

# KEN LO'S MEMORIES OF CHINA



65/69 EBURY STREET  
LONDON  
SW1W 0NZ

Tel: 020 7730 7734  
Fax: 020 7730 2992

## A LA CARTE

### STARTERS

1.	Siu Mai (4 chicken & prawn-stuffed steamed dumpling served in a basket)	5.95
2.	Crispy "Seaweed" with Almonds (V)	5.50
3.	Crispy Wonton (served with Sweet and Sour Sauce)	7.50
4.	Crispy Spring Rolls (V)	6.00
5.	Crispy Peking Sesame Prawn Toasts	7.50
6.	Fragrant Braised Aubergine* (V)	7.50
7.	Capital Spare-ribs	8.00
8.	Five Spice Spare-ribs	8.00
9.	Crispy Thai King Prawn Roll or Crispy Prawn Ball* (per roll or per ball) (Minimum order 2)	3.50
10.	Three Spiced Hot-fried Salt-&-Pepper Pork Chopettes	8.00
11.	Fresh Scallop, Steamed in Shells (served with Black Bean Sauce or Homemade Sauce)*(4)	16.00
12.	Fresh Scallop, Steamed and Pan-fried with Fresh Asparagus* (Minimum order 2)	4.50
39.	Crispy Soft Shell Crabs*	13.95
101.	Vegetarian Dumplings, Steamed or Pan-fried (V)	7.95
102.	Steamed Prawn Dumplings	8.95
106.	Red Oil Poached Chicken Dumplings (Soya-chilli dip sauce)	7.95
107.	Peking "Kuo-Tieh" Chicken Dumplings (steamed and uniquely sautéed as in Beijing, served with vinegar/ginger dip sauce)	7.95
108.	Three Precious Flavours in Black Bean Sauce (Scallops, Prawns and Chicken)*	10.50
109.	Courgettes Stuff with Minced Prawns*	7.95
110.	Crispy Deep-fried Shredded Smoked Chicken *	8.95
111.	Bang Bang Chicken (a cold Sichuan dish with spicy nutty sauce)*	8.00
113.	Three Spiced Squid	8.95
118.	Sautéed Spicy Salt and Pepper Bean Curd* (V)	7.95
119.	Tempura Mixed Vegetables* (V)	7.95

### SOUPS

13.	Crabmeat <b>or</b> Chicken Sweet-corn Soup	5.80
14.	Hot and Sour Soup	5.80
15.	Sliced Fish Pepper-pot Soup	5.80
16.	Sliced Lamb Cucumber Soup	5.80
17.	Sliced Chicken Asparagus Soup with Chinese Mushrooms	5.80
18.	Shanghai Fish and Crabmeat Soup	5.80
19.	Wonton with Cabbage and Chinese Mushroom Soup	5.80

\* Specialities  
(V) Vegetarian



## **SECOND COURSE**

21.	Mongolian Barbecue of Lamb served in Lettuce Puffs*	14.95
22.	Minced Prawns and Chicken served in Lettuce Puffs	12.95
122.	Julian Mixed Vegetables served in Lettuce Puffs* (V)	11.95
23	Imperial Peking Duck* (to be carved, order at least one day in advance)	45.00
	Sichuan Crispy Aromatic Duck (to be Shredded):-	
24.	Whole	39.95
25.	Half	20.00
26.	Quarter	12.00
28.	Sizzling Yu-Hsiang Lobster* (with shell or off shell)	35.00
29.	Sautéed Spicy Salt and Pepper Lobster* (with shell or off shell)	35.00
129.	Steamed Lobster in a deep spiced Sauce* (with shell)	35.00
30.	Stir-fried Fresh Lobster with Ginger and Spring Onion Noodles* (with shell or off shell)	39.00

## **SEAFOOD**

31.	Crispy Fried King Prawns (in breadcrumbs)	13.95
32.	Sautéed Spicy Salt and Pepper Prawns	13.95
33.	Sichuan "Kung Po" Prawns	13.95
34.	Sichuan "Yu-Hsiang" Prawns*	13.95
136.	Sichuan Spicy Prawns with Dry Chilli and Asparagus*	13.95
137.	Sichuan Spicy Prawns with Pine Kernels*	13.95
135.	Sichuan Spicy Monk Fish with Dry Chilli and Asparagus*	16.95
35.	Steamed Sea Bass*	21.00
36.	Large Steamed Sea Bass*	29.95
138.	Monk Fish (Fillet) Sautéed Spicy Salt and Pepper or Cantonese Ginger and Spring Onion.	16.95
37.	Iron-Plate Sizzled Salmon*	14.95
115	Steamed Salmon with Ginger and Spring Onions	14.95
40.	Cantonese Sweet and Sour Prawns (light battered, sauce in the dish)	13.95
131.	Cantonese Squid in Black Bean Sauce	13.95
133.	Kuo Ta Egg-battered Sliced Fish	16.95
134.	Iron-plate Sizzled Mixed Seafood in Black Bean Sauce (Scallops, Prawns and Squids)	14.95
139.	Fresh Japanese Mushroom "Shiitake" stuffed with minced Prawns	13.95

## **MEAT**

41.	Peking Diced Chicken with Cashew Nuts*	12.95
142.	Cantonese Sweet and Sour Chicken	12.95
42	Deep-fried Chicken with Lemon Sauce	12.95
43.	Iron-plate Sizzled Chicken in Black Bean Sauce*	12.95
44.	Sichuan Diced Chilli Chicken with Peppers	12.95
45.	Kuo Ta Egg-battered Chicken*	12.95
46.	Cantonese Beef in Oyster Sauce	13.95
47.	Peking quick-fried Lamb with Spring Onion*	13.95
48	Sichuan Hot-fried Shredded Beef	13.95
49.	Iron-Plate Sizzled Beef	13.95
50.	Cantonese Beef in Black Bean Sauce	13.95
51.	Sichuan Double Cooked Pork*	12.95
52.	Cantonese Sweet and Sour Pork	12.95
53.	Honey Roasted "Cha Siu" Pork	12.95
54	"Cantonese Style" or Black Pepper Medallions of Beef*	14.95
78.	Ma Po Toufu	12.95

**\* Specialities**

**(V) Vegetarian**

## **VEGETABLE DISHES**



60.	Mange Tout	6.95
61.	Seasonal Chinese Greens with Oyster Sauce <b>or</b> Garlic Sauce	6.95
62.	Sichuan French Beans	6.95
63.	Spicy Bean Curd Casserole	6.95
64.	Ginger and Broccoli	6.95
66.	Fresh Asparagus	6.95
67.	Mixed Vegetables	6.95
68.	Fresh Japanese Mushroom "Shiitake"	7.95
69.	Sugar Snap Peas, Baby Corn with Oyster Sauce	6.95
79.	Seasonal Chinese Greens with Fresh Japanese Mushroom "Shiitake"	8.95

## **RICE AND NOODLES DISHES**

70.	Steamed Rice	3.25
71.	Egg Fried Rice	3.95
72.	Yangchow Fried Rice (with shrimps, chicken and peas)	6.50
73.	Chow Mein with Fresh Vegetables, Soya Sauce and Sesame Seeds (V)	7.95
74.	Singapore Noodles	9.95
75.	Special Chow Mein with Prawns, Chicken and Beef	9.95
76.	Hand-made Noodles with King Prawns and Mange Tout	12.95
77.	Vegetarian Fried Rice (V)	5.95

## **SPECIAL CHINESE DISHES (CLAY POT)**

80.	Clay Pot Chicken with Bean Curd	12.95
81.	Clay Pot Lamb with Lemon Grass	14.95
82.	Clay Pot Aubergine with minced Prawns	12.95
83.	Clay Pot Mixed Sea Food with Assorted Sauces	14.95
84.	Clay Pot Vegetarian Bean Curd (V)	10.50

### **\* Allergy Warning \***

**The dishes above do not include any genetically modified ingredients but have been prepared in an environment in which nut or nut products are prepared and so may contain nuts or nut products**

**\* Through the years Mr But, the Chef, and Ken Lo have combined their expertise to enable you to explore the unique flavours and textures of the following dishes which are highly recommended**

**\* Specialities  
(V) Vegetarian**

**Cover Charge £1.20 per person**

**A discretionary Service Charge of 13% will be added**



**MENUS FOR QUICK EXECUTIVE LUNCHEONS**  
**(For a minimum of 2 people)**

**MENU "1"**

**@ £22.50 per person**

***Starters:***

Quick fried Three Precious Flavours  
(Scallops, Prawns and Chicken)  
Salt-&-Pepper Pork Chopettes  
Crispy "Seaweed" with Almonds (V)

***Soup:***

Sweet-corn with Chicken Soup

***Main Courses:***

Sichuan Hot-fried Shredded Crispy Beef  
Chicken in Black Bean Sauce  
Stir-fried Prawns with Ginger and Spring Onion  
Egg Fried Rice

Chinese Tea

**MENU "2"**

**@ £19.50 per person**

***Starters:***

Crispy Spring Rolls  
Crispy Deep-fried Shredded Smoked Chicken

***Soup:***

Hot and Sour Soup

***Main Courses:***

Beef in Black Bean Sauce  
Cantonese style Sweet and Sour Chicken  
Wok-Fried Mixed Vegetables  
Egg Fried Rice

Chinese Tea



**HIGHLY RECOMMENDED**  
**(SET MENUS)**  
**with some of our Top Dishes**

**"GASTRONOMIC TOUR OF CHINA" - Menu "A"**

**@ £31.50 per person (Minimum 2 people)**

***Starters***

Sautéed Spicy Salt and Pepper Prawns

Capital Spare-ribs

Sichuan Bang Bang Chicken

*(a cold Sichuan dish with spicy nutty sauce)*

\*\*\*

***Principal Dish***

Sichuan Aromatic & Crispy Duck

*(served with pancakes, special duck sauce,  
spring onion and cucumber)*

\*\*\*

***Main Courses***

***Served with rice***

Peking Style Diced Chicken with Cashew Nuts

Sichuan Spicy Prawns with Pine Kernels

Cantonese Style Sliced Beef in Black Bean Sauce

\*\*\*

***Dessert***

Fruit Sorbet

**"THE LOBSTER FEAST" - MENU "B"**

**@ £36.00 per person (Minimum 2 people)**

***Starters***

Mongolian Barbecue of Lamb in Lettuce Puffs

\*\*\*

***Soup***

Chicken Sweet-corn Soup

\*\*\*

Cantonese Ginger and Onion Lobster

\*\*\*

***Main Courses***

***Served with rice***

Sichuan Spicy King Prawns

Crispy Shredded Beef

Seasonal Chinese Greens with Fresh "Shiitake" Mushroom

\*\*\*

***Dessert***

Fruit Sorbet



**FRAGRANT GARDEN - Menu "C"**

**@ £34.00 per person (Minimum 4 people)**

*Combination Starters*

Five Spiced Spare-ribs  
Sautéed Spicy Salt and Pepper Prawns  
Crispy Deep-fried Shredded Smoked Chicken  
Scallop & Prawn Dumpling (steamed)

\*\*\*

*Principal Dish*

Sichuan Aromatic & Crispy Duck  
(served with pancakes, special duck sauce,  
spring onion and cucumber)

\*\*\*

*Main Courses*

Salmon with Black Bean Sauce  
Sichuan Crispy Shredded Beef  
Cantonese Style Black Pepper Lamb with Cashew Nuts  
Steamed Fragrant Rice

\*\*\*

*Dessert*

Peking Sugar-Spun Glazed Apple & Banana  
With Ice Cream



**SPECIAL SET DINNER - Menu "D"**

**Menu for a medium sized party of 4 persons upwards  
@ £35.00 per person**

-

***Starters***

Fragrant Braised Aubergines  
Three-Spiced Salt & Pepper  
Pork Choplettes  
Steamed Scallops in Black Bean Sauce  
Crispy-fried King Prawns (in breadcrumbs)

\*\*\*

***Soup***

Sweet corn and Crabmeat Soup

\*\*\*

***Principal Dish***

Sichuan Aromatic & Crispy Duck  
(served with pancakes, special duck sauce,  
spring onion and cucumber)

\*\*\*

***Main Course***

***served with rice***

Peking quick-fried Lamb with Garlic and Spring Onion  
Steamed Sea bass  
Stir-fried Ginger and Broccoli

\*\*\*

***Dessert***

Peking Sugar-Spun Glazed Apple  
with Fruit Sorbet



**MANDARINS TALE - Menu "E"**

**@ £42.50 per person (Minimum 6 people)**

*Combination Starters*

Capital Spare-ribs  
Sautéed Spicy Salt and Pepper Squid  
Deep-fried Crispy Thai Prawn Rolls  
Fresh Scallop Steamed in Shells,  
(Served with Black Bean Sauce)

\*\*\*

*Second Course*

Sichuan Aromatic & Crispy Duck  
(served with pancakes, special duck sauce,  
spring onion and cucumber)

\*\*\*

*Principal Dish*

Braised Fresh Lobster with Ginger and Spring Onion (off shell)  
(On bed of home-made Hand-pulled Noodles)

\*\*\*

*Main Courses*

Steamed Sea Bass  
Sichuan Spicy Chicken with Asparagus  
“Cantonese Style” Pan-fried Medallions of Beef  
Wok-fried Seasonal Vegetable with Oyster Sauce  
Steamed Fragrant Rice

\*\*\*

*Dessert*

Fresh Fruit Platter



**SPECIAL MENU - Menu "F"**

**@ £45.00 per person (Minimum of 8 People)**

***Order at least one day in advance due to long preparation time***

***Please order in advance. Order appoints arrival “Peking Duck” has to been replaced by  
“Sichuan Aromatic & Crispy Duck”***

***Starters***

Ginger Onion Lobster

\*\*\*

***Second Course***

Fish & Crab Meat Soup

\*\*\*

***Principal Dish***

Peking Duck  
(served with pancakes, special duck sauce,  
spring onion and cucumber)

\*\*\*

***Main Courses***

Fillet of Fish in Wine Sauce  
Stir Fried Scallops with Asparagus  
Sichuan Yu-Hsiang King Prawn  
Seasonal Vegetable  
Special Fried Rice

\*\*\*

***Dessert***

Peking Glazed Apple and Bananas



**REGIONAL DINNER**  
**PEKING AND NORTH CHINA BIAS - Menu "G"**  
**@ £38.00 per person (Minimum of 8 People)**

**Order at least one day in advance due to long preparation time**

***Starters***

Shantung Hand-shredded Chicken  
Kuo Tieh Steamed-&-Grilled Dumplings  
Sesame Prawn Toasts with Seaweed

\*\*\*

***Soup***

Shanghai Fish and Crabmeat Soup

\*\*\*

***Principal Dish***

Peking Duck  
(served with pancakes, special duck sauce,  
spring onion and cucumber)

\*\*\*

***Main Courses***

Sichuan Hot Fried Shredded Beef  
Kuo Ta Egg-battered Sliced Fish  
Iron-Plate Mixed Seafood  
Hand-drawn Noodles Tossed with  
Quick-fried Prawns and Mange Tout  
(Served with rice or fried rice)

\*\*\*

***Dessert***

Fresh Fruit Salad with  
Ice Cream



## **SPECIAL CNY Menu**

**@ £46.00 per person (Minimum of 8 People)**

### ***Starters***

“Double Happiness “ Four-Colour Steamed Dumplings

Sautéed Spicy Salt and Pepper Prawns

Aromatic Crispy Duck Spring Rolls

Shantung Style marinated Chicken with Jellyfish

\*\*\*

### ***Second Course***

Braised Fish with Crab Meat Soup

\*\*\*

### ***Principal Dish***

Braised Fresh Lobster (off shell) with Ginger and Spring Onion  
On bed of Hand-made Noodles

\*\*\*

### ***Main Courses***

Pan-fried Fillet Sea Bass

Sautéed Spicy Salt and Pepper Pork Fillet Steak

Quick-fried Mange Tout Shoot

Steamed Fragrant Rice

\*\*\*

### ***Dessert***

Assorted Fresh fruit Platter



**IMPERIAL BANQUET**  
**IN TRADITIONAL MANDARIN STYLE**  
**@ £49.50 per person (Minimum of 10 People)**

***Order at least one day in advance due to long preparation time***

***Cold Starters***

Steamed Lobster in Spicy Ma-La Sauce

\*\*\*

***Hot Starters***

Four-Colour Steamed Dumplings  
Hong Kong Crispy "Chicken Rolls"  
(Stuffed with bamboo shoots and Chinese mushrooms)

\*\*\*

***Soup***

The Fish & Crab Meat Soup

\*\*\*

***Principal Dish***

Peking Duck  
(served with pancakes, special duck sauce,  
spring onion and cucumber)

\*\*\*

***Main Courses***

Yellow River Sweet & Sour Whole Fish  
Iron-Plate Sizzled Beef in Black Bean Sauce  
Peking Crabmeat and Prawn Fu-Yung  
Braised Chinese Mixed Vegetable

\*\*\*

***Dessert***

Chilled Lotus Nut Soup with Assortment of Fresh Fruits



**REGIONAL DINNER**  
**WITH BIAS TOWARD PEKING**  
**AND WEST CHINA COOKING – Menu "H"**  
**@ £40.00 per person (Minimum of 10 People)**

***Order at least one day in advance due to long preparation time***

***Cold Starters***

Steamed Lobster in Spicy Ma-La Sauce

\*\*\*

***Starters***

Capital Spareribs  
Crispy Deep-Fried King Prawns  
Peking Steamed-&-Grilled Kuo-Tieh Dumplings  
(With Ginger and Vinegar Sauce)

\*\*\*

***Principal Dish***

Peking Duck  
(served with pancakes, special duck sauce,  
spring onion and cucumber)

\*\*\*

***Main Courses***

Sichuan Braised Whole Fish in Sichuan  
Spicy Tou-Pan Sauce  
Iron Plate Sizzled Chicken in Black Bean Sauce  
Sichuan Crispy Shredded Beef  
Braised Chinese Mixed Vegetable

\*\*\*

***Dessert***

Peking "Toffee Banana & Apple" with Sorbet