#### APPETIZERS

Imperial Hors D'oeuvres • — min 2 Pers Spring Rolls, BBQ Lamb Ribs, Satay Chicken, Sesame Chicken Toast, Crispy Seaweed	sons £10pp
Vegetarian Hors D'oeuvres ••• — min 2	
Spring Rolls, Satay Vegetable Skewer, Salt & Pepp Tofu, Korean Fried Cauliflower & Crispy Seaweed	
Spring Rolls •	£8
Crispy Seaweed •	£7.5
BBQ Lamb Spare Ribs	£10.5
Satay Chicken •	£9
Sesame Chicken Toast	£9
Smoked Chicken •	£9
Aromatic Duck Spring Rolls	£9.5
Korean Fried Chicken with Sweet Chilli Sauce •	<u>£</u> 9
Korean Fried Cauliflower	
with Sweet Chilli Sauce • •	£8.5
Crispy Chicken Wings 🖲	£9
Salt & Pepper Tofu 🖲	£8.5
SOUP	
Chicken & Sweetcorn Soup	£8
Hot & Sour Soup •	<u>£</u> 8

<u>£</u> 8
<u>£</u> 8
<u>£</u> 8
£8
£8

# AROMATIC DUCK

Served with Cucumber, Spring Onion, Hoisin Sauce & Pancakes		
Quarter (one/two persons)	£20	
Half (three/four persons)	£37.5	
Whole (six/eight persons)	£70	

#### LETTUCE WRAPS Crispy Aromatic Duck with Hoisin Sauce £20 Katsu Chicken with Sweet Chilli Sauce • £17 Salt & Pepper Tofu with Sweet & Sour Sauce • • £14.5

## CHICKEN

ernekert	
Sweet & Sour Chicken	£17
Sizzling Chicken in Black Bean Sauce	£17
Stir Fried Chicken	
with Tenderstem Broccoli	£17
Lemon Chicken	£17
Crispy Chilli Chicken 🗕	£17
Malaysian Chicken Curry 🗕	£17
Sizzling Chicken	
with Ginger & Spring Onion	£17
Katsu Chicken Curry 🗕	£17
Chicken with Cashew Nuts •	£17
Sizzling Sanbei Chicken	
with Thai Basil & Confit Garlic •	£17
Kung Po Chicken	
with Cashew Nuts ••	£17
Chicken Teriyaki	
with Roasted Sesame	£17
Stir Fried Chicken in Sichuan Sauce •	£17

DUCK	
Duck in Plum Sauce	£21
Duck in Black Pepper Sauce	£21
Duck with Ginger & Spring Onion	£21
Duck in Capital Peking Sauce	£21

## THREE COURSE SET MENU

# £39.5

Choose any Appetizer or Soup Choose any Main Course Choose any Rice, Noodles or Vegetable\* Choose any Dessert



۲









#### BEEF

Sizzling Steak in Black Bean Sauce Sizzling Steak in Black Pepper Sauce Sizzling Steak with Ginger & Spring Onion Crispy Shredded Beef • Malaysian Beef Curry • Stir Fried Steak with Shiitake Mushrooms Stir Fried Steak with French Beans Sizzling Sanbei Steak with Thai Basil & Confit Garlic • Kung Po Steak with Cashew Nuts •• Steak Teriyaki with Roasted Sesame Stir Fried Steak in Sichuan Sauce • Sizzling Steak in Capital Peking Sauce

## LAMB

Sizzling Lamb with Ginger & Spring Onion Sizzling Lamb in Black Bean Sauce Sizzling Lamb in Black Pepper Sauce Malaysian Lamb Curry • Stir Fried Lamb in Sichuan Sauce • Sizzling Lamb in Capital Peking Sauce Kung Po Lamb with Cashew Nuts ••

# FOUR COUR

£4

Choose any App Choose any Crispy Aromat Choose any Choose any Rice, No Choose an

\*Rice, Noodles or Vegetables with Chicken, Beef or Tofu £2.5 supplement \*\* Crispy Aromatic Duck or Lettuce Wraps are for minimum two people • = vegetarian • = contains nuts • = spicy All menu items are prepared in an environment that contains nuts, soya, wheat and other food allergens. Detailed allergen information for individual dishes is available on request. A discretionary 12.5% service charge will be added to your bill

Mesuyan Menu March 2023.indd 1

۲

	FISH	
	Steamed Seabass	
	with Ginger & Spring Onion	£20
601	Sweet & Sour Seabass	£20
£21	Steamed Salmon in Black Bean Sauce	£20
£21	Baked Salmon	220
	in Black Pepper Sauce	£20
£21		_
19.5	RICE & NOODLES	-
£21	Steamed Rice •	£6
	Egg Fried Rice ●	£7
£21	Vegetable Fried Rice •	£7.5
£21	Chicken Fried Rice	£9
221	Beef Fried Rice	£9
£21	Special Fried Rice	<u>£</u> 9
£21	Fried Noodles with Beansprouts $ullet$	£8.5
	Fried Noodles	
£21	with Mixed Chinese Vegetables •	£8.5
£21	Beef Fried Noodles	£11.5
£21	Chicken Fried Noodles	£11.5
	Special Fried Noodles	£11.5
	Singapore Maifun •	£11.5
604	Mixed Vegetable Maifun ●●	£8.5
£21	VEGETABLES	
£21		
	French Beans in Sweet Soy Sauce	£9
£21	Stir Fried Pak Choi with Garlic	£9
£21	Stir Fried Sesame Tenderstem Broccoli	
£21	Stir Fried Mixed Vegetables	£9
£21	Stir Fried Mixed Vegetables with Tofu ●	£14.5
£21	Sweet & Sour Tofu ●	£14.5
	Tofu in Black Bean Sauce •	£14.5
SE SET	Γ MENU	
7.5		
	r Soup	
petizer o ic Duck	or Lettuce Wrap**	
Main Co		
	Vegetable*	
JUGIES UL	· Coclabic	

۲

WHITE WINE	
Barkan Classic Sauvignon Blanc ISRAEL	£23
Passion fruit and green apples, light and refreshing, crisp long finish	£6 Glass
Dalton Canaan White ISRAEL	£27
Citrus, melon and apple notes	
Baron Herzog Pinot Grigio CALIFORNIA	£29
Light body, ripe pear, apple & tropical notes. Clean & elegant finish	
Bordeaux Chateau Les Riganes FRANCE	£33
Citrus fruit, green pear & herbal notes	£18.5 Half
Goose Bay Sauvignon Blanc NEW ZEALAND	£42
Crisp, oak accents, bursting with citrus & gooseberry	
Chablis Las Marroniers FRANCE	£57
Green, flinty, with citrus aromas	
RED WINE	

#### Barkan Classic Cabernet Sauvignon ISRAEL Wild berries and cherries with hints of vanilla and tobacco £6 Glass Dalton Canaan Red ISRAEL Black pepper, cherries & plums Ramon Cardova Rioja SPAIN Distinctive Tempranillo flavours, softly rich Carmel Appellation Cabernet Sauvignon ISRAEL Blackberry, cassis & eucalyptus Psagot Sinai ISRAEL Cabernet Sauvignon and Shiraz, refreshing and beautifully balanced

£23

£27

£34

£40

£44

▓

茶

Rothschild Haut Medoc FRANCE £52 Classic Bordeaux blend, hints of cassis and cedar £28 Half Rothschild Flechas De Los Andes Gran Malbec ARGENTINA £57.5 Raspberry, chocolate, & dark liquorice £115 Grand Vin du Castel ISRAEL From Israel's premiere boutique winery, rich, complex, voluminous

aromas, hint of dark berries and chocolate

## SPIRITS

#### All Spirits £6 per 40ml \*Single Malt Whisky £8 per 40ml

VODKA

Smirnoff – Absolut Vodka – Absolut Citron – Absolut Kurant

### GIN

Bombay Sapphire – Gordon's WHISKY

# Chivas Regal – Premium Scotch Whisky

The Famous Grouse Vintage Whisky – Jack Daniels Sour Mash Whisky – Bell's Premium Scotch Whisky Glenfiddich Single Malt Whisky\* Glenmorangie Single Malt Whisky\*

#### RUM

Malibu Coconut Rum - Bacardi Light Rum Captain Morgan Original Dark Rum TEQUILA

Jose Cuervo Especial Golden Tequila Jose Cuervo Clasico Golden Teguila

**OTHER SPIRITS** Amaretto – Disaronno – Drambuje Cointreau – Tia Maria – Peach Schnapps Cherry Brandy – Liqueur – Cognac

HOT SAKE £18

## DESSERT

Toffee Banana <u>£</u>8 Toffee Apple £8 Mango Sago served with Vanilla Ice Cream £8 Warm Chocolate Fondant £8 Chocolate Mousse <u>£</u>8 Lychees £7 Ice Cream £7

## HOT DRINKS

Nespresso Lungo / Espresso £3.5 Nespresso Lungo / Espresso Decaffeinated £3.5 Green Tea / Jasmine Tea (per person) £3.5 Lemon Tea £3.5 Fresh Mint Tea £3.5

Bordeaux Chateau Cherry, strawberry & r Baron Herzog Wh Redcurrants, cotton ca

#### Champagne Brut Outstanding and distin Deccolio Prosecco Apple, white peach & Bartenura Moscata Sweet, slightly efferves

Tiger Beer Asahi Beer Shandy

Voss Still Water 80 Voss Sparkling Wa Coca Cola Diet Coke / Coke Sprite 7Up Free Fanta Appletiser Frobishers Pressec **Frobishers** Pressec **Frobishers** Pressec Frobishers Pressec Tonic Water Slimline Tonic Wa Soda Water Ginger Ale Bitter Lemon

貒

ROSÉ	
u Les Riganes Rose FRANCE	£19 Half
hite Zinfandel CALIFORNIA	£27
SPARKLING	
Laurent Perrier Blanc FRANCE	£115
co ITALY	£29
& floral notes	
ta D'asti ITALY escent	£22
BEERS	
	£5
	£5
	£4
SOFT DRINKS	
300ml	£5.5
/ater 800ml	£5.5
	£3.5
Zero	£3.5
	£3.5
	£3.5
	£3.5
	£4
d Orange Juice	£3.5
d Apple Juice	£3.5
d Tomato Juice	£3.5
d Pineapple Juice	£3.5
	£3
/ater	£3
	£3
	£3
	£3