

# ***Mann's Beijing***

## ***Peking & Thai Cuisine***

### ***Appetisers***

1. Mann's Beijing Hot Hors D'oeuvres  
(Five delicacies – minimum 2 persons) for each person ----- £5:50
2. Hot Hors D'oeuvres "Thai Style"  
(Five delicacies – minimum 2 persons) for each person ----- £5:60
- 2a Vegetarian Hot Hors d'Oeuvres  
(Five delicacies – minimum 2 persons) for each person ----- £5:20
- 2b. Dim Sum Platter  
(Five dumplings– minimum 2 persons) for each person----- £5:20
- 2c. Steamed "Har Gau" or "Siu Mai"----- £4:20
3. Crispy Seaweed ----- £3:60
4. Spare Ribs  
(Marinated in honey and spics) ----- £5:00
5. Capital Spare Ribs ----- £5:00  
(Spare Ribs cooked with delicious fruity sauce)
- 6 Chiu Yim Pork  
(Pork Cooked with spiced salt and chill) ----- £5:80
7. Fried Crab Claws  
(2 Crab Claws filled with minced prawns ----- £5:80
8. Butterfly Prawns  
(Deep fried Prawns in breadcrumbs) ----- £6:50
9. Satay (Chicken or Beef)  
(4 Skewers of chicken, or beef served with chilli satay sauce) ----- £6:20
10. Crispy Spring Rolls  
(Delicately filled with Vegetables) ----- £4:20
11. Sesame Prawns  
(Prawns on toast sprinkled with sesame seeds) ----- £4:80

12. Steamed Pacific King Prawns  
(Served with spring Onion and Garlic Sauce) ----- £7:50
13. Chiu Yim Prawns  
(Prawns with shell cooked in spiced salt and chilli) ----- £7:50
- 13a. Chiu Yim Soft Shell Crab  
(Prawns with shell cooked in spiced salt and chilli) ----- £5:70
14. Paper Prawns  
(Minced Prawns wrapped in rice paper) ----- £6:50
15. Crispy Prawns  
(Prawns with spring onion) ----- £6:50
16. Tod Man Pla "Thai"  
(Spiced fish Cakes) ----- £5:80
17. Smoked Chicken  
(Deep fried shredded chicken) ----- £5:80
18. Peekai Yut Sai "Thai"  
(Fried Chicken Wings) ----- £5:80
19. Japanese Tempura Prawns ----- £6:50
- 19a Japanese Tempura Vegetables ----- £6:20
20. Lettuce Wrapped Chicken  
(Fried Shredded Chicken and Vegetables) ----- £5:80
21. Crispy Won Ton  
(Crispy Pasta with mashed Prawns) ----- £4:60
22. Steamed Fresh Scallops (2)  
(Steamed in shells with spring onion and garlic sauce) ----- £5:40
23. Fried Mussels  
(Cooked with Black Bean Sauce) ----- £6:50
24. Crispy Mongolian Lamb  
(Aromatic lamb served with lettuce) ----- £6:50
25. Crispy Golden Cup (Prawn or Vegetarian)  
(Chopped Lamb with vegetables served in crispy cups) ----- £6:80

## ***Soups***

27. Won Ton Soup ----- £3:40
28. Sweet Corn with Chicken Soup ----- £3:40
29. Sweet Corn with Crabmeat Soup ----- £3:40
30. Tom Yum Kung “Thai”  
(Hot and sour prawns soup flavoured with lemon grass) ----- £4:80
31. Hot and sour soup ----- £3:40
32. Chicken with Asparagus Soup ----- £3:40
- 32a Hot and Sour Vegetarian Soup ----- £3:40

## ***Sea Food***

33. Wor Tap King Prawns  
(Prawns fried in egg batter with spring onions and garlic) ----- £7:90
34. Kung Po Prawns  
(Fried prawns in chilli sauce) ----- £7:90
35. Prawns with Black Bean Sauce ----- £7:90
36. Sweet and Sour Prawns  
(Fried prawns in delicious fruity sauce) ----- £ 7:90

### **All prices are inclusive of V.A.T**

37. Oriental Prawns  
(Stir fried prawns with vegetables) ----- £7:90
38. Szechuan Prawns  
(Fried prawns in hot spicy sauce) ----- £7:90
39. Cha Pun Prawns  
(Prawns cooked in ginger sauce) ----- £7:90
40. Sea Spiced Prawns  
(Prawns with vegetables in spiced sauced sauces) ----- £7:90
41. Tord Kung “Thai”  
(Friend prawns with garlic and pepper) ----- £7:90
42. Kung Kaeng Kiew Wan “Thai”

	(Prawn curry with vegetables in special sauce) -----	£7:90
43.	Kung Phad Bai Kapro “ Thai” (Stir fried prawns with chilli and fresh basil leaves) -----	£7:90
44.	Drunken fish (Fish cooked in wine sauce) -----	£6:80
45.	Wor Tap Fish (Fish fried in egg with Spring onion and garlic) -----	£6:80
46.	Sweet and Sour Fish (Fried Fish in delicious fruity sauce -----	£6:80
47.	Oriental Scallops (Scallops with vegetables) -----	£7:90
48.	Steamed Sea Bass (With ginger and garlic) -----	£22:00
49.	Fresh Lobster (Cooked with spring onion and ginger) -----	£25.00

### ***Poultry***

50.	Wor Tap Chicken (Chicken breast fried in egg batter with spring onion and garlic) -----	£6:70
51.	Chicken in Yellow Bean Sauce (Diced chicken with cashew nuts) -----	£6:70
52.	Kung Po Chicken (Diced Chicken in Chilli sauce) -----	£6:70
53.	Sea Spiced Chicken (Shredded Chicken with Vegetables in spiced Sauce -----	£6:70
54.	Lemon Chicken (Sliced Chicken with lemon sauce) -----	£6:70
55.	Sweet and Sour Chicken (Diced Chicken in delicious fruity Sauce) -----	£6:70
56.	Chicken with Asparagus -----	£6:70
57.	Sichuan Chicken (Fried Chicken in hot spicy sauce) -----	£6:70

58. Chicken with pineapple  
(Diced chicken with pineapple) ----- £6:70
59. Tord Kai "Thai"  
(Fried Chicken with Chilli and peppers) ----- £6:70
60. Kai Phad Bai Kapro "Thai"  
(Stir fried chicken with chilli and fresh basil leaves) ----- £6:70
61. Kai Kaeng Kiew Wan "Thai"  
(Chicken curry with coconut cream and herbs) ----- £6:70
62. Duck with Pineapple ----- £6:80
63. Braised Duck  
(Duck with Chinese Mushrooms & Bamboo Shoots) ----- £6:80
64. Crispy Aromatic Duck ----- Quarter £8:50  
(Eaten rolled up in a pancake with ----- Half £17:00  
Onion, cucumber and sweet duck sauce ----- Whole £32:00
65. Peking Duck  
(24 hours notice required) ----- £32:00

### ***Pork & Bean Curd***

66. Sweet and Sour Pork  
(Crispy pork in delicious fruity sauce) ----- £6:40
67. Twice Cooked Pork  
(Sliced cooked pork with green peppers, spring  
Onion and vegetables) ----- £6:40
68. Three Delicious with Spring Onion  
(Combined of pork, beef and chicken cooked  
with Spring Onion) ----- £6:40
69. Sea Spiced Pork  
(Shredded pork with vegetables in spiced sauce) ----- £6:40
70. Tord Moo "Thai"  
(Fried pork with garlic and pepper) ----- £6:40
- 70a Roast Pork Cantonese Style ----- £6:40
71. Moo Kaeng Kiew "Thai"  
(Pork curry with coconut cream and herbs) ----- £6:40
72. Bean Curd Family Style  
(Pork with pepper, onion, bean curd and  
mushrooms in hot sauce) ----- £6:40

73. "Ma Po" Bean Curd  
(Cooked with minced beef in hot sauce) ----- £6:40
74. Wor Tap Bean Curd  
(Bean curd fried in egg batter with spring ----- £6:40
- 74a Bean Curd with Seasonal Vegetables ----- £6:10

### ***Beef and Lamb***

75. Crispy Shredded Beef  
(Shredded beef and carrots in hot sweet sauce) ----- £6:90
76. Beef with Black Bean Sauce ----- £6:90
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78. Tord Nuea "Thai"  
(Fried beef with garlic and pepper) ----- £6:90
79. Nuea Kaeng Kiew Wan "Thai"  
(Beef curry with coconut cream and herbs) ----- £6:70
80. Beef with Oyster Sauce ----- £6:90
81. Lamb with Leek and Garlic ----- £6:90

### ***Sizzling Platters***

82. Sizzling Sea Food ----- £8:30
83. Sizzling Prawns with Coconuts Cream ----- £8:30
84. Sizzling Prawns with Spring Onion ----- £8:30
85. Sizzling Phad Kung "Thai"  
(Prawns with chilli and tomatoes) ----- £8:30
86. Sizzling Beef with Spring Onion ----- £8:30
87. Sizzling Lamb with Spring Onion ----- £8:30
88. Sizzling Chicken with Black Bean Sauce ----- £8:30
89. Sizzling Chicken with Banana ----- £8:30

90. Sizzling Mandarin Mini Steak ----- £8:80
91. Sizzling Mini Steak with Black Pepper ----- £8:80
92. Sizzling Beef & Chicken Fillet ----- £8:30

### **Squids**

93. Chiu Yim Squids  
(Squids in spiced salt and chilli) ----- £7:30
94. Squids with Black Bean Sauce  
(Fried squids with green peppers, and black bean sauce) ----- £7:30

### **Vegetables**

95. Mixed Vegetables ----- £4:40
96. Phadi Pak "Thai"  
(Stir fried vegetables in Thai sauce) ----- £4:50
97. Fried Four Kinds Vegetables ----- £5:50
98. Fried Mushrooms ----- £4:10
99. Fried Beansprouts ----- £4:10
100. Plain Fried Chinese Mushrooms and  
Bamboo Shoots ----- £5:50
101. Fried Water Chestnuts ----- £4:40
- 101a Seasonal Chinese Vegetables ----- £5:80  
*with Oyster Sauce or Garlic Sauce*
- 101b Sea Spiced Aubergines ----- £5:80

### **Pasta & Rice**

102. Rice Noodle "Singapore" style  
(Thin rice noodles with mixed meats and chilli) ----- £5:90
103. Plain Noodle  
(Fried noodles with beansprouts) ----- £4:40

104. Pud "Thai" (Fried noodle with prawns, crabmeat and beansprouts) -----	£5:90
105. Noodle with Meats -----	£6:20
105b Fried Japanese Udon Noodle with Seafood -----	£6.20
106. Dumplings (Grilled Dumplings of chopped pork and prawns --- -----	£6:00
107. Steamed Rice -----	£3:20
108. Egg Fried Rice -----	£3:40
109. Khao Phad Khai "Thai" (Fried rice with prawns and crabmeat) -----	£4:90
110. Special Fried Rice -----	£3:90
111. Pineapple Fried Rice (Special Fried Rice served in a fresh pineapple) -----	£5:90

**Vegeterian Dishes available on request.**

Service charge 10% to be added, all prices are inclusive of VAT

***Set Menu***

**SPECIAL FEAST £15:50 PER PERSON  
(Minimum for two)**

1. Crispy Seaweeds  
Spare Ribs  
Sweet & Sour Won Tun  
Sesame Prawns
2. Sweet Corn & Chicken Soup
3. Sweet & Sour pork  
Lemon Chicken  
Sizzling Beef with Black Bean Sauce  
Mixed Vegetables  
Egg Fried Rice

**PEKING FEAST £17:50 PER PERSON**  
(Minimum for two)

1. Hot Hors D'oeuvres (5 delicacies)
2. Crispy Duck
3. Crispy Shredded Beef  
Sizzling Prawn with Spring Onion  
Chicken in Yellow Bean Sauce  
Mixed Vegetables  
Special Fried Rice

**THAI FEAST £18:50 PER PERSON**  
(Minimum for two)

1. Hot Hors D'oeuvres (5 Thai delicacies)
2. Tom Yum Kung (Hot & sour prawns soup)
3. Nuea Kaeng Wan  
(Beef curry with coconut cream and herbs)

Kai Phad Bai Kapro  
(Stir fried chicken with chilli and fresh basil leaves)

Phad Kung  
(Sizzling prawn with green pepper, chilli and tomato)

Phad Pak  
(Stir fried mixed fresh vegetables in Thai sauce)

Khao Phad Khai  
(Fried rice with prawns and crabmeat)

***Chefs Special leave – it – to –us feast***

(FOR TWO PERSONS OR MORE)  
**FROM £21:50 PER PERSON**

Here, our head chef prepares a special feast of selected dishes depending on the number of people in your party and according to our chef's favourites – choice which might not necessarily appear on the menu.

Please do indicate to our staff if there are any dishes you particularly wish to be included or excluded from the feast.

## CHAMPAGNE

	Glass (175 ml)	Bottle
1. Cremant de Bourgogne, Blanc de Chardonnay, Brut	N/V	20.00
2. Theophile Roederer, Brut	N/V	30.00
3. Berry's Rose Champagne, Theophile Reoderer	N/V	37.00
4. Bollinger, Special Cuvee	N/V	43.00
5. Moet et Chandon, Brut Imperial	1996	46.00
6. Dom Perignon, Brut	1996	110.00

## WHITE

### FRANCE

7. Capital White, Vin de Pays de l'Herault	2005	2.80	11.30
8. Sauvignon Blanc "Le Fume Blanc", Vin de Pays d'Oc	2005		15.00
9. Chardonnay, Domaine d'Antugnac	2004		15.50
10. Muscadonnay, Domaine d'Antugnac	2004		17.00
11. Macon – Davaye, Domaine des Deux Roches	2003		19.00
12. St. Veran "Les Chailloux	2004		19.00
13. Gewurztraminer, Traber, Ribeauville	2004		21.00
14. Domaine Chaume Arnaud Vinsobres Blanc	2003		21.00
15. Sancerre "Crochet", Domaine les Cocquet	2004		22.00
16. Pouilly – Fume, Domaine les Cocues	2004		22.00
17. Chablis, Domiane du Colombier	2004		23.00
18. Macon Vinzelles Grand Pere Bret Brothers	2004		27.00
19. Chablis 1er Cru "Montmaines", Domaine Martin	2003		27.00
20. Meursault Villages, Dom Michelot	2000		37.00

### ITALY

21. Gavi I Gavi Madddalena, Sarotto	2005		16.00
22. Pinot Gringio del Friulii, Pecorari	2004		20.00

### GERMANY

23. Saar Riesling, Van Volxem	2002		15.50
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### CHILE & AUSTRALIA

26. Chardonnay, Monte Verde Chile	2006		18.00
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27. Chardonnay, Verse 1 Western Australia	2005	21.00
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**10% service charge to be added**

## **RED**

### FRANCE

		Glass (175ml)	Bottle
30. Capital Red, Vin de Pays de l'Herault	2004		11.30
31. Coteaux de Tricastin (Rhone) Dom. Grangeneuve Vignes	2004		17.00
32. Morgon, Maurice Gaget, Cote de Puy	2005		17.00
33. Chateau La Grolet, Cote de Bourg	1997		18.50
34. Fleurie, Domaine Roche Guillon	2004		23.00
35. Chateauneuf-du-Pape, Domaine des Senechaux	2002		24.50
36. Chateau Horteve, Saint Jullien	1998		28.00
37. Nuits St Georges "Les Allots", Domaine Remoriquet	1999		37.00

### THE AMERICAS

39. Cabernet Sauvignon, Verde, Chile	2005	17.50
40. Pinot Noir, Avila, San Luis Obispo, California	2005	23.00

## **ROSE**

41. Mateus Rose, Portugal	N/V	12.00
42. Cote du Provence Rose, Marc des Omedes	2004	17.00

## **SAKE**

43. Sake, Japanese	N/V	19.00
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