PEONY STAR
喜樂居

特式熱拼	MIXED HORS D'OEUVRES (MINIMUM ORDER FOR 2 PEOPLE) *Satay Chicken Skewer - Vegetable Spring Roll - Honey Barbeque Spare Ribs - Sesame Prawn Toast - Salt & Pepper Green Beans*	per person £8.80
粵式手工點心拼盤	DIM SUM ASSORTMENT *Prawn - Jade Chive & Prawn - Pork & Prawn - X.O. Scallop - Black Truffle Vegetarian*	£14.80
香芒金絲蝦	CRISPY MANGO KING PRAWN *Crispy Kataifi Pastry King Prawn served with Chef Made Mango Dip*	£10.80
黑松露蝦多士	BLACK TRUFFLE SESAME PRAWN TOAST *Minced Prawn on Toasted Ciabatta with Sesame Seeds & Black Truffle*	£8.80
避風塘軟殼蟹	TYPHOON-STYLE SOFT SHELL CRAB *Crispy Soft Shell Crab with Chilli & Garlic*	£12.50
椒鹽蝦球	SALT & PEPPER PRAWNS *Crisp-fried with Shallot - Spring Onion - Chilli - Garlic - Coriander & Peppercorn Salt*	£10.80
椒鹽鮮魷	GOLDEN SALT & PEPPER CALAMARI *Crisp-fried with Shallot - Spring Onion - Chilli - Garlic - Coriander - Peppercorn Salt & Curry Leaves*	£10.80
椒鹽雞翼	SALT & PEPPER CHICKEN WING *Crisp-fried with Shallot - Spring Onion - Chilli - Garlic - Coriander & Peppercorn Salt*	£9.80
避風塘田雞腿	TYPHOON-STYLE JUMBO FROG'S LEG *Crispy Jumbo Frog's Leg with Chilli & Garlic*	£11.80
燈影牛肉	CARAMELISED CRISPY BEEF *Marinated in Five Spiced - Crisp-fried with Chilli & Garlic*	£11.80
沙爹雞串	MALAYSIAN SATAY CHICKEN SKEWERS (4) *Grilled Chicken Skewer served with Peanut Sauce*	£9.80
蜜汁燒排骨	HONEY BARBEQUE SPARE RIBS *Signature Roast Pork Spare Ribs Marinated in Herbs & Honey*	£10.80
椒鹽焗肉排	SALT & PEPPER CRISPY SPARE RIBS *Crisp-fried with Shallot - Spring Onion - Chilli - Garlic - Coriander & Peppercorn Salt*	£11.80
紅油抄手	ARTISAN SICHUAN CHILLI WONTON *Hand-wrapped Prawn & Pork Tossed in Artisan Chilli Oil*	£8.80
上海南翔小籠包	XIAOLONG BAO *Steamed Shanghai NanXiang Soup Dumplings served with Ginger & Vinegar*	£11.50
蝦片	PRAWN CRACKER	£3.20

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VEGETARIAN APPETISER

松露手工素春卷	TRUFFLE ARTISAN VEGETABLE SPRING ROLL *Hand-wrapped & filled with Black Truffle Sauce & Seasonal Vegetables*	£7.80
椒鹽四季豆	SALT & PEPPER FRENCH BEANS *Fried Tempura-style with Chilli & Peppercorn Salt*	£7.80
椒鹽脆茄子	CHILLI SALT AUBERGINE *Fried in a Light Batter with Spring Onion - Garlic - Chilli - Peppercorn Salt*	£7.80
椒鹽脆豆腐	CRISPY SALT & PEPPER TOFU *Fried Tempura-style with Chilli & Peppercorn Salt*	£7.80

SOUP

海鮮魚肚豆腐羹	MIXED SEAFOOD - FISH MAW & TOFU	£9.80
港式碗仔翅	HONG KONG STYLE SEAFOOD BROTH	£8.80
蟹肉或雞粟米羹	FRESH CRAB MEAT / CHICKEN & SWEETCORN SOUP	£6.80
上湯雲吞	SUPREME WON TON SOUP	£6.80
素酸辣湯	VEGETARIAN HOT & SOUR SOUP	£5.80
明火例湯	SOUP OF THE DAY	£6.80

INTERMEDIATE COURSE

北京片皮鴨	ROASTED PEKING DUCK *Hand-carved & served with Spring Onion - Cucumber - Yellow Bean Sauce - Handmade Pancake*	Half £36.80 Whole £66.80
二食選擇：鴨骨豆腐菜湯	Add Second Course: Duck Bone with Tofu & Vegetable Soup	Half add £15.00 Whole add £18.00
香酥鴨	CRISPY AROMATIC DUCK *Served with Spring Onion - Cucumber - Yellow Bean Sauce - Handmade Pancake*	Quarter £16.80 Half £30.80 Whole £56.80
素香酥	CRISPY AROMATIC BEANCURD *Served with Spring Onion - Cucumber - Yellow Bean Sauce - Handmade Pancake*	£16.80

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POULTRY

台式三杯雞	TAIWANESE SAN BEI CHICKEN *Cooked in a Clay Pot with Chef Signature Three Cup Sauce - Finished with Sweet Basil*	£17.80
川椒雞球	SICHUAN CHILLI CHICKEN *Crisp-fried with Sichuan Sun-dried Chilli & Chef Signature Honey Soy Sauce*	£15.80
生啫黃油雞	GRILLED CORNFED CHICKEN	£18.80
川味宮保雞丁	GONG BAO CHICKEN *Wok-fried with Sichuan Sun-dried chilli - Sichuan Peppercorn Oil - Garlic - Spring Onion - Cashewnut*	£16.80
黑椒花菇雞丁	BLACK PEPPER CHICKEN *Wok-fried with Spicy Black Pepper - Shallot - Tenderstem Broccoli - Shitake Mushroom*	£16.80
日本柚子甜酸雞球	YUZU SWEET & SOUR CHICKEN *Crisp-saut éed with Chef Signature Yuzu Sweet & Sour Sauce*	£15.80
香茅燒黃油雞	GRILLED CORNFED CHICKEN WITH THAI HERBS *Marinated De-boned Cornfed Chicken with Lemon Grass - Garlic - Turmeric - Chilli - served with Sweet Chilli Sauce*	Half £18.80 Whole £33.80

SEAFOOD

龍蝦面	LOBSTER NOODLE (with or without Shell)	Half £32.80
	Recommended Preparation:	Whole £60.80
(A) 薑蔥	(A) Ginger & Spring Onion	
(B) X.O.醬焗	(B) Baked with Chef Signature X.O. Chilli Sauce	
紅燒鮑魚	ABALONE (Minimum order for 2 pieces) *Braised with Chef Signature Supreme Oyster Jus*	per piece £28.80
龍利球	DOVER SOLE FILLET	£58.80
	Recommended Preparation:	
(A) 川椒龍利球	(A) Sichuan & Honey Soy Sauce	
(B) 油炮龍利球	(B) Stir Fried with Asparagus	
鮮鱸魚	FRESH SEABASS FILLET	Half £16.80
	Recommended Preparation:	Whole £30.80
(A) 桂花荔枝牡丹鱸魚	(A) Crisp-fried with Soy Yuzu Sweet & Sour Sauce - Lychee - Osmanthus	
(B) 清蒸鮮鱸魚	(B) Steamed with Ginger & Spring Onion served with Signature Soy Sauce	
(C) 豉椒生炒鱸魚球	(C) Stir-fried with Black Bean Sauce (WHOLE)	
燒智利鱸魚扒	GRILLED CHILEAN SEABASS *Chilean Seabass Marinated with Japanese Sweet Miso - Grilled to Profession*	£20.80
金湯海鮮滑豆腐	MIXED SEAFOOD & TOFU *Braised Tofu with Mixed Seafood in Supreme Seafood Salty Egg Yolk Broth*	£18.50

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SEAFOOD (cont'd)

客家魚湯釀豆腐	STUFF TOFU *Braised Stuff Tofu with Supreme Fish Stock*	£18.50
黑松露帶子蘭花	PAN-GRILLED SCALLOP WITH BLACK TRUFFLE *Stir-fried Scallop with Tenderstem Broccoli & Black Truffle*	£20.80
X.O. 醬炒蝦球帶子蘆筍	KING PRAWN & SCALLOP IN X.O. SAUCE *Stir-fried with Asparagus in Chef Signature X.O. Chilli Sauce*	£18.80
川椒脆蝦球	SICHUAN CHILLI CRISPY KING PRAWN *Quick-sautéed with Sichuan Sun-dried Chilli & Chef Signature Honey Soy Sauce*	£17.50
日本柚子甜酸蝦球	YUZU SWEET & SOUR KING PRAWN *Crisp-sautéed with Chef Signature Yuzu Sweet & Sour Sauce*	£17.50
川味宮保明蝦球	GONG BAO CRISPY KING PRAWN *Wok-fried with Sichuan Sun-dried chilli - Sichuan Peppercorn Oil - Garlic - Spring Onion - Cashewnut*	£17.50

ROASTED & BARBECUED MEAT

脆皮燒鴨	CANTONESE ROASTED DUCK	Half £15.80 Whole £26.80
蜜汁叉燒	HONEY ROASTED PORK	£16.80
脆皮燒肉	BARBEQUE CRISP PORK BELLY	£18.80

RED MEAT

特色黑蒜露筍牛柳粒	BLACK GARLIC PRIME BEEF FILLET CUBE *Wok-grilled & served with King Oyster Mushroom - Black Garlic - Shallots - Asparagus*	£19.80
柱侯牛腩煲	BEEF BRISKET *Braised Beef Brisket with Chu Hou Sauce*	£19.80
鼓椒牛肉燴蜜豆	PREMIUM BEEF IN BLACK BEAN SAUCE *Wok-fried with Shimeji Mushroom - Mangetout - Black Fungus - Shallot - Chilli Black Bean Sauce*	£16.80
蜜椒牛肉	BEEF IN HONEY & BLACK PEPPER SAUCE *Wok-fried with Chef-made Honey & Black Pepper Sauce*	£16.80
乾炒牛肉絲	CRISP SHREDDED CHILLI BEEF *Crisp-fried with Chef Signature Spicy Sauce*	£15.80
X.O. 醬孜然炒羊肉	LAMB IN CUMIN X.O.SAUCE *Stir-fried Sliced Lamb with Cumin & X.O. Chilli Sauce*	£18.80

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RED MEAT (cont'd)

川辣慢燉羊小腿	SICHUAN LAMB SHANK *12 Hours Slow-cooked with Chilli - Cumin - Herbs*	£19.80
枝竹羊腩煲	LAMB BELLY *Braised with Beancurd Sheet in Clay Pot*	£19.80
上海鎮江扣肉	OLD SHANGHAI PORK BELLY *Slow-cooked with Zhen Jiang Rice Vinegar & Rock Sugar*	£18.80
梅菜扣肉	PORK BELLY *Braised Pork Belly with Preserved Mustard Greens*	£18.80
麻婆肉鬆炆豆腐	MAPO DOUFU (TOFU) WITH MINCED PORK *Braised with Sichuan Chilli Paste - Chilli Oil - Green Peppercorn Oil*	£15.80

VEGETARIAN

手撕包菜	SICHUAN CABBAGE *Stir-fried Hand Ripped Sweet Heart Cabbage with Sichuan Chilli*	£10.80
紅燒鮑魚菇豆腐	BRAISED KINGN OYSTER MUSHROOM & TOFU *Stir-fried with Tenderstem Broccoli - Black Fungus - Asparagus*	£15.80
素麻婆豆腐	MAPO DOUFU (TOFU) VEGAN *Braised with Sichuan Chilli Paste - Wood-ear - Garlic - Peppercorn Oil*	£14.80
魚香茄子豆腐煲	BRAISED AUBERGINE & TOFU WITH SICHUAN SAUCE	£14.80
通菜	MORNING GLORY (WATER SPINACH) *Recommended Preparation:*	£13.80
(A) 椒絲腐乳通菜	(A) Stir-fried with Chilli - Garlic - Ginger	
(B) 馬拉盞炒通菜	(B) Stir-fried with Spicy Belacan	
招牌炒上素	SEASONAL FRESH MIXED VEGETABLES *Chef Selection Stir-fried with Ginger & Garlic*	£13.80
炒時蔬	SEASONAL FRESH GREEN	£13.80
通菜/小白菜/長西蘭花	Selection of MORNING GLORY - PAK CHOI - TENDERSTEM BROCCOLI *Recommended Preparation:*	
(A) 薑蒜	(A) Garlic & Ginger	
(B) 蠔油	(B) Oyster Sauce	
(C) 醬油	(C) Chef Signature Supreme Soy Sauce	

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RICE / NOODLES

福州炒飯	HOKKIEN FRIED RICE *Egg Fried Rice Smothered in Oyster Sauce Gravy & Mixed Meat - Mixed Seafood*	£15.80
鹹魚雞粒炒飯	SALTY FISH & CHICKEN FRIED RICE	£11.80
揚州炒飯	YEUNG CHOW FRIED RICE *Egg Fried Rice with Roasted Pork & Shrimp*	£8.50
黑松露雜菜炒飯	BLACK TRUFFLE MIXED VEGETABLE FRIED RICE	£7.80
蔥花蛋炒飯	EGG FRIED RICE WITH SPRING ONION	£4.80
泰國香米飯	STEAMED THAI FRAGRANT RICE	£3.80
星州炒米粉	SINGAPORE VERMICELLI *Rice Vermicelli Noodle Stir-fried with Roasted Pork & Shrimp*	£12.50
素星州炒米粉	VEGETARIAN SINGAPORE VERMICELLI *Rice Vermicelli Noodle Stir-fried with Spring Onion & Beansprouts*	£10.80
港式乾炒牛河	HONG KONG STYLE BEEF HO FUN	£15.80
海鮮炒貴刁	CHAR KWAY TEOW *Fried Ho Fun with Seafood in Singapore Shrimp Paste*	£16.80
日本豉油皇炒麵	JAPAN SOYA SAUCE FRIED NOODLES	£8.50
(A) 另加雞肉	(A) add Chicken	add £4.00
(B) 另加牛肉	(B) add Beef	add £4.50
(C) 另加蝦球	(C) add King Prawn	add £5.50

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