

## 小餐館 SMALL EATS

GREAT FOR SHARING...

### NIBBLES

**CHICKEN SATAY** 5.75  
Skewered & grilled chicken w/ a peanut satay sauce

**FIVE SPICED SQUID** 6.50  
Crispy squid in our secret 5 spice batter w/ a sweet chilli dip

**SICHUAN BEEF WONTON** 5.20  
Chinese beef wonton dumplings from Sichuan Province in a Sichuan sauce

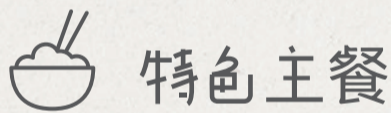
**PRAWN CRACKERS** 3.30  
**EDAMAME (v ve gf)** 4.45  
**SPICY EDAMAME (v ve)** 4.75

**SPRING ROLLS**  
Crispy Chinese pancakes filled & rolled w/ a dipping sauce

**VEGETABLE (v)** 5.10  
**DUCK** 5.50

**GYOZA**  
Steamed & fried Japanese dumplings w/ a soy dipping sauce

**VEGETABLE (v)** 5.20  
**CHICKEN** 5.40



## 特色主餐 SPECIALITIES

WE RECOMMEND A SIDE OF RICE OR NOODLES TO COMPLIMENT YOUR DISH

**KATSU CURRY**  
Chicken in honey breadcrumbs w/ a mild Japanese katsu curry sauce 8.45

Sweet potato & aubergine in honey breadcrumbs w/ a mild Japanese katsu curry sauce (v) 8.25

### KOREAN FRIED CHICKEN

Crispy chicken or tofu w/ onions, green beans & peppers in a smokey spiced Korean sauce  
**CHICKEN / 8.75**    **TOFU (v ve) / 8.65**

**CRISPY DUCK**  
Served with pancakes, cucumber, spring onion, hoisin sauce 12.65

**FIRECRACKER**  
Chillies, ginger, garlic, green beans, peppers, cashews in a sweet spicy sauce  
**CHICKEN / 8.55**    **PRAWN / 8.95**

**KUNG PAO**  
Stir-fried in a Kung Pao sauce w/ mixed vegetables, peanuts, ginger, chilli  
**CHICKEN / 9.45**    **TOFU (v ve) / 8.95**

**CRISPY SEA BASS**  
Crispy battered sea bass, green beans, Chinese three flavour sauce, garlic, chilli, coriander, lime leaf 10.25

**CRISPY SHREDDED BEEF**  
Crispy beef in a sweet spicy sauce 9.75

**SWEET & SOUR CHICKEN**  
Mixed peppers, pineapple, crispy chicken, sweet & sour sauce 8.25

**SHANGHAI LEMON CHICKEN**  
Chicken breast in honey breadcrumbs w/ a zesty lemon sauce 8.55

**THAI YELLOW CURRY (v ve)**  
Medium curry w/ butternut squash, green beans, aubergine  
**VEGETABLE (v ve) / 7.95**    **CHICKEN / 8.45**

**THAI GREEN CURRY (gf)**  
Spicy curry w/ aubergine, mixed peppers  
**CHICKEN / 8.95**    **PRAWN / 9.45**



## 沙拉 SALADS

**THAI GREEN PAPAYA SALAD (gf)**  
Green papaya, green beans, lime, tomato, shrimp & peanuts in a spicy dressing 8.95

**BAN LEE VEGETABLE SALAD**  
Broccoli, butternut squash, cashew nuts, courgette, peppers, tangy mustard dressing  
**VEGETABLE (v ve) / 8.55**    **CHICKEN / 10.35**

**BANG BANG CHICKEN SALAD**  
Grilled chicken, salad leaves, peanuts, sesame, soy dressing 9.25

ASK FOR OUR  
GLUTEN FREE,  
VEGETARIAN  
& VEGAN MENUS



LIKE, FOLLOW, HEART

f dimtfood    t dim\_t    i dimtrestaurant

## SPECIALS 特别

**SEA BASS & MISO DIM SUM** 4.25

**SPICY COD DIM SUM** 4.25

**SHENGJIANG CHICKEN STIR-FRY** 8.95

Wok-cooked chicken, ginger, onion, whiteback mushroom



SERVED WHEN STEAMING... PERFECT AS A STARTER OR MAIN

**4.25**

Prawn

Prawn & Chive

Spicy Prawn

Prawn, Peanut & Coriander

Pork & Prawn

Scallop & Prawn

**4.15**

Spicy Beef

Lamb, Leek & Coriander

Duck & Ginger

Spicy Chicken

Chicken, Cashew & Coriander

**3.75**

Spicy Vegetable (v ve)

Mixed Vegetable (v)

Spinach (v)

EACH PORTION OF DIM SUM CONTAINS 3 OF THE SAME FLAVOUR

**CHAR SIU ROAST PORK BUNS / 4.35**

EACH PORTION CONTAINS 2 WHITE FLUFFY STEAMED BUNS



TURN OVER FOR OUR SPECIAL TEA MENU, THE TRADITIONAL DRINK TO ENJOY WITH DIM SUM



## 面条饭 NOODLES & RICE

STRAIGHT FROM THE WOK

### SUPERFOOD TERIYAKI STIR-FRY (gfo)

The healthy no carb option! Carrot, pak choi, butternut squash, Chinese leaf, broccoli, courgettes, spinach

Add egg, udon or Japanese rice noodles for the carb option

**CHICKEN / 8.75**    **PRAWN / 8.95**  
**SALMON / 10.95**    **TOFU (v ve) / 8.55**

**SINGAPORE FRIED NOODLES**  
Chicken & shrimp spicy noodle stir-fry, carrot, bean sprouts, pepper, onion, egg 9.35

**PHAD THAI (gf)**  
Thai rice noodles, tamarind sauce, crushed peanuts, egg, beansprouts  
**TOFU OR CHICKEN / 8.95**    **PRAWN / 9.45**  
**CHICKEN & PRAWN / 9.95**

**NASI GORENG**  
Wok fried egg rice, spicy Malaysian sauce, tiger prawns, chicken, green beans, carrots, red onions, garlic, chilli 9.25

**GYOZA NOODLE SOUP**  
Egg noodles, bean sprouts, chilli, carrot, spinach, fresh mint, coriander, vegetable broth  
**CHICKEN GYOZA / 8.35**  
**VEGETABLE GYOZA (v) / 8.35**

**TOM YUM SOUP (gf)**  
Japanese rice noodles, pak choi, red chillies, bean sprouts, green beans, sour lemongrass broth  
**CHICKEN / 8.45**    **PRAWN / 8.75**  
**SALMON / 10.95**

**JAPANESE FRIED RICE (gfo)**  
Wok fried rice w/ pak choi, peppers, green beans, carrot, bean sprouts, red onion, spinach, in a teriyaki sauce  
**CHICKEN / 8.75**    **PRAWN / 9.15**  
**TOFU (v) (ve - without egg) / 8.55**

**SWEET COCONUT STIR-FRY (gf)**  
Mild spicy Japanese rice noodles, creamy coconut sauce, lemongrass, peppers, carrot, bean sprouts  
**CHICKEN / 8.95**    **PRAWN / 9.45**  
**TOFU (v ve) / 8.95**



## 小菜 SIDE DISHES

**EGG FRIED RICE (v)** 3.20

**STEAMED RICE (v ve gf)** 2.50

**COCONUT RICE (v ve gf)** 3.00

**STIR-FRIED EGG NOODLES (v)** 3.20

**SPICED BROCCOLI STIR-FRY (v ve)** 3.75

**PAK CHOI W/ VEGAN OYSTER SAUCE (v ve)** 4.50

We cannot guarantee our dishes are allergen free - for detailed allergen information please speak to your server before ordering. (v) vegetarian, (ve) vegan, (veo) vegan option available, (gf) made with gluten free ingredients, please be aware our kitchen does contain gluten, (gfo) a gluten free option is available. Fish may contain bones. Service charge not included except for tables of 7 or more when a discretionary 10% will be added. We do not accept cheques. 10% service charge is also applicable to all tables on event days.



# COCKTAILS

## 鸡尾酒

**THE RED DRAGON** 7.25  
Vodka, ginger, raspberry, pink grapefruit, Peychaud's bitters

**LYCHEE & LEMONGRASS** 6.95  
Vodka, lychee liqueur, lemongrass, lychee, lime

**PASSION FRUIT FIZZ** 7.25  
Prosecco, vodka, lychee liqueur, passion fruit, lemon, lime

**WATERMELON MOJITO** 7.25  
Rum, watermelon, lime, mint

**G & TEA** 6.95  
Gin, jasmine, sencha & hibiscus tea, pineapple, peach bitters

**GUAVA BELLINI** 7.25  
Prosecco, vodka, guava, passion fruit, peach

# 小餐馆 NIBBLES

**PRAWN CRACKERS** 3.30  
**EDAMAME (v ve gf)** 4.45  
**SPICY EDAMAME (v ve)** 4.75

## SPIRITS

FULL RANGE OF SPIRITS AVAILABLE

酒  
**HOT SAKE**  
1/4 BOTTLE 7.75

# YUM CHA 茶

The Chinese have been drinking tea with food for thousands of years. Tea has been proven to aid digestion and when paired with the correct dim sum can create a heavenly combination

## GREEN TEA

**JASMINE GREEN** 2.75  
FUJIAN, CHINA  
Silky smooth & refreshing with a sweet & delicate jasmine flavour

**GUN POWDER** 3.10  
ZHEJIANG, CHINA  
A delicate light green brew that is exceptionally sweet & clean with a hint of smokiness

## OOLONG TEA FUJIAN CHINA

**TIE GUAN YIN OOLONG** 3.10  
Overwhelming floral notes, gentle sweetness that lingers on the palette

## FLOWERING TEA FUJIAN CHINA

**JASMINE FLOWER** 3.40  
Soft, subtle cup with a teasing jasmine aroma

## ICED TEA

LYCHEE, MINT OR SUPER BERRY 3.10

## WHITE TEA

**WHITE PEONY / FUJIAN, CHINA** 3.10  
Light, creamy & refreshing with undertones of cucumber & melon

## OTHER TEAS

**FRESH GINGER w/ honey** 2.45  
**FRESH MINT** 2.45  
**FRESH LEMONGRASS w/ honey** 2.45  
**ENGLISH BREAKFAST** 2.30

# SOFTS

**MINERAL WATER 50cl** 2.65  
STILL & SPARKLING  
**COCA COLA** 2.90  
**LEMONADE** 2.40  
**DIET COKE** 2.80

**FRUIT LEMONADES 3.50**

FRESH MINT, FRESH GINGER, LYCHEE, RASPBERRY, PASSION FRUIT

**JUICES 2.95**

MANGO, WATERMELON, LYCHEE, APPLE, CRANBERRY

# 咖啡 COFFEE

**ESPRESSO** 2.30  
**DOUBLE ESPRESSO** 2.40  
**CAPPUCCINO** 2.80  
**LATTE** 2.80  
**AMERICANO** 2.30  
**DECAF** 2.30

# 啤酒 BEERS

**ASAHI JAPAN 330ml** 4.45  
**LUCKY BUDDHA CHINA 330ml** 4.55  
**PEACOCK MANGO & LIME CIDER 500ml** 6.45

**TIGER SINGAPORE 300ml / 640ml** 4.35 / 6.95  
**TIGER DRAFT half / pint SINGAPORE (London Bridge, Winchester & Whiteley only)** 3.55 / 6.25

**HEINEKEN 0.0% ALCOHOL NETHERLANDS 330ml** 3.50  
**ESTRELLA GALICIA GLUTEN FREE SPAIN 330ml** 4.45

## SPARKLING

125ml Bottle  
**PROSECCO** 5.75 25.90  
Veneto, Italy  
**MUMM CORDON ROUGE (v) (ve)** 33.90  
Champagne, France  
**VEUVE CLICQUOT (v) (ve)** 48.90  
Champagne, France

## ROSÉ

175ml 250ml Bottle  
**GRENACHE ROSÉ** 5.40 6.50 18.60  
Languedoc-Roussillon, France  
**PINOT GRIGIO BLUSH** 5.70 7.10 19.90  
Veneto, Italy

Wine also available in 125ml. Spirits served in 25ml

## WHITE WINE

175ml 250ml Bottle  
**CHENIN BLANC** 5.20 6.40 17.90  
Western Cape, South Africa  
**PINOT GRIGIO** 5.50 7.20 20.50  
Veneto, Italy  
**CHARDONNAY** 5.80 7.30 20.90  
Maule Valley, Chile  
**RIESLING** 20.30  
Alsace, France  
**PICPOUL DE PINET** 20.80  
Languedoc-Roussillon, France  
**SAUVIGNON BLANC** 6.10 8.00 22.90  
Marlborough, New Zealand  
**WHITE CABERNET** 27.90  
From Château Changyu Moser, Ningxia, China  
Floral aromas - peach, exotic fruits & a hint of violet  
**POUILLY FUMÉ** 28.90  
Loire, France

## RED WINE

175ml 250ml Bottle  
**CARIGNAN GRENACHE** 5.20 6.40 17.90  
Languedoc-Roussillon, France  
**MERLOT** 5.60 7.00 19.80  
Aconcagua Valley, Chile  
**MALBEC** 21.80  
Mendoza, Argentina  
**SANGIOVESE** 5.60 7.00 19.80  
Emilia-Romagna, Italy  
**PINOT NOIR** 22.90  
Aconcagua Valley, Chile  
**CABERNET SAUVIGNON** 26.50  
From Château Changyu Moser, Ningxia, China  
Full bodied, blackberry, chocolate & leather w/ a hint of spice  
**SHIRAZ VIOGNIER** 24.80  
New South Wales, Australia

# DESSERTS

## 甜点心

**ICE-CREAM (v gf)** 4.50  
Vanilla or chocolate ice-cream w/ hot chocolate sauce

**TOFFEE PEANUT SUNDAE (v)** 5.95  
Vanilla ice-cream, brownie pieces, toffee & chocolate sauce, fresh whipped cream, crushed peanuts

**YEE KWAN JASMINE TEA ICE-CREAM (v gf)** 4.25

**CHOCOLATE SUKIYAKI** 5.95  
Hot chocolate sauce w/ banana, lychees, pineapple, marshmallows

**YEE KWAN LIME & LEMONGRASS SORBET (v ve gf)** 4.25

**CHOCOLATE BENTO BOX (v)** 5.95  
Warm chocolate brownie w/ vanilla ice-cream

**BANANA KATSU (v)** 5.60  
With a choice of chocolate or toffee sauce w/ vanilla ice-cream

**RASPBERRY SORBET (v ve gf)** 4.25

**PASSION FRUIT CHEESECAKE (v)** 5.95  
Classic cheesecake made w/ passion fruit