



ShanShuiSocial

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SHAN SHUI SOCIAL
- London -

• 伦一敦一时一尚 •
• 华一人一食一代 •



小山水

Cocktails | Dim Sum | Roast Meats

LUNCH MENU

ONE-PLATE LUNCH SPECIALS

Braised Tofu and Mushroom with Rice 红烧香菇豆腐饭 Wok-braised tofu and rehydrated mushrooms, served with jasmine rice, pak choy and pickles.	£13.50	Cantonese Braised Beef Rice 广式牛腩饭 Cantonese style braised beef and daikon served with jasmine rice.	£14.50
Black Pepper Chicken with Rice 黑椒鸡饭 Chicken slices wok-fried with crushed black pepper and bell peppers, served with jasmine rice, sunny side-up egg and pickles.	£14.50	Cantonese Braised Beef Noodles (Dry/Soup) 广式牛腩面 (干/汤) Cantonese style braised beef and daikon noodles served dry with spring onion oil or in superior broth.	£14.95
Ginger and Spring Onion Chicken with Rice 姜葱鸡饭 Chicken slices wok-fried with ginger, spring onions and oyster sauce, served with jasmine rice, sunny side-up egg and pickles.	£14.50	Roast Duck Rice 烧鸭饭 Cantonese roast duck served with jasmine rice.	£14.50
Sweet and Sour Pork with Rice 酸甜咕嚕猪肉饭 Deep-fried pork belly cubes wok-tossed in sweet and sour sauce, served with jasmine rice, sunny side-up egg and pickles.	£14.50	Roast Duck Noodles (Dry/Soup) 烧鸭面 (干/汤) Cantonese roast duck noodles served dry with spring onion oil or in superior broth.	£14.95
Pork Belly Char Siu Rice 叉烧饭 Pork belly char siu served with jasmine rice.	£13.50	Twin Roast Rice 双拼烧味饭 Cantonese roast duck and pork belly char siu served with jasmine rice.	£15.50
Char Siu Wonton Noodles (Dry/Soup) 叉烧云吞面 (干/汤) Pork belly char siu and pork and prawn wonton served dry with spring onion oil or in superior broth.	£14.95	Twin Roast Noodles (Dry/Soup) 双拼烧味面 (干/汤) Cantonese roast duck and pork belly char siu served dry with noodles in spring onion oil or in superior broth.	£15.95



DIM SUM

Har Gao Shrimp Dumplings (3 pcs) 水晶虾饺皇	£6.95	Cheong Fun Rice Noodle Sheet Rolled with Prawns 鲜虾肠粉卷	£7.50
Siu Mai Prawn & Pork Dumplings (4 pcs) 鲜虾猪肉烧卖	£6.95	Crispy Chilli Crab Filled Bao (3 pcs)	£6.95
Spinach Prawn Dumplings (3 pcs) 翡翠波菜虾饺	£6.95	Chicken Char Siu Bao (2 pcs) 鸡肉叉烧包	£7.50
Shrimp and Scallop Dumplings (3 pcs) 鲜虾带子水晶饺	£7.95	Vegetable Stew Bao (Vg) (3 pcs) 素菜包	£6.50
Truffle Mushroom Siu Mai (Vg) (4 pcs) 松露烧卖	£6.50	Pan-Fried Pot Sticker Chicken & Corn Dumplings (5 pcs) 鸡肉玉米煎饺	£8.50

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.



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.

APPETISERS

Thai Prawn Crackers 泰式虾片 Deep fried golden crackers served with Thai chilli sauce.	£3.95	Claypot Three Cup Chicken 三杯鸡煲 Wok-simmered chicken in a three cup reduction of soy sauce, sesame oil and rice wine.	£15.95
Crispy Wontons (5 pcs) 金脆炸云吞 Deep-fried crispy pork and prawn dumplings.	£7.95	Black Pepper Chicken 黑椒鸡 Chicken slices wok-fried with crushed black pepper and bell peppers.	£16.95
Cuttlefish Dough Sticks (6 pcs) 墨鱼滑酿油条 Crispy and fluffy dough fritters stuffed with cuttlefish.	£8.50	Chicken with Ginger and Spring Onions 姜葱炒鸡 Chicken slices wok-fried with ginger, spring onions and oyster sauce.	£15.95
Chef Jason Li's Shanghai Smacked Cucumbers (Vg) 上海风味拍黄瓜 Cucumber tossed in a refreshing chilli oil, vinegar, garlic dressing.	£6.25	Sichuan Crispy Chicken <i>La Zi Ji</i> 四川辣子鸡丁 Crispy bite sized chicken wok-fried with spices and numbing Sichuan peppercorns.	£24.95
Chef Jason Li's <i>Kaofu</i> (Vg) 素烤麸 A sweet and savoury dish comprising soy braised wheat gluten cubes, wood ear fungus and mushrooms.	£9.95	Claypot Braised Beef Brisket 广式牛腩煲 Beef brisket slow-braised with daikon in a five-spiced sauce.	£17.95
Salt and Pepper Baby Squid 椒盐香酥小鱿鱼 Battered squid deep fried and wok tossed with salt and pepper.	£12.95	Sweet and Sour Pork 酸甜咕嚕猪肉 Deep-fried pork belly cubes wok-tossed in sweet and sour sauce.	£16.95
Chef Jason Li's Shredded Tofu Salad (Vg) 凉拌干丝 Shredded tofu skin tossed with sesame oil, chilli oil, Sichuan pepper, vinegar and soy sauce.	£6.25	Mapo Tofu (Vg Option) 川味麻婆豆腐 (可素) Silken tofu and minced pork cooked in fermented chilli bean paste and Sichuan peppercorns.	£13.95

CANTONESE ROASTS

Pork Belly Char Siu 叉烧 3-layered pork belly marinated overnight with char siu sauce and roasted.	£11.95	Claypot Braised Aubergine and Minced Pork (Vg Option) 鱼香茄子煲 (可素) Aubergine and minced pork braised in chilli bean paste.	£15.95
Cantonese Roast Duck (Quarter/Half) 烧鸭 (四分之一只/半只) 2 day dry-aged Irish duck marinated in a traditional Cantonese recipe and roasted.	£12.95/23.95	Wok-Fried Seasonal Vegetables (Vg) 清炒时令蔬菜 Wok-fried seasonal vegetable with garlic.	£10.95

RICE & NOODLES

Wok-Fried Seafood Noodles 海鲜炒面 Noodles wok-fried with prawns, fish and squid.	£17.95	Mango Pomelo Sago (V) 杨枝甘露 Diced mango, pomelo and sago served in a coconut and milk concoction.	£6.50
Wok-Fried Vegetable Noodles (Vg) 什锦素炒面 Noodles wok-fried with seasonal vegetables.	£14.95	Charcoal Lava Bao (V) 黑金流沙包 Steamed sweet molten salted egg bun.	£7.50
Yang Chow Fried Rice 扬州炒饭 Wok-fried rice with prawns and cubed char siu.	£13.95		
Jasmine Rice (Vg) 白米饭	£3.95		
Egg Fried Rice (V) 蛋炒饭	£5.95		



DESSERTS

