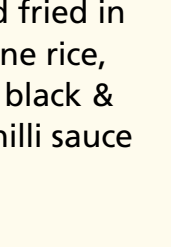


NIBBLES / SIDES

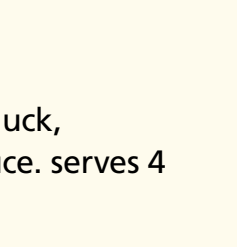


- 224 **prawn crackers** gf 1.95
with spicy mango sauce
- 264 **edamame** vg, gf 3.75
with celery sea salt
- 62 **kimchi** gf 3.95
spicy fermented cabbage, combined
with radish and spring onion
- 287 **long stem broccoli** vg 4.55
steamed fragrant long stem broccoli,
served with creamy sesame dip



SOUPS

- 180 **braised beef noodle soup** 7.75
tender braised beef in taiwanese style beef broth,
with flat wheat noodles, served with fresh chilli
and spring onion
- 78 **vegetable wonton soup** vg 4.95
spinach and mushrooms wontons in light miso broth
garnished with coriander



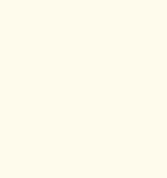
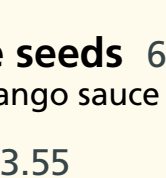
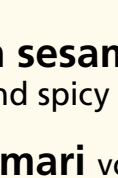
RICE

- 356 **chicken katsu rice bowl** 5.95
chicken katsu with edamame beans, kimchi and crispy
shallots on a bed of fragrant jasmine rice sprinkled with
black and white toasted sesame, served with curry sauce
- 359 **crispy vegan calamari rice bowl** vg 5.95
bean curd lightly marinated in spicy mango dressing and fried in
crispy tempura batter, served on a bed of fragrant jasmine rice,
with edamame beans and crispy shallots, sprinkled with black &
white toasted sesame seeds, accompanied with sweet chilli sauce
- 242 **mushroom & black bean rice pot** vg 6.25
sautéed chinese mushrooms with bean curd and
black beans on steamed rice
- 69 **honey chilli chicken rice pot** 6.75
braised chicken with chilli, soya beans and shiitake
mushroom on steamed rice
- 02 **steamed jasmine rice** vg, gf 1.95



BAOS

- 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 4
- 321 **crispy duck bao** 16.95
4 fluffy white steamed buns served with shredded duck,
kimchi, fresh cucumber, crispy shallot and hoi sin sauce. serves 4
- 322 **vegan bao** vg 12.95
4 fluffy white steamed buns served with crispy aubergine,
kimchi, fresh cucumber and coriander with sweet chilli sauce. serves 4
- add extra bun** 0.80



DIM SUM

CRISPY

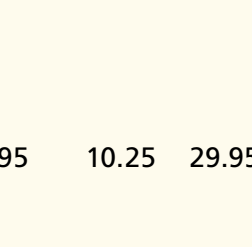
- 319 **smoked chilli chicken wings** gf 7.50
cherrywood smoked chicken wings with
a tangy tomato chilli sauce
- 288 **soy marinated chicken skewers** gf 6.25
tender chicken skewers, served with a smoky orange sauce
- 56 **honey glazed spare ribs** gf 8.55
marinated pork spare ribs with honey
and sesame seeds drizzle
- 32 **prawn toast with sesame seeds** 6.25
with a hint of garlic and spicy mango sauce
- 358 **crispy vegan calamari** vg 3.55
bean curd lightly marinated in spicy mango dressing and fried
in crispy tempura batter, served with sweet chilli sauce
- 369 **sichuan vegetable spring roll** vg 3.55
carrots, green pepper, cabbage and beansprouts sauteed
in sichuan spices, wrapped in a crispy spring roll pastry,
served with spicy mango sauce
- 26 **crispy duck spring roll** 5.35
duck, cucumber and spring onion, wrapped in a crispy
spring roll pastry, served with hoi sin sauce
- 147 **cheese burger spring roll** 6.25
beef mince, tomato, red onion mustard and cheddar
cheese wrapped in crispy spring roll pastry, served with
smooth cheese sauce
- 186 **potato & edamame cake** v 3.25
fluffy potato and edamame beans with a crispy
breadcrumb coating, served with wu xiang sauce

BUNS/PUFFS

- 23 **char sui bun** 4.75
fluffy white bun with honey barbecued pork
(p.s. discard baking paper)
- 179 **vegetable bun** vg 4.75
white fluffy bun with lightly sautéed vegetables
(p.s. discard backing paper)
- 01 **roast pork puff*** 4.45
honey roast pork in puff pastry, glazed with honey
and topped with sesame seeds
- 182 **cantonese mushroom puff*** v 5.45
casserole vegetables and chinese mushrooms
in honey glazed puff pastry
*subject to availability

DUMPLINGS

- 354 **shanghai chilli wontons with spinach &
mushroom** vg 6.95
spinach and mushrooms wontons served on a bed of
rocket leaves with bean curd, lightly seasoned with
chinkiang vinegar and chilli oil
- 331 **shanghai chilli wontons with chicken** 6.95
chicken wontons served on a bed of rocket leaves with
bean curd, lightly seasoned with chinkiang vinegar and chilli oil
- 146 **mushroom & leek dumpling** vg, gf 4.65
portobello mushroom, leek and spinach
wrapped in jade green pastry
- 105 **cod & okra dumpling** gf 5.15
okra, cod, prawn, goji berry, ginger, shiitake mushrooms,
carrots and bamboo shoot, wrapped in translucent pastry
- 109 **shanghai xiaolongbao** 4.35
traditional shanghai soup dumplings with pork, and
spring onion in wheat pastry with chinkiang vinegar and ginger
- 19 **spicy chicken dumpling** gf 4.55
chicken, asparagus, shiitake mushrooms, water chestnuts,
with flavours of red chilli, coriander and sesame,
wrapped in translucent pastry
- 137 **chicken & cashew nut dumpling** 4.65
chicken and cashew nut with a hint of chilli and
hoi sin sauce in a wheat flour pastry
- 06 **prawn & 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 & prawn shu mai** 5.75
topped with goji berry
- 17 **spicy vegetable dumpling** vg, gf 3.65
shiitake mushrooms, root vegetables, snow peas,
water chestnut with fragrant coriander, chilli and sesame,
wrapped in translucent pastry
- 367 **crystal prawn dumpling** gf 5.15
traditional cantonese dumpling with prawn and
bamboo shoots, wrapped in translucent pastry
- 999 **flaming phoenix** gf 5.45
chicken dumpling with ultra-spicy chilli sauce,
wrapped in beetroot pastry
- 368 **griddled tofu gyoza** vg 3.65
fragrant tofu, mushroom and chinese cabbage,
wrapped in wheat flour pastry, served with ginger and soy sauce
- 124 **griddled beef gyoza** 5.45
beef, mange tout, carrots and mushrooms cooked in
light soy and ginger sauce, wrapped in wheat pastry,
served with chinkiang vinegar and finely chopped fresh ginger



DESSERTS

- 46 **chocolate fondant** v, gf 4.55
chocolate pudding filled with dark chocolate,
served with vanilla ice cream
- 13 **ginger cake** v 4.25
fluffy, sweet sponge cake with the warming spicy heat
of root ginger, 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
- 53 **ice cream** v, gf / **sorbet** vg, gf (3 scoops) 3.95
ask your server for today's mochi, ice cream or sorbet flavours

All prices are in £s

v suitable for vegetarians	quite spicy	ping pong recommends
vg suitable for vegans	very spicy	
gf gluten friendly	ultra spicy	

*subject to availability, might be substituted with an alternative.

ALLERGIES AND INTOLERANCES

Although we separate ingredients and clean down all work areas and equipment, the presence of allergenic ingredients in our kitchens means we cannot guarantee any of our dishes are free of those allergens. If you have a severe allergy we would advise our menu may not be suitable for you. If you have any questions at all, please speak to a member of our team. If you have a food allergy or intolerance please let us know before you order. We take allergies very seriously and we work hard to provide a wide choice to fit a range of dietary needs. Our Allergen Matrix is available from our team on request and specifies allergens present by dish.

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.

WINE

125ml measures are also available

WHITE	175ml	250ml	bottle
chenin blanc, stormy cape western cape, south africa – a stunning and spritely wine, boasting notes of passion fruit and green apple	4.95	6.95	19.95
sauvignon blanc longue roche, igp côtes de gascogne vibrant sauvignon blanc from the south-west of france, crisp and gooseberryish, with a hint of tropical fruit and a whiff of fresh-cut grass	5.65	7.75	21.95
pinot grigio, vianova veneto, italy – a classic pinot grigio, easy drinking and well balanced, great with rice and salad options, as well as lighter bites	5.95	8.10	22.95
vermentino, vieilles vignes igp pays d'oc, les archeres languedoc-roussillon, france – floral peachy and white blossom aromas are met with a soft, creamy and well-balanced palate	6.75	8.75	24.95
picpoul de pinet, domaine de belle mare languedoc-roussillon, france – delicate and fresh, with a lively crisp structure	7.95	10.25	29.95
sauvignon blanc, whakapapa auckland new zealand – green and fresh with lime and gooseberry, gentled by flavours of tropical fruit	8.95	12.95	34.95
ROSÉ			
pinot grigio blush, ii sospiro sicily, italy – light on the palate, dry and crisp, well balanced between zingy citrus and red berry flavours	6.75	8.75	24.95
RED			
cabernet sauvignon, tempranillo - alma de vid valdepenas, spain – the nose is intense, full of black cherry and cassis. a very round, fruity and elegant red, with a prolonged finish	4.95	6.95	19.95
chilean merlot, los tortolitos central valley, chile – fresh raspberry and strawberry nose, with a light and juicy palate. straight-talking, easy drinking, moreish	5.95	8.10	22.95
organic malbec cuma, el esteco salta, argentina – made with organically grown grapes, savory with a thrilling mix of dark fruit and spice	7.15	9.45	26.95
syrah reserve, vina falernia elqui valley, chile – spicy aromas of pepper, vanilla dark and red fruit. full bodied on the palate	7.95	10.95	29.95
BUBBLY	125ml		bottle
grand imperial brut, vin mousseux, cfgv vin de france, france – smooth and clean with a pleasing pear juice character, medium body and dry palate	4.95		27.95
prosecco, quadri extra dry veneto, italy – a great prosecco to bring out at any celebration! light, delicate with a fragrant bouquet	6.95		29.95
CHAMPAGNE			bottle
brut imperial, nv moët et chandon champagne, france – distinctive, elegant and seductive. moët brut is the worlds most loved champagne			59.95
BEER			
asahi 5.2% (330ml bottle) 4.65			
tsingtao bottle 4.7% (330ml bottle) 4.40			
tsingtao bottle 4.7% (640ml bottle) 7.80			
tsingtao bottle 0% (330ml bottle) 2.95			
bucket of 6 beers 24.50			
bucket of 10 beers 36.50			
SAKE			
shoichikubai (225ml) 14.95 served hot (subject to availability)			
takara (300ml) 15.50 served cold			
SIGNATURE COCKTAILS			
cherry & pistachio sour 8.50 buffalo trace bourbon, cherry liqueur, pistachio syrup, egg white, crushed pistachio, lemon wedge			
lychee & roses 7.95 bombay sapphire gin, rose petals, lemon and lychee juice			
hong kong colada 9.55 bacardi carta blanca rum, abruzzo liqueur, coconut crème, pineapple juice and lime			
lemongrass & lime 8.45 finlandia vodka, lemongrass, lychee sake, limes and lychee juice			
the ping pong 7.95 martini bianco, white wine, lychee juice, basil seeds homemade chilly syrup, fresh chilli			
kumquat mojito 8.25 bacardi carta blanca rum, limes, mint leaves and kumquats			
strawberry & passion sunrise 8.95 our take on a tequila sunrise, el jimador tequila, served with lime			
yuzu sgroppino 8.45 finlandia vodka, elderflower cordial, sparkling wine, yuzu sorbet			
hibiscus spritz 9.45 sparkling wine, st. germain elderflower, partnered with homemade hibiscus soda			
SOFT			
MOCKTAILS			
pineapple, coconut & lime 3.65 fragrant and exotic – pineapple juice, coconut crème and fresh lime			
lemon & lychee 3.65 refreshing and flavoursome – lemon wedges and vanilla syrup muddled with lychee juice			
ICED TEAS			
lemongrass 3.35 lemongrass muddled with jasmine iced tea			
strawberry & vanilla 3.35 strawberry purée, vanilla and jasmine iced tea			
WATER			
still, sparkling (750ml bottle) 3.45			
TEAS / COFFEE			
Unlimited hot water top up. A selection of our unique Chinese teas is available to purchase on our website.			
GREEN TEA	glass	pot	
jasmine pearls green tea leaves scented with fresh jasmine blossom then rolled into perfect spheres	2.55*	4.25	
jade green tips full of health-giving benefits these tender, young leaves release soft, nutty, vegetal notes	2.55*	4.25	
jasmine & lemongrass jasmine pearls and fresh lemongrass served with honey on the side, perfect to accompany dim sum		4.95	
OOLONG TEA			
yellow gold rolled golden leaves from taiwan release floral notes between a green and a black tea	2.55*	4.25	
oolong & lavender oolong tea and lavender blend served with honey, great with desserts		4.95	
BLACK TEA			
lychee rose black an uplifting, deep and rich black tea from yunnan, naturally lifted with fruit oils, rose petals and dried lychee	2.55*	4.25	
black tea & ginger china black tea and fresh ginger served with honey, strong and invigorating		4.95	
china black bright, lively and full bodied black tea made with dian hong black tea from yunnan province	2.55*	4.25	
FLOWERING TEA	glass	pot	
jasmine & lily green tea, jasmine blossom and lily petals dramatically unfurl to release a delicate infusion	2.95*	4.25	
HERBAL TEA			
triple mint powerful zesty combination of three mints, perfect after supper	2.55*	4.95	
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 are also available 2.25/2.75			

ping pong recommends

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.

September 2021