



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

<b>Braised Tofu and Mushroom with Rice</b> 红烧香菇豆腐饭 Wok-braised tofu and rehydrated mushrooms, served with jasmine rice, pak choy and pickles.	<b>£13.50</b>	<b>Cantonese Braised Beef Rice</b> 广式牛腩饭 Cantonese style braised beef and daikon served with jasmine rice.	<b>£14.50</b>
<b>Black Pepper Chicken with Rice</b> 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.	<b>£14.50</b>	<b>Cantonese Braised Beef Noodles (Dry/Soup)</b> 广式牛腩面 (干/汤) Cantonese style braised beef and daikon noodles served dry with spring onion oil or in superior broth.	<b>£14.95</b>
<b>Ginger and Spring Onion Chicken with Rice</b> 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.	<b>£14.50</b>	<b>Roast Duck Rice</b> 烧鸭饭 Cantonese roast duck served with jasmine rice.	<b>£14.50</b>
<b>Sweet and Sour Pork with Rice</b> 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.	<b>£14.50</b>	<b>Roast Duck Noodles (Dry/Soup)</b> 烧鸭面 (干/汤) Cantonese roast duck noodles served dry with spring onion oil or in superior broth.	<b>£14.95</b>
<b>Pork Belly Char Siu Rice</b> 叉烧饭 Pork belly char siu served with jasmine rice.	<b>£13.50</b>	<b>Twin Roast Rice</b> 双拼烧味饭 Cantonese roast duck and pork belly char siu served with jasmine rice.	<b>£15.50</b>
<b>Char Siu Wonton Noodles (Dry/Soup)</b> 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.	<b>£14.95</b>	<b>Twin Roast Noodles (Dry/Soup)</b> 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.	<b>£15.95</b>



## DIM SUM

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

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

<b>Thai Prawn Crackers</b> 泰式虾片 Deep fried golden crackers served with Thai chilli sauce.	<b>£3.95</b>
<b>Crispy Wontons (5 pcs)</b> 金脆炸云吞 Deep-fried crispy pork and prawn dumplings.	<b>£7.95</b>
<b>Cuttlefish Dough Sticks (6 pcs)</b> 墨鱼滑酿油条 Crispy and fluffy dough fritters stuffed with cuttlefish.	<b>£8.50</b>
<b>Chef Jason Li's Shanghai Smacked Cucumbers (Vg)</b> 上海风味拍黄瓜 Cucumber tossed in a refreshing chilli oil, vinegar, garlic dressing.	<b>£6.25</b>
<b>Chef Jason Li's Kaofu (Vg)</b> 素烤麸 A sweet and savoury dish comprising soy braised wheat gluten cubes, wood ear fungus and mushrooms.	<b>£9.95</b>
<b>Salt and Pepper Baby Squid</b> 椒盐香酥小鱿鱼 Battered squid deep fried and wok tossed with salt and pepper.	<b>£12.95</b>
<b>Chef Jason Li's Shredded Tofu Salad (Vg)</b> 凉拌干丝 Shredded tofu skin tossed with sesame oil, chilli oil, Sichuan pepper, vinegar and soy sauce.	<b>£6.25</b>

## CANTONESE ROASTS

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

## RICE & NOODLES

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

## WOK SECTION

<b>Claypot Three Cup Chicken</b> 三杯鸡煲 Wok-simmered chicken in a three cup reduction of soy sauce, sesame oil and rice wine.	<b>£15.95</b>
<b>Black Pepper Chicken</b> 黑椒鸡 Chicken slices wok-fried with crushed black pepper and bell peppers.	<b>£16.95</b>
<b>Chicken with Ginger and Spring Onions</b> 姜葱炒鸡 Chicken slices wok-fried with ginger, spring onions and oyster sauce.	<b>£15.95</b>
<b>Sichuan Crispy Chicken La Zi Ji</b> 四川辣子鸡丁 Crispy bite sized chicken wok-fried with spices and numbing Sichuan peppercorns.	<b>£24.95</b>
<b>Claypot Braised Beef Brisket</b> 广式牛腩煲 Beef brisket slow-braised with daikon in a five-spiced sauce.	<b>£17.95</b>
<b>Sweet and Sour Pork</b> 酸甜咕嚕猪肉 Deep-fried pork belly cubes wok-tossed in sweet and sour sauce.	<b>£16.95</b>
<b>Mapo Tofu (Vg Option)</b> 川味麻婆豆腐 (可素) Silken tofu and minced pork cooked in fermented chilli bean paste and Sichuan peppercorns.	<b>£13.95</b>
<b>Braised Tofu and Mushrooms (V)</b> 红烧香菇豆腐 Wok-braised tofu and rehydrated mushrooms served on a bed of pak choy.	<b>£13.95</b>
<b>Claypot Braised Aubergine and Minced Pork (Vg Option)</b> 鱼香茄子煲 (可素) Aubergine, minced pork and shiitake mushroom braised in chilli bean paste.	<b>£15.95</b>
<b>Wok-Fried Seasonal Vegetables (Vg)</b> 清炒时令蔬菜 Wok-fried seasonal vegetable with garlic.	<b>£10.95</b>

## DESSERTS

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

