

**STREET FOOD**  
云南街头烧烤

- Marinated in tradition, these skewers captivate with their rich, aromatic and savory flavors.
- Street Food Platter 烧烤拼盘** 20  
All the skewers together, perfect for sharing
  - Honey Chicken Skewers 鸡肉串** 5  
Sticky chicken skewers marinated in soy sauce and aromatic spices
  - Cumin Lamb Skewers 羊肉串** 6.5  
One of the most popular street food dishes in Yunnan, tender lamb marinated with chilli flakes and cumin.
  - Vegetable Skewers 蔬菜串** 4
  - Garlic Prawn Skewers 鲜虾串** 6

**STARTERS**  
头盘

- Zesty Seaweed Salad 凉拌海带** 6  
Refreshing zesty seaweed with a tangy dressing
- Cucumber Salad 拍黄瓜** 6  
A crisp, cool and crunchy side dish
- Chicken & Sweetcorn Soup 粟米鸡汤** 5
- Sticky Ribs 五香炸排骨** 6.5
- Pork and Prawn Shumai 烧卖** 7  
Delicious open wrapped dumplings packed with pork and prawn, steamed to perfection
- Fiery Wings 香辣鸡翅** 6
- Vegetable Spring Rolls 素春卷** 6

- Wok stir-fried noodles with vegetables and mixed your chosen toppings.
- BBQ PORK** 13
  - CHICKEN** 13
  - VEGETABLE** 12
  - KING PRAWN** 14



**CHAO MIAN**  
炒面

**PLATTERS 拼盘**

Great for sharing.

- The Dumpling Tree Platter** 24  
6x Assorted fried meat dumplings, vegetable spring rolls, salt and pepper chicken wings, salt and pepper squid & sticky ribs
- The Dumpling Tree Veg Platter** 22  
6 x Tofu fried dumplings, vegetable spring rolls, hoisin walnuts, tempura aubergine & Yunnan pan fried cheese

**HOME-MADE BREAD & STEAMED BUNS**

- Barbecued Pork Bun 叉烧包** 4
- Pan Fried Pork Buns x 2 生煎包** 6
- Yunnan Sweet Ham Bun 云南糖腿包** 4
- Warriors Bap 肉夹馍** 5
- Pork & Crab Xiao Long Bao 猪肉蟹小笼包** 10.5
- Mini Pork Steamed Buns 小笼包** 8



**SIDES**

- Prawn Crackers 炸虾片** 3.5
- Steamed Rice 白饭** 4
- Skinny Fries 炸薯条** 3
- Egg Fried Rice 鸡蛋炒饭** 5
- Gua Bao 割包** 4

**RICE DISHES**

- AROMATIC DUCK 烧鸭饭** 14  
served with fried egg, steamed rice and pak-choi.
- BBQ PORK 叉烧饭** 14  
served with fried egg, steamed rice and pak-choi.
- Special Fried Rice 扬州炒饭** 13

**SIGNATURE DUMPLINGS**

Handcrafted dumplings, bursting with authentic flavours. £7 for 6pcs & £12 for 12pcs

Best paired with: V Sauvignon Blanc, Les Grands Bouillons Chardonnay 2021 IGP Pays d'Oc

- Dirty Dozen 混合饺子** Assorted meat dumplings
- Tofu & Green Bean 豆腐绿豆饺子**
- Beef and Onion 牛肉洋葱饺子**
- Chicken & Dried Mushroom 鸡肉香菇饺子**

- Pork and Chinese Chives 猪肉韭菜饺子**
- Prawns & Celery 鲜虾芹菜饺子**
- Mixed Vegetables 素菜饺子**
- Lamb & Coriander 羊肉香菜饺子**

**PICK A STYLE**

- Fried** 1.00
- Steamed** -

**ADD EXTRAS**

- Plain Soup 清汤** 3
- Hot & Sour Soup 酸辣汤** 3



**RICE NOODLES**

Fresh, hand-made Yunnan rice noodles cooked from traditional home recipes. Unlimited Rice noodles add £2.50

- Signature Cross the Bridge Rice Noodles 过桥米线** 18  
A bowl with a story. Served in 3 parts - Hot broth, a platter of fresh meat and vegetables and lastly, home-made rice noodles.
- Tom Yum Rice Noodles 冬阴功米线** 13
- Braised Pork Belly Rice Noodles 猪肉米线** 13
- Tofu Flurry Rice Noodles 豆花米线** 13
- Rice Noodle Chicken Salad 鸡丝凉米线** 13
- Copper Pot Rice Noodles 铜锅米线** 13
- Braised Beef Rice Noodles Soup 牛肉米线** 13



**WONTONS**

Savour our delicate flavourful wontons. Choose your filling and your perfect serving style:

- SOUP**: Immersed in a comforting, aromatic broth
- CHILLI**: For those seeking a spicy kick, dumplings topped in a rich, savoury sauce
- Best paired with: Max Ferd Richter Estate Riesling Mosel 2021
- NOODLE SOUP + £2**: combining wontons with silky noodles in aromatic broth
- Mixed Veg Wonton** 10
- Fresh Prawn Wonton** 11
- Pork Wonton** 10



**TASTE OF YUNNAN**

Dive in and enjoy the best of Yunnan's beloved recipes!

- Hand Torn Chicken 手撕鸡** 12  
Hand shredded chicken, topped with fresh lemon, chilli and coriander. Served cold. Refreshing and light
- Triple Red Chops 红三剁** 13  
One of Yunnan's most famous dishes. Triple Red Chops. The 3 shades of red refer to the tomato, minced pork and red pepper
- Stir Fried Rice Flakes with Minced Pork** 13  
Springy rice flakes with minced pork seasoned with a special blend of spices, complimented by a mix of crunchy vegetables - a balanced meal by itself - 云南炒饵块
- Yunnan Chicken Crock Pot Soup** 6  
云南汽锅鸡
- Grandma's Potatoes 老奶洋芋** 8.5  
A home-cooked favourite, fluffy rough pressed potatoes, fried with spring onions and seasoned with Sichuan pepper, topped with chilli oil
- Thousand Layered Pork 千张肉** 16  
Marinated pork belly slices with Meigan leaves and spices, layered and steamed for a rich, aromatic flavour.
- Spice Chargrilled Beef 碳烧牛腩** 16  
Succulent beef belly, marinated and seared to perfection
- Copper Pot Rice with Bacon 云南铜锅饭** 12
- Yunnan Pan Fried Cheese 火煎大理乳饼** 6

**LEGENDARY NOODLES**

**盖帽鸟巢脆面**

- Crispy Birds Nest Noodles, with your choice of toppings
- Vegetable Stir Fry with Tofu 豆腐蔬菜帽** 14
- Sweet and Sour Chicken 咕噜鸡帽** 15
- Sweet and Sour Pork 咕噜肉帽** 15
- Beef in Black Bean Sauce 黑椒牛肉帽** 15
- Seafood Stir Fry 海鲜帽** 16

**RICE RIBBONS & VERMICELLI**

- Stir fried Rice Ribbons with Beef** 14  
干炒牛河
- Signature Singapore Rice Ribbons** 14  
新洲炒河粉 stir fried with pork, prawns and egg
- Signature Singapore Rice Vermicelli** 14  
新洲炒米粉 stir fried with pork, prawns and egg

**A LA CARTE**

Dive into the world of Chinese cuisine

- Aromatic Roast Duck 无骨烤鸭** 18  
1/2 Aromatic roast duck served with pancakes and fresh cucumber, spring onions and special duck sauce
- Salt and Pepper Prawns 椒盐大虾** 13
- Sweet and Sour Prawns 咕噜虾** 13
- Salt and Pepper Squid 椒盐鱿鱼** 13
- Sweet and Sour Chicken 咕噜鸡** 12
- Sweet and Sour Pork 咕噜肉** 12
- Satay Chicken 沙爹鸡** 12
- Stir Fried Aubergine 余香茄子** 10
- Mapo Tofu with Pork 麻婆豆腐** 12
- Mapo Tofu 麻婆豆腐** 11
- Chilli Chicken 辣子鸡** 12  
Best paired with: Max Ferd Richter Estate Riesling Mosel 2021
- Barbecued Pork 叉烧肉** 12
- Twice Cooked Pork Belly 回锅肉** 12
- Beef in Black Bean Sauce 豉椒牛肉** 12
- Crispy Roast Pork Belly 脆皮猪腩** 15
- Seabass with Ginger and Spring Onions 葱姜鲈鱼** 15
- Stir Fried Pakchoi 清炒上海青** 10
- Mixed Veg Stir Fry 清炒时鲜蔬菜** 10
- Stir Fried Shredded Potatoes** 10

**THE IMPORTANT STUFF!**

If you have dietary restrictions or allergies, please inform us prior to ordering. Please be aware that all of our dishes are made in a kitchen where allergens are used. All gratuities and service charges are divided among our staff. A discretionary service charge of 12.5% will be added to your total bill.

**HOW DID WE DO?**

LET US KNOW BY LEAVING US A REVIEW! SCAN THIS CODE USING YOUR SMARTPHONE:

