

SHAN SHUI SOCIAL



14 Feb – 3 Mar 2026

# CHINESE NEW YEAR SPECIALS



**Yu Sheng £39.80**

Yu Sheng is the favourite traditional dish of the Straits to usher in a prosperous Chinese New Year. It's an elaborate dish that consists of fish, a variety of vegetables, sauces and condiments, each with their own significance and symbolic meaning.

Salmon, Jelly Fish, Shredded Carrot, Radish, Pickled Ginger, Fried Yam Stick, Pomelo, Sweetened Lime Strip, Preserved Gourd Strip, Coriander, Crackers, Peanuts, Sesame and Mixed Fruit Sauce



# 小山水

SHAN  
SHUI  
SOCIAL

## CHINESE NEW YEAR



### MENU

- |  |               |
|--|---------------|
| <b>Sesame Prawn Toast</b><br>Minced prawns topped on bread and coated with sesame seeds, deep-fried till golden brown (3pcs)   | <b>£9.95</b>  |
| <b>Crab Pumpkin Sweetcorn Soup</b><br>A comforting and rich bowl of pumpkin and sweetcorn soup with crab meat  | <b>£8.95</b>  |
| <b>Seafood Wonton Cup</b><br>A medley of seafood, mushrooms and carrots, served with deep-fried crispy wonton skin cups  | <b>£15.95</b> |
| <b>Slow Braised Claypot Pork Belly (Dong Po Rou)</b><br>Pork belly slow-braised till fork-tender in soy and Chinese wine and served with baby pak choy                     | <b>£19.95</b> |
| <b>Wok-Fried Lotus Root and Vegetables</b><br>Lotus root wok-fried with sugar snap peas, celery, rehydrated shiitake mushrooms and carrots                                 | <b>£12.95</b> |
| <b>Kung Pao King Prawns</b><br>A classic sweet, savoury and spicy Sichuan-style dish consisting of wok-fried prawns, dried chillies, garlic, ginger and cashew nuts (6pcs) | <b>£19.95</b> |

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.