

Sichuan & Hunan Regional Specialities

川湘特色

It starts with Cold Appetisers.....

美味小凉菜

<i>Poached Boneless Chicken with Scallion, Soy and Sesame Oil</i> 葱油鸡	£12.00
<i>Terrine of Pig's Ear with Chilli Oil, Coriander</i> 千层猪耳	£10.00
<i>Braised Pig's Trotter with Star Anise, Soy Sauce</i> 酱猪手	£10.00
<i>Roast Beef and Tripe in Sichuan Chilli Oil</i> 夫妻肺片	£18.00
<i>Cucumber Salad with Garlic, Vinegar and Sesame Oil</i> 拍黄瓜	£8.00
<i>Seaweed Salad</i> 麻辣海带丝	£8.00
<i>Edamame with Rock Salt</i> 海盐毛豆	£8.00
<i>Blanched Tofu Feuille with Wild Garlic, Sesame Oil</i> 千张韭菜	£12.00
<i>Slow Toasted Peanut</i> 油爆花生	£6.00

Chinese Broth

汤羹

<i>Slow-Cooked Chicken Broth</i> 原盅鸡汤	£8.00
<i>Slow-Cooked Chicken Broth with Braised Abalone</i> 原盅鸡汤煨鲍鱼	£16.00
<i>Traditional Aged Chicken Broth</i> 老鸡汤 (大碗)	£28.00
<i>Aged Chicken Broth with Glass Noodles Chunks (To share)</i> 红薯粉皮老鸡汤 (大碗)	£32.00
<i>Traditional Aged Chicken Broth with Wild Mushrooms</i> 松茸老鸡汤 (大碗)	£48.00

The Main.....

川湘佳肴

Lamb 羊肉	<i>Braised Lamb, Goji Berry, Sun Dried Jojoba, Shimeji Mushroom</i> 药膳羊腩	£26.00
	<i>Pan Fried Lamb with Scallion</i> 葱爆羊肉	£16.00
	<i>Pan Fried Lamb with Cumin</i> 孜然羊肉	£18.00
	<i>Grilled Lamb Cutlets with Cumin</i> 孜然羊排	£22.00
Poultry 家禽	<i>Pan-Fry Diced Chicken with Fresh Pepper and Sichuan Peppercorn</i> 双椒鸡	£15.00
	<i>Deep Fried Chicken, Sichuan Pepper, Dry Chilli</i> 辣子鸡	£18.00

The Main.....

川湘佳肴

Seafoods 海鲜	<i>Filleted Cod in Aromatic Oil of Sichuan Spices</i>	£26.00
	沸腾鳕鱼	
	<i>Poached Filleted Cod, Aromatic Sichuan Spices, and Fermented Chilli & Bean Paste</i>	£26.00
	水煮鳕鱼	
	<i>Sauté Whole Sea Bass, Tofu, Lotus Root, Sichuan Spices Sauce</i>	£38.00
	功夫烤鲈鱼	
	<i>Sauté Crayfish, Sichuan Pepper, Chilli, Bay Leaf</i>	£30.00
	麻辣小龙虾	
	<i>Sauté Crayfish, Garlic, Shaoxing Wine</i>	£30.00
	蒜蓉小龙虾	
<i>Pan Fried Fresh Water Crab, Sichuan Chilli, Garlic, Shaoxing Wine</i>	£18.00	
干锅香辣蟹		
<i>Pan Fried Prawn, Sichuan Chilli, Garlic, Shaoxing Wine</i>	£22.00	
干锅虾		
<i>Baby Octopus, Pickled Mountain Chilli, Confit Garlic</i>	£18.00	
酸辣墨鱼仔		
<i>Kung Po King Prawn</i>	£18.00	
宫保虾球		
<i>Braised Beltfish with Chilli and Confit Garlic</i>	£16.00	
香辣带鱼		
<i>Stir Fried Squid with Sweet Soy and Fresh Herbs</i>	£18.00	
酱爆鱿鱼		

The Main.....

川湘佳肴

	<i>Twice Cooked Pork Belly, Ginger, Fermented Chilli & Bean Paste</i>	£18.00
Pork 猪肉	回锅肉	
	<i>Farm House Style Pan Fried Finely Sliced Pork Belly, Pointed Pepper, Fermented Black Bean of Hu'nan</i>	£16.00
	农家小炒肉	
	<i>Baked tofu with Wafer Thin Pork Belly</i>	£12.00
	小炒香干	
	<i>Pan Fried Garlic Scapes with Smoked Pork Belly</i>	£12.00
	腊肉炒蒜苔	
	<i>Housemade Smoked Pork Belly and Preserved Fish</i>	£15.00
	腊味合蒸	
	<i>Mao's Braised Pork Belly, Star Anise, Cinnamon and Confit Garlic</i>	£16.00
	毛氏红烧肉	
	<i>Braised Pork with Fried Tofu</i>	£12.00
	油豆腐烧肉	
	<i>Braised Pig's Trotter with Star Anise and Soy</i>	£12.00
	红烧猪脚	
	<i>Poached Filleted Beef, Aromatic Sichuan Spices, and Fermented Chilli & Bean Paste</i>	£28.00
Beef 牛肉	水煮牛肉	
	<i>Pan Fried Beef with Cumin and Chilli</i>	£16.00
	孜然牛肉	
	<i>Flash Fried Beef Blood Vessel, Pickled Mountain Chilli, and Confit Garlic</i>	£16.00
	辣炒黄喉	
	<i>Pan Fried Beef Offal, Red Onion, Garlic</i>	£28.00
	干锅牛杂	

The Main.....

川湘佳肴

	<i>Pan Fried Aubergine with Edamame</i>	£12.00
Vegetables	毛豆烧茄条	
素菜		
	<i>Pan Fried Aubergine with Green Beans</i>	£10.00
	茄子豆角	
	<i>Dry Fried String Beans with Minced Pork</i>	£12.00
	干煸四季豆	
	<i>Cabbage with Infused Spicies Oil</i>	£8.00
	手撕包菜	
	<i>Pan Fried Lotus Root with Chilli</i>	£12.00
	炆炒藕丁	
	<i>Sliced Winter Melon, Rehydrated Dried Shrimp, Chicken Stock</i>	£12.00
	开阳冬瓜	
	<i>Pan Fried Pointed Pepper</i>	£8.00
	油淋青椒	

Shikumen Special

石库门特荐

A1 *Legendary Roasted Peking Duck*

古法烤北京鸭

Whole – £68.00 Half – £35.00

Peking Duck originated during the period of the Southern and Northern Dynasties of China. The crisp skin and tender taste make it world-famous. Prepared meticulously by chefs from Peking according to an ancient recipe, Shikumen Peking Duck is truly authentic. Over time, chefs and gourmards have popularised a variety of ways to enjoy traditional Peking Duck, typically presented in two servings.

北京烤鸭起源于中国南北朝时期，以外脆里嫩肥而不腻享誉世界。随着时间的推移，厨师和美食家普及了各种方式来享受传统的北京烤鸭，通常以两吃为主。石库门正是根据北京古老的食谱，配以改良的独家秘方精心腌制，味道醇厚真正道。

First Serving

第一食

Sliced Peking Duck

片皮鸭

Homemade pancakes with Hoisin sauce, shredded spring onion and cucumber.

Second Serving

第二食（任选其一）

Please choose one of the following options:

A1b *Option 1: Duck with Lettuce Wrap*

生菜包

Option 2: Roasted Duck Soup

老火煲鸭汤

A2b *Pan Fried Whole Lobster and Noodle with Abalone Broth*

£49.00

上汤焗龙虾鲍鱼汁捞面

To highlight the sweetness of the lobster meat, we choose fresh Lobster braised in supreme stock and served with Noodle cooked in Abalone broth.

除了新鲜的食材，上汤是这道菜的精华。厨师精心熬制的浓郁上汤，凸显了龙虾肉质的鲜甜。使用鲍鱼发制过程中得到的原汁，加入老鸡，金华火腿，鸡脚，瘦肉调味熬制8小时而成的汤汁用来捞面。龙虾与面两者的结合，个中的滋味不言而喻。

A3 *Stir Fried Lobster with Hot Spicy Sauce and Garlic*

£46.00

避风塘龙虾

Lobster in Chinese culture is reserved for special occasions. The lobster is stir fried with minced garlic, dried spring onion, red chilli in a very traditional cantonese way.

避风塘是传统的粤式烹饪方式，以蒜米，干葱，红辣椒等炮制而成。由石库门大厨特制的避风塘龙虾，采用新鲜龙虾，配以精选配料大火翻炒盛盘。其香，辣令人唇齿回味。

P6 *Soft Shell Crab with Crispy Garlic Herb and Sichuan Red Chilli (2 crabs in bamboo basket)*

£25.00

鸿运软壳蟹

Soft shell crab taste delicious but is not easy to find. Mix all ingredients and rub over the soft shell crab. Deep-Fry in hot oil until crispy. Then stir-Fried with dried red Lantern Chilli

软壳蟹属于比较稀少的食材，如此的美味厨师在烹饪上是下足了功夫的。先炸后炒，如何保持外酥里嫩火候是很有讲究的。配以大红灯笼椒，预示着一整年的红红火火。

F1 *Wok Fried Monk Fish Fillet and Chanterelle Mushroom with Black Truffle* **£26.00**
脆米黑菌炒鱼球

The monkfish are extremely ugly but the meat is silky and delicious. The fish mixed with the finest sauce cooked with black truffles and Chef special sauces during cooking and sprinkle with rice crispis to finish..

安康鱼又称和尚鱼,其态奇丑无比,可是肉质柔滑鲜美,细腻且富有弹性。此道菜,由混合了上等佐料的鱼肉制成球状,在烹饪时加入黑松露碎以及特调酱汁,最后撒上脆米装盘。

P7 *Soft Shell Crab with Fresh Fruit Salad* **£13.00**
鲜果蟹仔拌沙律

Mixed with fresh mango, apple, and pear are cut into strips, accompanied with Thai sauce..

选取新鲜的芒果,苹果,沙梨切成条。这道简单的沙拉伴着水果酸甜的果香,配以泰南特色酱汁,让你吃出软壳蟹不简单的原汁原味

P8 *Crispy Deep Fried Squid* **£19.00**
麦香鱿鱼

Squid is extremely high in nutritious and fill of protein. Fresh Squid from Taiwan, deep-fried until it turn to golden. Finish with cereal.

鱿鱼的营养价值极高,且富有丰富的蛋白质。此道菜品精选台湾鲜鱿,裹上精心调配的脆浆粉入油锅炸成金黄色,出锅前裹上麦片粉。口感咸甜Q弹,带着一股浓郁的麦香。

M4a *Smoked Black Angus Beef with Red Wine*
果仁烟熏红酒牛

Angus cattle originated in northeastern Scotland, Succulent and the natural fat is much lower than the other beef. The beef is smoked with smoked seasoning, then braised with Red Wine sauce.

安格斯牛起源于苏格兰东北部,肉质肥美多汁且含脂量远低于一般牛肉。厨师以传统手法慢炖牛肉,配以辅料烟熏然后加入调配后的葡萄酒酱汁焖制至收汁。烟熏带入的烘烤香气以及葡萄酒的酸性柔和了肉质并且化解了油腻。

C6 *Crispy Prosperity Chicken* **£25.00**
脆皮富贵鸡

Free-range chickens from France, Soaked in broth which made with ham, scallops and other ingredients until marinated. It reduced the cooking time, and locked the nutrition inside the chicken. To finish, by pouring the hot oil to make the skin crispy and served with Sea salt

选取法国自由放养的走地鸡,以火腿,瑶柱等配料熬成的上汤浸入味再风干。腌制的过程中吸取了汤汁的精华,保证了鸡肉的鲜香,减少了烹饪时间,锁住鸡肉的营养。最后以滚油淋遍表层直至香酥,佐以海盐调味。

V5a *Stir Fried Vegetarian Duck in Black Pepper Sauce* **£16.00**
黑椒泡齋香鸭

Mock Duck is a gluten-based vegetarian food. It is thus high in protein. This dish Cooked with Chef Special black pepper sauce .

越来越多的人开始不仅仅关注美食,更关注健康饮食,进而转向素食。石库门特别烹制了这一道菜帮助吃素的初学者渡过适应期。素鸭取材于面筋,制成烧鸭肉形状而得名,似鸭

Set Menu

SS1 *Shikumen Seafood Set Menu*

£52.00 per person

Minimum order for 2

Soft Shell Crab with Fresh Fruit Salad

鲜果蟹仔拌沙律

Stir Fried Lobster with Hot Spicy Sauce and Garlic

避风塘龙虾

Roasted Chilean Sea Bass Fillet in Black Truffle Sauce

黑菌酱烤智利鲈鱼

King Prawn Curry with Almond Slices and Fresh Lily

咖喱大虾球

Wok Fried Chinese Broccoli with Three Kinds of Mushrooms

三菇芥兰

Fried Rice with Tobiko, Prawn and Scallop in XO Sauce

XO酱鱼子海鲜炒饭

SS2 *Set Menu A*

£42.00 per person

Minimum order for 2

Hot and Sour Soup with Seafood

海鲜酸辣汤

Legendary Roasted Peking Duck

古法烤北京鸭

Stir Fried Scallop with Asparagus & XO Sauce

芦笋泡带子

Thai Style Deep Fried Chicken with Mango

泰式香芒酥鸡

Smoked Black Angus Beef with Red Wine

果仁烟熏红酒牛

Seafood Fried Rice with Black Truffle Sauce

黑松露酱海鲜炒饭

SS2 ***Set Menu B***

£33.00 per person

Minimum order for 2

Steamed Seafood Dim Sum Platter

海皇点心拼

Crispy Duck

香酥鸭

Sweet and Sour Corn-Fed Chicken

石榴菠萝鸡

Fresh Scottish Beef Fillet in Red Wine Black Pepper Sauce

蒜香红酒黑椒苏格兰牛仔粒

Stir Fried Pak Choy with Asparagus, Lotus Root & Mushrooms

成都蔬荟

Vegetable Fried Rice with Edamame & Egg

毛豆菜炒饭

SS2 ***Vegetarian Set Menu***

£30.00 per person

Minimum order for 2

Vegetarian Spring Rolls with Enoki Mushroom

金菌斋春卷

Braised Aubergine and Edamame in Fermented Chilli Paste

毛豆茄子

Stir Fried Vegetarian Duck in Black Pepper Sauce

黑椒泡斋香鸭

Braised Homemade Tofu with Morel and Wild Mushroom

野菌烩豆腐

Fried Rice with Three Kinds of Mushrooms and Pumpkin

三菇金瓜炒饭

Plain Fried Seasonal Vegetable

清炒时蔬

Appetisers

精美头盘

A5	<i>Shanghai Xiao Long Bao</i> 上海小笼包	4pcs	£6.00
A7	<i>Steamed Seafood Dim Sum Platter</i> 海皇点心拼	8pcs	£13.50
A8	<i>Steamed Vegetarian Dim Sum Platter</i> 四式素点心拼	8pcs	£11.00
A9	<i>Crispy King Prawn Marinated in Wasabi</i> 日式芥末虾球	6pcs	£12.00
A10	<i>Stir Fried Squid with Pepper, Chilli and Garlic</i> 七味椒盐鲜鱿		
A11	<i>Vegetarian Spring Rolls with Enoki Mushroom</i> 金菌斋春卷	3pcs	£11.00
A12	<i>Crispy Aromatic Duck Roll</i> 香酥鸭春卷	2pcs	£7.00
A13	<i>Phoenix Sesame Prawn Toast</i> 芝麻凤尾虾	4pcs	£11.00
A14	<i>Roasted Spare Rib in Shanghai Style</i> 无锡烤香骨排		£11.00
A15	<i>Crispy Duck</i> 香酥鸭		
	<i>a.Quarter</i>		£15.00
	<i>b.Half</i>		£27.00
	<i>Served homemade pancakes with Hoisin sauce, shredded spring onion and cucumber.</i>		
A16	<i>Thin Cut Beef Shin Slices in Chilli & Sesame Oil Dressing (cold)</i> 麻辣牛腱		£12.50
A17	<i>Boneless Chicken with Raw Garlic Peanut in Chilli Oil Dressing (cold)</i> 重庆口水鸡		£12.50
A18	<i>Jellyfish in Sichuan Sauce (cold)</i> 四川捞海蜇		£12.50

Poultry & Meat

家禽 & 肉类

C1	<i>Sweet and Sour Corn Fed Chicken</i> 石榴菠萝鸡	£12.00
C2	<i>Sanpei Chicken Claypot</i> 三杯鸡	£13.00
C3	<i>Thai Style Deep Fried Chicken with Mango</i> 泰式香芒酥鸡	£15.00
C4	<i>Spicy Kung Po Diced Chicken</i> 宫保鸡丁	£13.00
C5	<i>Crispy Chicken in Sha Cha Sauce</i> 沙茶脆皮鸡	£16.00
M2	<i>Braised Pork Belly Served with Chinese Buns</i> 古法烤东坡肉	£16.00
M4	<i>Fresh Scottish Beef Fillet in Red Wine Black Pepper Sauce</i> 蒜香红酒黑椒苏格兰牛仔粒	£20.00
M5	<i>Legendary Roasted Lamb Cutlets</i> 古法烤羊仔骨	£18.00

Fish & Seafood

鱼 & 海鲜

F2	<i>Steamed Whole Sea Bass with Ginger and Spring Onion</i> 姜葱蒸鲈鱼	£28.00
F3	<i>Roasted Chilean Sea Bass Fillet in Black Truffle Sauce</i> 黑菌酱烤智利鲈鱼	£32.00
P1	<i>Yuanyang King Prawn in Salted Egg</i> 鸳鸯咸蛋虾	£19.00
P2	<i>Crispy Fried Prawn with Dried Chilli and Cashewnut</i> 扇边蒜香虾	£19.00
P3	<i>King Prawn Curry with Almond Slices and Fresh Lily</i> 咖喱大虾球	£19.00
P5	<i>Stir Fried Scallop with Asparagus & XO Sauce</i> XO 芦笋泡带子	£19.00

Soup

汤

- | | | |
|----|--|-------|
| S1 | <i>Sweet Corn Soup with Snow Fungus</i>
银耳粟米羹 | £6.00 |
| S2 | <i>Wanton Soup</i>
鲜虾云吞汤 | £7.00 |
| S3 | <i>Hot and Sour Soup with Seafood</i>
海鲜酸辣汤 | £7.00 |

Noodles

面

- | | | |
|----|---|--------|
| N1 | <i>Spicy Singapore Noodles with Seafood</i>
星洲米粉 | £12.00 |
| N2 | <i>Penang Fried Ho Fun with Beef Fillet</i>
檳城干炒牛河 | £12.00 |
| N3 | <i>Fried Ho Fun with Seafood in Egg Sauce</i>
三鲜滑蛋炒河粉 | £13.00 |
| N4 | <i>Stir Fried Egg Noodles with Beansprout</i>
豉油皇芽菜炒面 | £8.00 |
| N5 | <i>Vegetarian Spicy Singapore Noodles with Seafood</i>
斋星洲米粉 | £8.00 |

Rice

饭

- | | | |
|----|---|--------|
| R1 | <i>Seafood Fried Rice with Black Truffle Sauce</i>
黑松露酱海鲜炒饭 | £16.00 |
| R2 | <i>Fried Rice with Tobiko, Prawn and Scallop in XO Sauce</i>
酱鱼子海鲜炒饭 | £14.00 |
| R3 | <i>Vegetable Fried Rice with Edamame & Egg</i>
毛豆菜炒饭 | £7.50 |
| R4 | <i>Egg Fried Rice with Spring Onion</i>
黄金蛋炒饭 | £5.00 |
| R5 | <i>Steamed Jasmine Rice</i>
丝苗白饭 | £3.50 |
| R6 | <i>Fried Rice with Three Kinds of Mushrooms and Pumpkin</i>
三菇金瓜炒饭 | £7.50 |

Vegetables & Beancurd

蔬菜 & 豆腐

V1	<i>Stir Fried Asparagus, Lotus Root, Mushrooms and Pumpkin</i> 成都蔬荟	£12.00
V2	<i>Wok Fried Kai Lan with Three Kinds of Mushrooms</i> 三菇炒芥兰	£12.00
V3	<i>Braised Egg Plant with Minced Chicken in Sichuan Sauce</i> 鱼香茄子	£13.00
V4	<i>Braised Homemade Tofu with Morel and Wild Mushroom</i> 野菌烩豆腐	£14.00
V6	<i>Ma Po Tofu with Minced Beef</i> 麻婆豆腐	£13.00

Seasonal Vegetables

时令蔬菜

Choose one of the following options:

a. Plain Fried
清炒

b. Garlic Sauce
蒜蓉

c. Oyster Sauce
蚝油

d. Ginger Sauce
姜汁

e. Preserved Beancurd Sauce
腐乳

V7	<i>Chinese Broccoli</i> 芥兰	£10.00
V8	<i>Pak Choy</i> 白菜	£10.00
V9	<i>Morning Glory</i> 通菜	£10.00
A10	<i>Asparagus</i> 芦笋	£12.00