



14 Buckingham Palace Road London SW1W OQP



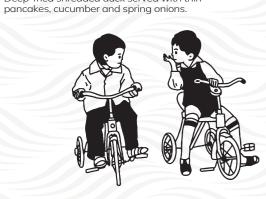


SHAN SHUI SOCIAL



APPETISERS

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Dim Sum Assortment (4 pcs) Har Gao Shrimp Dumplings, Siu Mai Prawn & Pork Dui Spinach Prawn Dumplings, Shrimp and Scallop Dumpl	
Thai Prawn Crackers Deep fried golden crackers served with Thai chilli sauce.	£3.95
Crispy Wontons (4 pcs) Deep-fried crispy pork and prawn dumplings.	£7.95
Sichuan Mala Wontons (5 pcs) Pork and prawn dumplings served with a spicy Sichuan sauce.	£8.95
Cuttlefish Dough Sticks (6 pcs) Crispy and fluffy dough fritters stuffed with cuttlefish.	£8.50
Chef Jason Li's Shanghai Smacked Cucumbers (Vg) Cucumber tossed in a refreshing chilli oil, vinegar, garlic dressing.	£6.25
Chef Jason Li's <i>Kaofu</i> (Vg) A sweet and savoury dish comprising soy braised wheat gluten cubes, wood ear fungus and mushrooms.	£9.95
Sichuan Mouth-Watering JJJ Chicken Poached chicken served in fragrant chilli oil and numbing Sichuan peppercorn.	£10.95
Salt and Pepper Baby Squid Battered squid deep fried and wok tossed with salt and pepper.	£12.95
Chef Jason Li's Shredded J Tofu Salad (Vg) Shredded tofu skin tossed with sesame oil, chilli oil, Sichuan pepper, vinegar and soy sauce.	£6.25
Sichuan Hot and Sour Soup (Vg Option) Superior thick stock with chicken, tofu, wood ear mushrooms, egg drop and bamboo shoots.	£6.50
Wonton Soup (4 pcs) Prawn and pork dumplings served in superior stock.	£7.50
Crispy Aromatic Duck (Quarter/Half) Deep-fried shredded duck served with thin	.95/24.95



WOK SECTION

Pan-Fried Chilean Sea Bass Chilean sea bass pan fried till crisp outside and tender inside and drizzled with a soy based sauce.	£34.95
Salted Egg Prawns Deep-fried prawns tossed in creamy salted egg sauce.	£17.95
Claypot Three Cup Chicken Wok-simmered chicken in a three cup reduction of soy sauce, sesame oil and rice wine.	£15.95
Black Pepper Chicken Chicken slices wok-fried with crushed black pepper and bell peppers.	£16.95
Chicken with Ginger and Spring Onions Chicken slices wok-fried with ginger, spring onions and oyster sauce.	£15.95
Sichuan Crispy Chicken La Zi Ji Crispy bite sized chicken wok-fried with spices and numbing Sichuan peppercorns.	£24.95
Claypot Braised Beef Brisket Beef brisket slow-braised with daikon in a five-spiced sauce.	£17.95
Black Pepper Ribeye Beef Beef slices wok-fried with crushed black pepper and bell peppers.	£18.95
Ribeye Beef with Ginger and Spring Onions Ribeye beef slices flash-fried with ginger, spring onions and oyster sauce.	£17.95
Sweet and Sour Pork Deep-fried pork belly cubes wok-tossed in sweet and sour sauce.	£16.95
Mapo Tofu (Vg Option) Silken tofu and minced pork cooked in fermented chilli bean paste and Sichuan peppercorns.	£13.95
Braised Tofu and Mushrooms (V) Wok-braised tofu and rehydrated mushrooms served on a bed of pak choy.	£13.95
Claypot Braised Aubergine and Minced Pork (Vg Option) Aubergine and minced pork braised in chilli bean paste.	£15.95

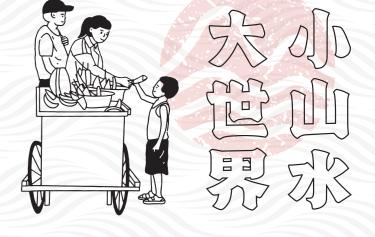
Wok-Fried Seasonal Vegetables (Vg) £10.95

Wok-fried seasonal vegetable with garlic.

RICE & NOODLES

Wok-Fried Seafood Noodles Noodles wok-fried with prawns, fish and squid.	£17.95
Wok-Fried Vegetable Noodles (Vg) Noodles wok-fried with seasonal vegetables.	£14.95
Yang Chow Fried Rice Wok-fried rice with prawns and cubed char siu.	£13.95
Jasmine Rice (Vg)	£3.95
Egg Fried Rice (V)	£5.95





DESSERTS

Mango Pomelo Sago (V)	£6.50
Diced mango, pomelo and sago served in	
a coconut and milk concoction.	

Charcoal Lava Bao (V)
Steamed sweet molten salted egg bun.

£7.50

© CANTONESE ROASTS

Pork Belly Char Siu	£11.95
3-layered pork belly marinated overnight	
with char siu sauce and roasted.	

Cantonese Roast Duck (Quarter/Half)
2 day dry-aged Irish duck marinated in a traditional Cantonese recipe and roasted.

£12.95/23.95

Please inform a member of staff if you have a food allergy or special dietary needs.

A discretionary 12.5% service charge will be applied to the final bill.

Our menu items may contain common allergens such as gluten, dairy, eggs, soy, nuts, peanuts, or shellfish.

While we take precautions to prevent cross-contamination, our food preparation areas are not entirely allergen-free.



· DINNER MENU ·