

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

**DINNER MENU**



## APPETISERS

- Thai Prawn Crackers** 🌶️ **£3.95**  
泰式虾片  
Deep fried golden crackers served with Thai chilli sauce.
- Dim Sum Assortment (4 pcs)** **£8.95**  
点心拼盘  
Har Gao Shrimp Dumplings, Siu Mai Prawn & Pork Dumplings, Spinach Prawn Dumplings and Shrimp & Scallop Dumplings.
- Crispy Wontons (5 pcs)** **£7.95**  
金脆炸云吞  
Deep-fried crispy pork and prawn dumplings.
- Sichuan Mala Wontons (5 pcs)** 🌶️🌶️ **£8.95**  
麻辣红油抄手  
Pork and prawn dumplings served with a spicy Sichuan sauce.
- Cuttlefish Dough Sticks (6 pcs)** **£8.50**  
墨鱼滑酿油条  
Crispy and fluffy dough fritters stuffed with cuttlefish.
- Chef Jason Li's Shanghai Smacked Cucumbers (Vg)** **£6.25**  
上海风味拍黄瓜  
Cucumber tossed in a refreshing chilli oil, vinegar, garlic dressing.
- Chef Jason Li's Kaofu (Vg)** **£9.95**  
素烤麸  
A sweet and savoury dish comprising soy braised wheat gluten cubes, wood ear fungus and mushrooms.
- Sichuan Mouth-Watering Chicken** 🌶️🌶️🌶️ **£10.95**  
麻辣口水鸡  
Poached chicken served in fragrant chilli oil and numbing Sichuan peppercorn.
- Salt and Pepper Baby Squid** **£12.95**  
椒盐香酥小鱿鱼  
Battered squid deep fried and wok tossed with salt and pepper.
- Chef Jason Li's Shredded Tofu Salad (Vg)** **£6.25**  
凉拌干丝  
Shredded tofu skin tossed with sesame oil, chilli oil, Sichuan pepper, vinegar and soy sauce.
- Sichuan Hot and Sour Soup (Vg Option)** 🌶️🌶️ **£6.50**  
四川酸辣汤 (可素)  
Superior thick stock with chicken, tofu, wood ear mushrooms, egg drop and bamboo shoots.
- Wonton Soup (4 pcs)** **£7.50**  
云吞汤  
Prawn and pork dumplings served in superior stock.
- Crispy Aromatic Duck (Half)** **£24.95**  
香酥脆皮鸭 (半只)  
Deep-fried shredded duck served with thin pancakes, cucumber and spring onions.

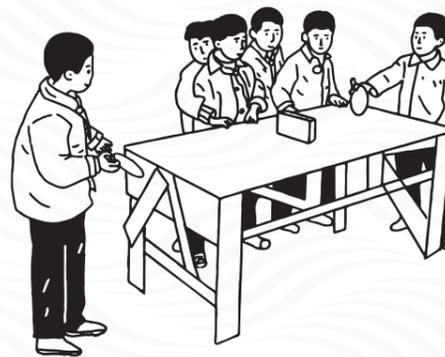


## WOK SECTION

- Pan-Fried Black Cod** **£34.95**  
香煎银鳕鱼  
Black cod pan-fried till crisp outside and tender inside and drizzled with a soy based sauce.
- Salted Egg Prawns** **£17.95**  
金沙虾球  
Deep-fried prawns tossed in creamy salted egg sauce.
- Claypot Three Cup Chicken** **£15.95**  
三杯鸡煲  
Wok-simmered chicken in a three cup reduction of soy sauce, sesame oil and rice wine.
- Black Pepper Chicken** **£16.95**  
黑椒鸡  
Chicken slices wok-fried with crushed black pepper and bell peppers.
- Chicken with Ginger and Spring Onions** **£15.95**  
姜葱炒鸡  
Chicken slices wok-fried with ginger, spring onions and oyster sauce.
- Sichuan Crispy Chicken La Zi Ji** 🌶️🌶️ **£24.95**  
四川辣子鸡丁  
Crispy bite sized chicken wok-fried with spices and numbing Sichuan peppercorns.
- Claypot Braised Beef Brisket** **£17.95**  
广式牛腩煲  
Beef brisket slow-braised with daikon in a five-spiced sauce.
- Black Pepper Ribeye Beef** **£18.95**  
黑椒肉眼牛  
Beef slices wok-fried with crushed black pepper and bell peppers.
- Ribeye Beef with Ginger and Spring Onions** **£17.95**  
姜葱肉眼牛  
Ribeye beef slices flash-fried with ginger, spring onions and oyster sauce.
- Sweet and Sour Pork** **£16.95**  
酸甜咕嚕猪肉  
Deep-fried pork belly cubes wok-tossed in sweet and sour sauce.
- Mapo Tofu (Vg Option)** 🌶️🌶️ **£13.95**  
川味麻婆豆腐 (可素)  
Silken tofu and minced pork cooked in fermented chilli bean paste and Sichuan peppercorns.
- Braised Tofu and Mushrooms (V)** **£13.95**  
红烧香菇豆腐  
Wok-braised tofu and rehydrated mushrooms served on a bed of pak choy.
- Claypot Braised Aubergine and Minced Pork (Vg Option)** 🌶️ **£15.95**  
鱼香茄子煲 (可素)  
Aubergine, minced pork and shiitake mushroom braised in chilli bean paste.
- Wok-Fried Seasonal Vegetables (Vg)** **£10.95**  
清炒时令蔬菜  
Wok-fried seasonal vegetable with garlic.

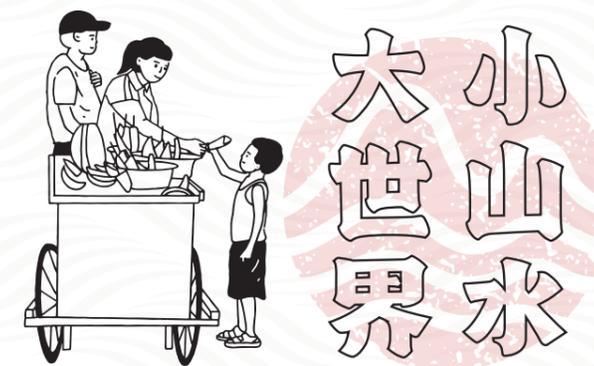
## RICE & NOODLES

- Wok-Fried Seafood Noodles** **£17.95**  
海鲜炒面  
Noodles wok-fried with prawns, fish and squid.
- Wok-Fried Vegetable Noodles (Vg)** **£14.95**  
什锦素炒面  
Noodles wok-fried with seasonal vegetables.
- Yang Chow Fried Rice** **£13.95**  
扬州炒饭  
Wok-fried rice with prawns and cubed char siu.
- Jasmine Rice (Vg)** **£3.95**  
白米饭
- Egg Fried Rice (V)** **£5.95**  
蛋炒饭



## CANTONESE ROASTS

- Pork Belly Char Siu** **£11.95**  
叉烧  
3-layered pork belly marinated overnight with char siu sauce and roasted.
- Cantonese Roast Duck (Quarter/Half)** **£12.95/23.95**  
烧鸭 (四分之一只/半只)  
2 day dry-aged Irish duck marinated in a traditional Cantonese recipe and roasted.



## DESSERTS

- Mango Pomelo Sago (V)** **£6.50**  
杨枝甘露  
Diced mango, pomelo and sago served in a creamy milk concoction.
- Deep-Fried Sweet Potato Balls** **£6.50**  
炸紫薯丸子  
Deep-fried sweet potato balls served with condensed milk on the side.
- Japanese Mochi Ice Cream Trio** **£7.50**  
雪糕糯米糍  
Choice of 3 flavours:  
Pineapple Mandarin, Salted Caramel, Honey Roasted Pistachio, Green Tea  
Additional flavour £2.70
- Mango Pudding (V)** **£7.50**  
芒果布丁  
A tropical and refreshing pudding made with ripe, fragrant mangoes and milk, topped with fresh diced mango and evaporated milk.
- Charcoal Lava Bao (V)** **£7.50**  
黑金流沙包  
Steamed sweet molten salted egg bun.

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.