

DRINKS MENU

WINE

125ml measures are also available			
WHITE	175ml	250ml	bottle
<b>chenin blanc, stormy cape</b>	4.95	6.95	19.95
western cape, south africa – a stunning and spritely wine, boasting notes of passion fruit and green apple			
<b>sauvignon blanc los tortolitos</b>	5.65	7.75	21.95
central valley, chile – crisp and juicy in the palate, with lime, pear and herbal flavours in delicate balance, with a soft finish			
<b>pinot grigio, via nova</b>	5.95	8.10	22.95
veneto, italy – a classic pinot grigio, easy drinking and well balanced, great with rice and salad options, as well as lighter bites			
<b>vermentino, vieilles vignes igp pays d’oc, les archeres</b>	6.75	8.75	24.95
languedoc-roussillon, france – bright yellow with green hues, floral peachy and white blossom aromas are met with a soft, creamy and well-balanced palate			
<b>picpoul de pinet, domaine de belle mare</b>	7.95	10.25	29.95
languedoc-roussillon, france – brilliant, pale yellow tint with green hues, very fresh nose, delicate and floral, lively and fresh, with lemon touch			
<b>sauvignon blanc, yealands estate</b>	8.95	12.25	34.95
marlborough, new zealand – flavours of passionfruit and blackcurrant leaf with underlying notes of wet stone and thyme			
ROSÉ			
<b>pinot grigio blush, ii sospiro</b>	6.75	8.75	24.95
sicily, italy – an aromatic nose of freshly crushed cranberries and mineral elements, the palate is light, dry and crisp, well balanced between zingy citrus and red berry flavours			
<b>comte de provence, rose la vidaubanaise</b>	7.95	10.95	29.95
provence, france – classic light pink in the glass, a light, bright nose of wild strawberries, refreshing and smooth on the palate, moreish finish			
RED			
<b>cabernet sauvignon, tempranillo - alma de vid</b>	4.95	6.95	19.95
valdepenas, spain – the nose is intense, full of black cherry and cassis. a very round, fruity and elegant red, with a prolonged finish			
<b>chilean merlot, los tortolitos</b>	5.95	8.10	22.95
central valley, chile – fresh raspberry and strawberry nose, with a light and juice palate bursting with forest fruit. straight-talking, easy drinking, moreish			
<b>organic malbec cuma, el esteco</b>	7.15	9.45	26.95
salta, argentina – made with organically grown grapes, this savoury wine is a thrilling mix of dark fruit and fragrant, punchy spice			
<b>syrah reserve, vina falernia</b>	7.95	10.95	29.95
elqui valley, chile – spicy aromas of pepper, vanilla and red fruit with a hint of liquorice underpinning the darker fruits on show. full bodied on the palate			
BUBBLY	125ml		bottle
<b>grand imperial brut, vin mousseux, cfgv</b>	4.95		27.95
vin de france, france – smooth and clean with a pleasing pear juice character, medium body and dry palate			
<b>prosecco, quadri extra dry</b>	6.95		29.95
veneto, italy – a great prosecco to bring out at any celebration! light, delicate with a fragrant bouquet			
CHAMPAGNE			bottle
<b>brut imperial, nv moët et chandon</b>			59.95
champagne, france – distinctive, elegant and seductive. moët brut is the worlds most loved champagne			

An extensive drinks list including all classic cocktails spirits and liquors is available at the bar, please ask our fabulous team for a copy. We care about the planet; all our straws are biodegradable for a plastic-free ocean! Our cocktails are normally mixed with liquid sugar, if you are on a low sugar diet please ask your bartender for sugar-free syrup.

Prices include VAT at standard rate. All prices are in £s. A discretionary service charge of 12.5% is added to your bill, 90% of which is distributed to all staff through a system they control. The balance is used to cover bank and other administration charges from which we do not make a profit. All of our staff are paid at least the national living wage before counting any tips or service charges you choose to pay. Spring/Summer 2019

SAKE

<b>shoichikubai</b> 225ml)	14.95
served hot (subject to availability)	
<b>takara</b> (300ml)	15.50
served cold	

COCKTAILS

LONG	SHORT
<b>lemongrass and lime</b> 8.45	<b>hibiscus spritz</b> 11.95 ☞
finlandia vodka, lemongrass, lychee sake, limes and lychee juice	
<b>47 drunken monkeys</b> 9.95	
monkey 47 gin, pedrino sherry & tonic, and pink grapefruit, served with fresh lavender and a sphere of smoked ice	
<b>pomegranate roku fizz</b> 9.95	
refreshing summer concoction of pomegranate seeds and fresh mint to complement roku gin’s asian botanicals, topped up with tonic	
<b>ginger and limoncello caipirinha</b> 11.95	
traditional brazilian cocktail with an extra dose of sharp flavours. velho barreiro gold cachaça, limoncello, fresh ginger, lime and chambord	
<b>kumquat mojito</b> 8.25	
bacardi carta blanca rum, limes, mint leaves and kumquats	
<b>strawberry and passion</b> 8.95 ☞	
long and fruity with exotic flavours and a kick of aqua riva tequila, served with lime	
<b>hong kong colada</b> 9.55 ☞	
classic tropical cocktail with a twist – bacardi carta blanca rum, abruzzo liqueur, coconut, pineapple juice and lime	
<b>the ping pong</b> 7.25 ☞	
martini bianco, white wine, lychee juice and dry limes	
<b>hendricks gin and tea</b> 8.75	
delicious thirst quencher mix of hendricks gin, fresh cucumber, apple, lemon and homemade black tea syrup	
<b>long island iced tea</b> 8.45	
el dorado 3yo, bombay sapphire, finlandia vodka, aqua riva tequila, triple sec and lemon topped with coke	
<b>smoked bloody mary</b> 6.55 ☞	
this is a bloody mary to remember, tomato juice, worcestershire sauce, tabasco, finlandia vodka, celery salt, horseradish, smoked pickle juice and flamed edamame	
MOCKTAILS	FIZZY
<b>pineapple, coconut and lime</b> 3.65	<b>jarr ginger kombucha</b> 5.95
fragrant and exotic – pineapple juice, coconut crème and fresh lime	
<b>goji berries, mango and mint</b> 3.65 ☞	
sweet and minty – energy-boosting goji berries, mango juice and peppermint leaves	
<b>lemon and lychee</b> 3.65	
lemon wedges and vanilla syrup muddled with lychee juice	
<b>smoked virgin mary</b> 3.65	
tomato juice, worcestershire sauce, tabasco, celery salt, horseradish, smoked pickle juice and flamed edamame	
ICED TEAS	
<b>passion fruit and lime</b> 3.35	
jasmine tea, almond, passion fruit and lime	
<b>lychee and ginger</b> 3.35 ☞	
fresh ginger with lychee juice and jasmine iced tea	
<b>lemongrass</b> 3.35	
lemongrass muddled with jasmine iced tea	
<b>strawberry and vanilla</b> 3.35	
strawberry purée, vanilla and jasmine iced tea	
WATER	
<b>still, sparkling</b> (750ml bottle) 3.45	

☞ = ping pong recommends



DIM SUM MENU



NIBBLES

- 224

**prawn crackers** gf 1.95  
with spicy mango sauce
- 264

**edamame** v, vg, gf 3.75  
with celery sea salt
- 55

**organic sweet potato crisps** v, vg, gf 2.35  
crunchy thin slices of sweet potato, baked to perfection and seasoned with sea salt
- 62

**kimchi** gf 3.95  
spicy fermented cabbage, combined with radish and spring onion
- 79

**pickled cucumber and chilli** v, vg, gf 3.95  
bite size pieces of pickled cucumber and chilli, marinated in vinegar and sweet lemon juice



SOUPS / SALADS

- 102

**hot and sour chicken soup** gf 5.45  
hot & sour chicken soup, with shiitake mushrooms, winter bamboo, root vegetables, flavoured with ginger and chilli
- 103

**hot and sour vegetable soup** v, vg, gf 4.55  
hot & sour root vegetable soup, with shiitake mushrooms, winter bamboo, flavoured with ginger and chilli



SIDES / RICE

- 287

**long stem broccoli** v 4.55  
sprinkled with toasted sesame seeds and served with a sesame dip
- 270

**stir-fried cauliflower with sesame sauce** v 5.25  
cauliflower floret stir-fried and mixed with sesame sauce and hoi sin sauce
- 69

**honeyed chicken chilli rice pot** gf 6.25  
braised chicken with chilli, soya beans and shiitake mushroom on steamed rice
- 39

**prawn and scallop sticky rice** gf 7.25  
prawns, scallop, carrot, bamboo shoots and glutinous rice, steamed in a lotus leaf (ps. discard the leaf)
- 38

**vegetable sticky rice** v, vg, gf 5.95  
bamboo shoots, carrot, asparagus and glutinous rice, steamed in a lotus leaf (ps. discard the leaf)
- 02

**plain rice** v, vg, gf 1.95



DIM SUM

CRISPY

- 56

**honey glazed ribs** gf 8.25  
marinated pork loin ribs, honey glazed with sesame seeds
- 288

**soy chicken skewers** gf 6.25  
tender chicken skewers, served with a smoky orange sauce
- 28

**chinese vegetable spring roll** v, vg 3.55  
shiitake mushrooms, carrot, baby corn and celery with fragrant garlic and sesame, wrapped in crispy spring roll pastry served with spicy mango sauce
- 186

**potato and edamame cake** v 3.25  
fluffy potato and edamame beans with a crispy breadcrumb coating, served with wu xiang sauce
- 26

**crispy duck spring roll** 5.35  
duck, cucumber and spring onion wrapped in a crispy pastry, served with hoi sin sauce
- 32

**prawn toast with sesame seeds** 6.25  
with a hint of garlic and spicy mango sauce
- 01

**roast pork puff** 5.45  
honey roast pork in puff pastry, glazed with honey and topped with sesame seeds

DUMPLINGS / BUNS

- 23

**char siu bun** 4.75  
fluffy white bun with honey barbecued pork (ps. discard baking paper)
- 179

**cantonese mushroom bun** v, vg 4.75  
white fluffy bun with lightly sautéed mushrooms and vegetables (ps. discard baking paper)
- shanghai chilli wontons**  
wontons with chilli oil, rocket leaves, beancurd, chinkiang vinegar and sesame seeds
- 354

**with spinach and mushroom wonton** v, vg 6.95
- 331

**with chicken wonton** 6.95
- 109

**shanghai xiaolongbao** 4.35  
traditional shanghai soup dumplings with pork, and spring onion in wheat pastry with chinkiang vinegar and ginger

- 126

**turmeric and chinese vegetable dumpling** v, vg, gf 3.55  
winter bamboo, root vegetables, water chestnuts with flavours of turmeric, chilli and mooli, wrapped in turmeric pastry

- 19

**spicy chicken and chinese vegetable dumpling** gf 4.55  
chicken, asparagus, shiitake mushrooms, water chestnuts, with flavours of red chilli, coriander, and sesame, wrapped in translucent pastry

- 137

**chicken and cashew nut dumpling** 4.65  
chicken and cashew nut with a hint of chilli and hoi sin sauce in a wheat flour pastry

- 6

**prawn and chive dumpling** gf 4.85  
prawn and chive in a green chive pastry

- 132

**black prawn dumpling** gf 5.75  
king prawn and garlic butter in squid ink pastry

- 11

**pork and prawn shu mai** 5.75  
topped with goji berry

- 17

**spicy chinese vegetable dumpling** v, vg, gf 3.65  
shiitake mushrooms, root vegetables, snow peas, water chestnut with fragrant coriander, chilli and sesame, wrapped in translucent pastry

- 07

**har gau** gf 4.85  
prawn and bamboo shoots in translucent pastry

- 225

**spinach and mushroom dumpling** v, vg 3.65  
(griddled) spinach, shiitake and straw mushrooms, with fragrant ginger, wrapped in wheat flour pastry served with ginger and soy sauce

- 299

**beef and kimchi gyoza** 5.25  
(griddled) beef, spicy kimchi and water chestnut, wrapped in wheat pastry served with chinkiang vinegar and ginger



DESSERTS

- 46

**chocolate fondant** v, gf 4.55  
chocolate pudding filled with dark chocolate, served with vanilla ice cream
- 133

**mochi** v, gf  
x 1 mochi 1.95  
x 2 mochis 3.00  
soft rice pastry ball with a delicious ice cream filling.  
ask your server for today's flavours
- 13

**ginger cake** v 4.25  
fluffy, sweet sponge cake with the warming spicy heat of root ginger, served with vanilla ice cream
- 53

**ice cream** v, gf / **sorbet** v, vg, gf (3 scoops) 3.95  
seasonal ice creams / sorbets, ask your server for today's flavours

TEAS / COFFEE

unlimited hot water top up

TEA

**jasmine pearls** 2.55  
hand-rolled, naturally scented tea leaves unfurl to release the aroma of jasmine flowers. the tea is, surprisingly, a slightly savoury flavour with creamy aftertaste

**jade tips** 2.55  
tender young leaves release a nutty vegetal flavour with a long, sweet finish. grown high in the cool, misty mountain air of the zhejiang province. bursting with antioxidants and polyphenols for a range of health giving benefits

**yellow gold oolong** 2.55  
loosely rolled, golden leaves release aromatic and fruity flavours with a soft, sweet finish

**lychee rose black** 2.55  
an uplifting, deep and rich black tea from yunnan, naturally lifted with fruit oils, rose petals and dried lychee

**jasmine and lily** 2.95  
slender green tea leaves envelop pretty jasmine blossoms and lily petals. the golden tea liquor is sweet and floral

**china black** 2.55  
bright, lively and full bodied black tea made with dian hong black tea from yunnan province

**triple mint** 2.55  
a powerful and zesty blend of three mints – egyptian mint, black peppermint and water mint. ideal to refresh and aid digestion after a meal

**wild chai** 2.55  
spicy, aromatic and seductive with exuberant spices that capture the essence of india

TO SHARE

**triple mint** sharing pot 4.95  
a powerful and zesty blend of three mints – egyptian mint, black peppermint and water mint. ideal to refresh and aid digestion after a meal

**oolong and lavender** sharing pot 4.95  
oolong tea and dry lavender, served with honey on the side

**black tea and ginger** sharing pot 4.95  
china black tea and fresh ginger, served with honey on the side

**jasmine and lemongrass** sharing pot 4.95  
jasmine pearls and fresh lemongrass, served with honey on the side

COFFEE

**espresso, macchiato** 2.25

**double espresso** 2.75

**cappuccino** 2.75

**café latte** 2.75

**flat white** 2.75

**americano** 2.75

decaffeinated options available also 2.25/2.75

ALLERGIES AND INTOLERANCES

Please inform a team member of any food allergy, intolerance or dietary requirements before you order your food so we can best look after you.

Please note: all our dishes and drinks may contain traces of nuts, nut oils or egg.

Please be aware: shrimp is a common ingredient used in many forms of Asian cooking.

v = suitable for vegetarians  
vg = suitable for vegans  
gf = gluten free  
= quite spicy  
= ping pong recommends

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SHARING / LARGE PLATES

- 243

**chilli prawn bao** 16.95  
3 fluffy white steamed buns with crispy coated prawn, spicy kimchi, sweet chilli mayonnaise and a sprinkle of sichuan chilli powder (serves 3, add an extra bun for 80p each)
- 321

**crispy duck bao** 16.95  
3 fluffy white steamed buns with shredded duck, spring onion, cucumber and hoi sin sauce (serves 3, add an extra bun for 80p each)
- 322

**crispy aubergine bao** v, vg 12.95  
3 fluffy white steamed buns with crispy fried aubergine, spicy kimchi and sweet chilli sauce (serves 3, add an extra bun for 80p each)
- 96

**chicken katsu curry rice bowl** 11.25  
chicken katsu, broccoli, kimchi, soft boiled egg, chinese curry sauce served on a bed of rice, topped with edamame beans and shredded seaweed
- 97

**crispy prawn rice bowl** 12.65  
crispy king prawns, edamame beans, kimchi, soft boiled egg, coriander served on a bed of rice, topped with sesame seeds and red amaranth
- 99

**fuzhu and kimchi rice bowl** v, gf 11.25  
soy ginger marinated beancurd stick, broccoli, kimchi, soft boiled egg, pickled cucumber and chilli, served on a bed of rice, topped with red amaranth and shredded seaweed

\*check your tally sheet for rice bowl dishes availability