



Please note that we handle allergenic ingredients within our kitchen. While we strive to provide a safe dining experience for all our guests, we cannot guarantee that any of our dishes are completely allergen-free.

FIRST COURSE | APPETISER PLATTER (once only)

Vegetarian Satay Chicken (C, MUS, N, P, SES, SOY) 🔥
Crispy Seaweed (CEL, F, MK, MUS)
Salt & Pepper Tofu (C) 🔥
Vegetarian Spring Rolls (C, E, SES, SOY)
Curry Puff (C, CEL, MK)
Crispy Dumpling (Gyoza) (C, SES, SOY)

SECOND COURSE | SOUP (once only)

Sweetcorn Soup (C, E, SOY)
Hot & Sour Soup (C, E, SES, SOY, S)

THIRD COURSE | DUCK SPECIALS (once only)

Vegetarian Aromatic Duck (C, SES, SOY)
served with pancakes, hoisin sauce, spring onion
& cucumber

or

Smoked Vegetarian Duck (C, SES, SOY)
served with lettuce wrap and hoisin sauce

FOURTH COURSE | MAINS (unlimited)

Please choose a sauce selection with your preferred vegetarian meat selection

SAUCE SELECTION

Sweet & Sour (C, N) Szechuan (C, N, SES, SOY)
Black Bean (C, F, M, SOY, S) Curry (C, MK)
Black Pepper (C, F, M, SOY, S)

VEGETARIAN MEAT

Vegetarian Chicken (C, N)	Vegetarian BBQ Char Siu (C, N, SES, SOY)
Vegetarian Duck (C, N)	Mixed Vegetables (C, MUS, SES, SOY, S)
Tofu	Crispy Shredded Chilli Veg Beef (CEL, C, E, MK, SOY) 🔥

RICE & NOODLES (unlimited)

Stir-fried Singapore Vermicelli (C, MUS, SOY) 

Stir-fried Chow Mein (C, E, SOY, S)

Vegetarian Chicken Fried Rice (C, N, SES)

Steamed Rice (C)

FIFTH COURSE | SWEET TREAT (once only)

Mango Sago (C,MK) or Coconut Sago (C, MK)

Buffet Terms and Conditions

1. Dining Duration: Guests are kindly reminded that each table sitting can only be used for a maximum of two hours. Management reserve the right to have guests to release their table in order to accommodate other or pre-booked reservations.
2. Late Arrivals: We have a 15 minute grace period. Please call us if you are running late more than 15 minutes after your booked time as we reserve the right to cancel your booking if there is a conflict with a later reservation.
3. No-shows: No-shows or cancellations less than 24 hours in advance will be subject to a charge of £20.00 per person.
4. No Sharing: Food from the buffet is for buffet paying guests only and may not be shared with non-buffet diners.

5. Takeaways: Leftovers or uneaten food cannot be taken away from the buffet.
6. Course Limitations: Guests are permitted to order once only from Courses One, Two, Three & Five.
7. Unlimited Main Course: Guests are welcome to enjoy unlimited servings from the main course section. However, please be advised that a wastage policy is in place.
8. Children's Pricing: Children under 12 years old will be charged at £12.50, inclusive of VAT.
9. Wastage Policy: A surcharge of £10.00 plus VAT per person may apply for excessive food wastage to encourage mindful dining.
10. Service Charges: A discretionary 10% Service Charge is applied to all dine in bills
11. Outside Food & Drink: Guests are not permitted to bring in and / or consume any food or beverages purchased outside the restaurant.

Full terms & conditions can be found at www.kaifangs.com

ALLERGENS:

CEL - CELERY	M - MOLLUSCS
C - CERIAALS	MUS - MUSTARD
CR - CRUSTACEANS	N - NUTS
E - EGGS	P - PEANUTS
F - FISH	SES - SESAME
L - LUPIN	SOY - SOYA
MK - MILK	S - SULPHATES