein £8.50
a big bowl of steaming noodles, in a soup, seasoned and topped beef, pork, chicken and king prawns cooked in 'must' special sauce

Spicy seafood pow fan £7.95

Demae ramein £7.50
stir fry thin noodles mixed with chicken, prawns and pork

Chicken & sweetcorn rice £7.95
with boiled rice

Roast duck rice with choi sum £8.75



any 2 courses £10.50

any 3 courses £12.50



must know

All dishes may contain traces of nuts.

Fish dishes may contain bones.

More vegetarian dishes are available,
please ask a member of staff

A 10% discretionary service
charge will be added to all bills



must soup

please select one of the following dishes

Crab meat & sweet corn soup

Classic won ton soup

Hot & sour soup

Vegetable soup

must appetisers

please select one of the following dishes

Must platter

chicken wing, bbq spare rib, lamb skewer, deep fried won ton and pancake roll

Vegetarian dim sum platter

A fine selection of vegetarian dumpling

Dim sum platter

A fine selection of chive, king prawns, scallop and pork dumplings

Vegetarian platter

Fried tofu, spring roll, fun kwok and vegetables

must main

please select one of the following dishes

Black pepper steak

Sirloin steak cooked with diced onions and peppers in black pepper sauce

Curry lamb

Sliced marinated lamb cooked in curry sauce

Jiang Bao Xia

Fresh king prawns, diced red and green pepper stir fried in yellow bean sauce. (spicy)

Steamed Sea Bass

In black bean sauce

Must chicken

Sliced chicken stir fried with mushrooms in spicy black bean sauce.
Finished with a sprinkle of cashew nuts

Cantonese duck

Cantonese roast duck with bean sprouts. Served with chef's special sauce

Lo Han hot pot

Braised tofu cooked with Chinese mushrooms and seasonal vegetables

Lemon Chicken

Slice of chicken wrapped in a golden batter, topped with a lemon sauce

Sweet & sour pork

Probably one of the best known dishes in a Chinese menu.
Our version is inspired by the original south East Asian recipes

Mushrooms

A combination of straw mushrooms, oyster mushrooms and button mushrooms cooked with seasonal vegetables in black bean sauce.

Peking Style Pork Chops

Marinated pork chops cooked with onions in peking sauce

Five spice beef

Beef stir fried with green and red peppers in five spice sauce

business lunch

£15.00 per person (min. 2)

2-3 persons = 3 mains

4-5 persons = 4 mains

6-7 persons = 6 mains

8+ persons = 8 mains

Additional dish for 6+ persons
steamed seabass in soya sauce



any 2 courses £9.50

Additional dish for 6+ persons
steamed seabass in soya sauce



please select one of the following dishes

Aromatic duck

Seafood lettuce wrap

Dim sum platter

please choose your main courses - each main dish is accompanied
with egg fried rice, wok fried noodles or mixed vegetables

Sweet & sour chicken

King prawns in ginger and spring onions

Monk fish with Chinese seasonal vegetables

Beef with green pepper in black bean sauce

Roast Duck & char siu

Scallop & seasonal vegetable Bird's nest

Thai style lamb

Black pepper pork hot pot

steamed seabass in soya sauce

choose a dessert

Fresh fruit platter

Coffee

Chinese tea (oolong)

vegetarian lunch

please select one of the following starters

Vegetable hot and sour soup or,

Vegetable dim sum platter. Or,

Vegetable tempura platter

please choose your main course - each main dish is accompanied
with egg fried rice, wok fried noodles or mixed vegetables

Spicy aubergine hot pot

Sweet & sour tofu

Mushroom bird's nest

Vermicelli & asparagus hot pot

Salt & pepper tofu

Stir fry asparagus and lotus roots with a sprinkle of cashew nuts

Steamed rice

Mix vegetables