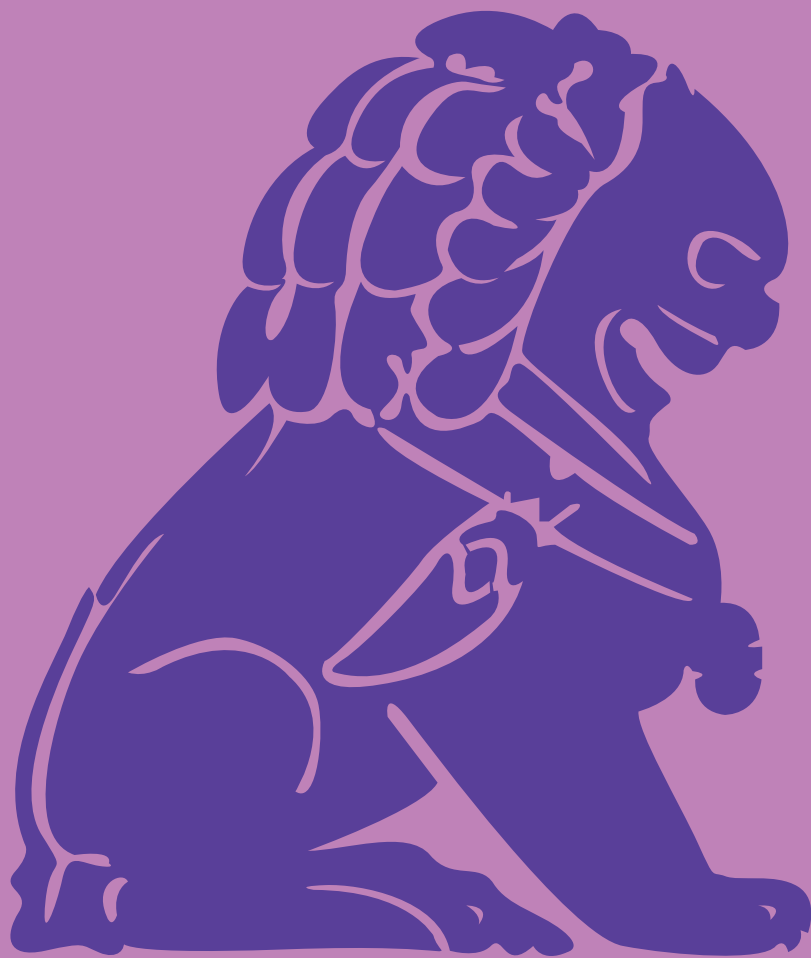


# Tang's CHINESE CUISINE



麒麟閣

***“Drink by measure”  
“Eat with pleasure”***

***We hope you find our menu tempting and assure you of our desire to provide dishes that will be long-savoured by happy memories.***

**Michelin Guide Recommended**



**NO CHEQUES**  
**Switch, Delta, Solo**  
**and**  
**Credit Cards welcome**  
**THANK YOU!**



***Our dishes are prepared with fresh ingredients and authentic healthy methods.***

***All dishes may contain Nuts, Seeds, Gluten, Wheat or other allergens.***

***We are happy to cook dishes that are not listed on the menu, just ask! We will endeavour to prepare it for you.***

**Minimum charge £10.00 per person.**

**All prices are inclusive of VAT.**

**Menu and prices subject to alteration without prior notice.**

**Deposit required for party bookings.**

# RECOMMENDED SET DINNER

**(A) £19.00 PER PERSON**  
(minimum for Two Persons or more)

*Chicken and Sweetcorn Soup  
with  
Sesame Minced Prawn on Toast*

*Crispy Aromatic Duck*

*Stir Fried Szechuan King Prawns  
Sizzling Beef with Ginger and Spring Onion  
Special Fried Rice (Yung Chow)*

**(B) £22.00 PER PERSON**  
(minimum for Two Persons or more)

*Barbecued Pork Spare Ribs  
with  
King Prawns in Garlic Butter*

*Crispy Aromatic Duck*

*King Prawns Double Happiness  
Mandarin Chicken with Chilli in Bird's Nest  
Sizzling Beef in Black Bean Sauce  
Special Fried Rice (Yung Chow)*

## “AN ORIENTAL ADVENTURE”

LET OUR CHEF SURPRISE YOU WITH HIS CULINARY SKILL

(Minimum for Two Persons or more)

**LIMITED APPETITE SET DINNER (3 COURSE) £24.00 PER PERSON**

**LUXURY SET DINNER (4 COURSE) AT £26.50 PER PERSON**



## APPETISERS

<i>Crispy "Hot Platter"</i>	<i>per person £ 8.00</i>
<i>Sesame Minced Prawn Toast, Barbecued Spare Ribs, Crispy "Wun Tun", Spring Roll and Deep Fried "Seaweed"</i>	
<i>Curry Samosas (4)</i>	<i>£ 5.00</i>
<i>Salad King Prawn</i>	<i>£ 5.80</i>
<i>Deep Fried Minced Prawn and Sesame Seeds on Toast</i>	<i>£ 5.50</i>
<i>Deep Fried Japanese Style King Prawns</i>	<i>£ 5.50</i>
<i>Deep Fried Minced Prawn Rolls</i>	<i>£ 5.80</i>
<i>Deep Fried Stuffed Crab Claws</i>	<i>£ 6.80</i>
<i>King Prawns with Shell in Garlic Butter</i>	<i>£ 7.50</i>
<i>Soft Shell Crab in spicy salt, Garlic and Chilli (Dry)</i>	<i>£ 8.50</i>
<i>Barbecued Pork Spare Ribs</i>	<i>£ 5.50</i>
<i>Crispy Deep Fried "Wun Tun"</i>	<i>£ 4.50</i>
<i>Served with Sweet and Sour Sauce</i>	
<i>Deep Fried Squid</i>	<i>£ 5.50</i>
<i>Served with Sweet and Sour Sauce</i>	
<i>House Special Spring Rolls</i>	<i>£ 4.00</i>
<i>Vegetarian Spring Rolls</i>	<i>£ 4.00</i>
<i>Deep Fried Chicken Wings</i>	<i>£ 4.50</i>
<i>Crispy Deep Fried "Seaweed"</i>	<i>£ 4.50</i>
<i>Prawn Crackers</i>	<i>£ 2.00</i>
<i>Lettuce Wrapped</i>	<i>£ 9.50</i>
<i>Fried Diced Chicken and Water Chestnuts served with Lettuce</i>	
<i>Mongolian Lamb</i>	<i>£ 8.00</i>
<i>Served with Lettuce and Sauce</i>	
<i>Vegetarian Yuk Sung</i>	<i>£ 7.00</i>
<i>Yuk Sung</i>	<i>£ 7.00</i>
<i>Smoked Chicken</i>	<i>£ 7.00</i>

## SOUPS

<i>Szechuan Hot and Sour (Thick) Soup</i>	£ 3.50
<i>Chicken and Sweetcorn (Thick) Soup</i>	£ 3.50
<i>Crab Meat and Sweetcorn (Thick) Soup</i>	£ 3.80
<i>Cantonese "Wun Tun" (Clear) Soup</i>	£ 3.50

## SATE

<i>Sate (4 Skewers)</i>	<i>Vegetarian</i> £ 7.00
<i>Originally a Malay Speciality (Hot and Spicy)</i>	<i>Beef</i> £ 8.00
	<i>Chicken</i> £ 8.00
	<i>King Prawns</i> £ 8.00

## SPECIALITY

<i>All Served with Pancakes, Spring Onion, Cucumber and Hoi Sin Sauce</i>	
<i>Crispy Aromatic Duck</i>	<i>Quarter</i> £ 9.50
	<i>Half</i> £18.00
<i>Crispy Vegetarian Monk Duck (Fried Gluten)</i>	£ 9.50
<i>Crispy Aromatic Mongolian Lamb</i>	£ 9.50

## BEEF, PORK AND LAMB

<i>Sizzling Slices of Fillet Steak with Black Peppercorn Sauce</i>	£ 9.80
<i>Sizzling Slices of Fillet Steak, Chinese Style</i>	£ 9.80
<i>Sizzling Beef with Ginger and Spring Onion</i>	£ 7.50
<i>Sizzling Beef with Green Pepper and Black Bean Sauce</i>	£ 7.50
<i>Rendang Beef (Spicy)</i>	£ 7.50
<i>Shredded Beef with Chilli (Dry)</i>	£ 7.50
<i>Beef in Oyster Sauce</i>	£ 7.50
<i>Beef with Chinese Seasonal Vegetables</i>	£ 7.80
<i>Beef with Cashew Nuts</i>	£ 7.50
<i>Spicy Beef, Peking Style</i>	£ 7.50
<i>Szechuan Beef with a touch of Spicy Chilli</i>	£ 7.50
<i>Spicy Baby Pork Spare Ribs (Dry)</i>	£ 7.50
<i>Deep Fried Baby Pork Spare Ribs in Spicy Salt, Garlic &amp; Chilli</i>	
<i>Mandarin Baby Pork Spare Ribs</i>	£ 7.50
<i>Baby Pork Spare Ribs in Peking Sauce (Sweet and Sour)</i>	
<i>Canton Style Sweet and Sour Pork</i>	£ 7.50
<i>Pork with Cashew Nuts</i>	£ 7.50
<i>Pork with Bamboo Shoots and Waterchestnuts</i>	£ 7.50
<i>Spicy Lamb, Peking Style</i>	£ 8.50
<i>Sizzling Lamb with Ginger and Spring Onion</i>	£ 8.50
<i>Sizzling Lamb with Green Pepper and Black Bean Sauce</i>	£ 8.50

## ROAST DUCK

<i>Fragrant Crispy Roast Duck</i>	£ 9.00
<i>Szechuan Roast Duck with a touch of Spicy Chilli</i>	£ 9.00
<i>Crispy Roast Duck with Plum Sauce</i>	£ 9.00
<i>Crispy Roast Duck with Pineapple</i>	£ 9.00

# CHICKEN

<i>Chicken with Cashew Nuts</i>	<b>£ 7.50</b>
<i>"Kung Po" Chicken</i>	<b>£ 7.50</b>
<i>A typical Szechuan Dish with Peppery Sauce</i>	
<i>Szechuan Chicken</i>	<b>£ 7.50</b>
<i>With a touch of Spicy Chilli</i>	<b>£ 7.50</b>
<i>Chicken and Thousand Pearls</i>	<b>£ 7.50</b>
<i>Shredded Breast of Chicken with Baby Sweetcorn</i>	
<i>Chicken with Mushroom</i>	<b>£ 7.50</b>
<i>Chicken in Oyster Sauce</i>	<b>£ 7.50</b>
<i>Canton Style Sweet and Sour Chicken</i>	<b>£ 7.50</b>
<i>Chicken with Lemon Sauce</i>	<b>£ 7.50</b>
<i>Mandarin Chicken with Chilli</i>	<b>£ 7.50</b>
<i>Chicken with Pineapple</i>	<b>£ 7.50</b>
<i>Sizzling Chicken with Ginger and Spring Onion</i>	<b>£ 7.50</b>
<i>Sizzling Chicken with Green Pepper and Black Bean Sauce</i>	<b>£ 7.50</b>

# SEAFOOD

<i>Rendang King Prawns</i>	<b>£8.50</b>
<i>Sizzling Spicy Prawn (In Chef's Special Sauce)</i>	<b>£8.50</b>
<i>King Prawns with Cashew Nuts</i>	<b>£8.50</b>
<i>"Kung Po" King Prawns</i>	<b>£8.50</b>
<i>A typical Szechuan Dish with Peppery Sauce</i>	
<i>Szechuan King Prawns</i>	<b>£8.50</b>
<i>With a touch of Spicy Chilli</i>	
<i>King Prawns Double Happiness</i>	<b>£8.50</b>
<i>Stir Fried King Prawns in Two Sauces (Lemon and Peking Sauce)</i>	
<i>King Prawns Sahara (Hot, Spicy and Dry)</i>	<b>£8.50</b>
<i>Deep Fried King Prawns in Spicy Salt, Garlic and Chilli</i>	<b>£8.50</b>
<i>Mandarin King Prawns with Chilli</i>	<b>£8.50</b>
<i>Canton Style Sweet and Sour King Prawns</i>	<b>£8.50</b>
<i>Sizzling King Prawns with Ginger and Spring Onion</i>	<b>£8.50</b>
<i>Sizzling King Prawns with Green Peppers and Black Bean Sauce</i>	<b>£8.50</b>
<i>Deep Fried Squid in Spicy Salt and Chilli (Dry)</i>	
<i>Sizzling Squid with Green Pepper and Black Bean Sauce</i>	<b>£8.50</b>
<i>Fried Scallops with Chinese Seasonal Vegetables</i>	<b>£9.80</b>
<i>Sizzling Scallops with Ginger and Spring Onion</i>	<b>£9.80</b>
<i>Sizzling Scallops with Green Pepper and Black Bean Sauce</i>	<b>£9.80</b>
<i>Sizzling "Two Seafood Flavours"</i>	<b>£9.80</b>
<i>King Prawns and Scallops In Yellow Bean Sauce</i>	
<i>Sizzling "Mixed Seafood"</i>	<b>£9.80</b>
<i>King Prawns, Squid and Scallops with Green Pepper and Black Bean Sauce</i>	
<i>Canton Style Sweet and Sour Monk Fish</i>	<b>£9.80</b>
<i>Sizzling Monk Fish with Ginger and Spring Onion</i>	<b>£9.80</b>
<i>Sizzling Monk Fish with Green Pepper and Black Bean Sauce</i>	<b>£9.80</b>
<i>Steamed Sea-Bass in Spring Onion and Soy Sauce</i>	<b>Seasonal Price</b>

# **TOFU (BEAN CURD)**

## **AND VEGETABLES**

<i>Stir Fried Bean Sprouts</i>	<b>£4.50</b>
<i>Four Seasons Mixed Vegetables</i>	<b>£4.50</b>
<i>Szechuan Stir Fried Mixed Vegetables (Spicy)</i>	<b>£4.50</b>
<i>Chinese Seasonal Greens in Oyster Sauce (Pak Choi)</i>	<b>£5.00</b>
<i>Mushroom in Oyster Sauce</i>	<b>£4.50</b>
<i>Mandarin Mushroom with Chilli</i>	<b>£4.50</b>
<i>Szechuan Fried Tofu in Yellow Bean Sauce</i>	<b>£6.00</b>
<i>Deep Fried Tofu in Spicy Salt, Garlic and Chilli (Dry)</i>	<b>£6.00</b>
<i>"Kung Po" Fried Tofu with Peppery Sauce</i>	<b>£6.00</b>
<i>Sizzling Fried Tofu with Green Pepper and Black Bean Sauce</i>	<b>£6.00</b>
<i>Sizzling Fried Tofu in Ginger and Spring Onion</i>	<b>£6.00</b>

## **RICE DISHES**

<i>Plain Boiled Rice</i>	<b>£2.50</b>
<i>Egg Fried Rice</i>	<b>£3.00</b>
<i>Special Fried Rice (Yung Chow)</i>	<b>£5.50</b>
<i>Fried Rice with Shrimps and Chinese Roast Pork</i>	
<i>Beef or Chicken Fried Rice</i>	<b>£7.00</b>

## **NOODLES DISHES**

<i>Soft Noodles with Bean Sprouts</i>	<b>£4.50</b>
<i>Vermicelli Singapore Style</i>	<b>£6.00</b>
<i>Rice Noodles with Shrimps and Chinese Roast Pork (Hot and Spicy)</i>	
<i>Beef or Chicken Chow Mein</i>	<b>£7.00</b>
<i>King Prawn Chow Mein</i>	<b>£8.50</b>
<i>Stir Fried Hu Fun (Rice Noodles) with Beef (Dry)</i>	<b>£7.50</b>
<i>Stir Fried Japanese Uden Noodles with Mixed Seafood</i>	<b>£9.00</b>

## **CURRY DISHES**

<i>King Prawn Curry</i>	<b>£8.00</b>
<i>Beef Curry</i>	<b>£7.00</b>
<i>Chicken Curry</i>	<b>£7.00</b>
<i>Mixed Vegetable Curry</i>	<b>£6.00</b>

## **ENGLISH DISHES**

<i>Mini Steaks</i>	<b>£12.50</b>
<i>with French Fries, Mushroom, and Peas</i>	
<i>King Prawn Omelette and Chips</i>	<b>£10.00</b>
<i>Chicken Omelette and Chips</i>	<b>£9.00</b>

## Regional Chinese Cooking

We can divide cooking in China into four regions, these are Peking in the North, Shanghai in the east, Szechuan in the west, and the south which is represented by Canton.

Northern cuisine is best known for plain-cooked meats, especially lamb, served with hot sauces. For example Peking duck and Crispy Aromatic duck, are known the world over.

Shanghai is noted for its technique of hung-shao or red-braising. The process for this is for the meat and other ingredients to be cooked slowly in an aromatic mixture of thick dark soy and rice wine.

Szechuan food is known for being hot, spicy and strongly flavoured. The main ingredients are chillies which are used in large quantities. Also enjoyed is the aromatic nutty flavour of peanuts, sesame seeds, cashews and pine nuts, which are also added to the dishes.

Cantonese cooking is the best known in the west. The cooking methods used are steaming or poaching which serve to preserve the natural flavours and colours of the food. Seafood plays an important part in southern cooking and for this the stir-fry method is used which helps to retain all that is best of the ingredients. For this, only the best and the freshest of meats and vegetables are used.

We have designed our menu in the hope of giving you the best combination of dishes from all the main regions of China. Each region claims the title of gourmet region of China, however, the choice of a dish is a personal one, and we hope that you will find many favourites from among our wide ranging menu.



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