ping pong

DIM SUM MENU

NIBBLES / SIDES

prawn crackers gf 2.15
with spicy mango sauce

edamame vg gf 3.95
with celery sea salt

kimchi gf 3.95
spicy fermented cabbage, combined with pickled vegetables

tong clam broccoli vg gf 4.95
steamed fragrant tong clam broccoli, served with creamy sesame dip

SOUPS

braised beef noodle soup 8.25
tender beef brisket in Taiwanese style beef broth, hand-pulled noodles, served with fresh chilli & coriander

creamy tofu & bamboo shoots soup gf 7.95
tasty soup with noodles, shiitaki tofu steak & sliced yellow mushrooms, topped with fresh crisply and thinly chopped spring onion

RICE

chicken katsu rice bowl 7.65
chicken katsu with edamame beans, kimchi & crispy onions, served on a bed of steamed rice & topped with black & white sesame, served with curry sauce

crispy tofu rice bowl vg 6.55
tofu with sweet & sour vegetables, kimchi & crispy shallots on a bed of fragrant jasmine rice sprinkled with black & white toasted sesame, served with sweet chilli sauce

seafood sticky rice gf 7.95
prawns, scallop, carrot, bamboo shoots & glutinous rice, steamed in a lotus leaf (a.k.a. the bowl)

vegetable sticky rice vg gf 6.95
bamboo shoot, carrot, asparagus & glutinous rice, steamed in a leaf (a.k.a. the bowl)

honey chilli chicken rice pot 7.65
chicken with bamboo shoots, soya beans & shallots served on steamed jasmine rice

mushroom & black bean rice pot vg 7.65
sautéed chinese mushrooms with bean curd and black bean on steamed rice

steamed jasmine rice vg gf 1.95

DIM SUMMER COLLECTION

chilli cucumber vg gf 3.45
spicy cucumber salad with soy & chinkiang vinegar dressing

griddled pork & mustard greens full moon dumpling 6.95
pork & mustard greens wrapped in wheat flour pastry gently steamed until tender

ping pong fried chicken 7.45
crispy fried chicken, glazed with spicy gochujang sauce

beancurd salad gf 6.50
fragrant beancurd sticks on a bed of baby spinach & rocket leaves, carrot julienne, vermicelli noodles, spring onion & seaweed, sprinkled with black & white sesame seeds & tossed in a citrusy sumac dressing

mango pudding gf 4.95
smooth & creamy mango pudding with coconut coulis

yuzu cutlets 5.75
melty gin "corn fromme", yuzu sake mixed up with pink peppercorns, coated in panko & deep fried to golden perfection

pisco peach 11.95
pisco, peach liqueur blended with peach puree, egg whites, a dash of fruits time and gomme syrup

cucumber & apple gf 11.95
fresh cucumber, fresh apple juice & jasmine iced tea

raspberry macaroon mocktail 4.85
orange & fresh apple juice mixed with raspberry puree and macaroon syrup

SHARING BAOS

chilli prawn bao 10.45
4 fluffy white steamed buns with crispy coated prawn, pickled ginger, spicy mayonnaise and a sprinkle of lotus chilli powder on each

crispy duck bao 10.95
4 fluffy white steamed buns served with shredded duck, pickled cucumber, coriander, crispy shallot and hoi an sauce, serves 4

crispy tofu bao vg 14.45
4 fluffy white steamed buns served with crispy tofu, kimchi, fresh cucumber and coriander with sweet chilli sauce, serves 4

add extra bao bun vg 0.80

DIM SUM

CRISPY

smoked chilli chicken wings gf 6.25
marinated smoked chicken wings with a tangy tomato chilli sauce

soy marinated chicken skewers gf 7.65
tender chicken skewers, served with a smoky orange sauce

smoked honey glazed spare ribs gf 7.75
smoked pork spare ribs with honey & sesame seeds drizzle

prawn toast with sesame 7.95
with a hint of garlic & spicy mango sauce

crispy tofu vg 4.35
delicate soft tofu lightly dusted & mixed in with tempura flour, served with sweet chilli sauce

vegetable spring roll vg 5.25
mushrooms, carrots, white cabbage & potato with a hint of pepper, wrapped in a crispy spring roll pastry, served with sweet chilli sauce

crispy duck spring roll 6.95
duck, hoi an sauce, cucumber & onion in a crispy spring roll pastry, served with hoi an sauce

potato & edamame cake 4.25
fluffy potato & edamame cake in a crispy breadcrumb coating, served with wasu sauce

STEAMED

char siu pork bun 5.95 ⓒ
fluffy white bun with honey barbecued pork bbq sauce & pickled ginger

vegetable bun vg 5.95
fluffy white bun with sautéed vegetables & bbq sauce

roast pork puff* 6.45
honey roast pork in puff pastry, glazed with honey and topped with sesame seeds

cantonese vegetable puff* 6.45
casserolled vegetables & chinese mushrooms in honey glazed puff pastry

***subject to availability**

DUMPLINGS

shanghai chilli wontons vg 6.95
spinach & mushroom wontons served on a bed of hot wontons with bean curd, fiddle ferns covered with chinkiang vinegar and chilli oil

black prawn dumpling gf 6.95 ⓒ
king prawn & garlic butter in squid ink pastry

pork & prawn siu mai 6.85
topped with goji berry

har gau gf 6.95
most iconic cantonese dumpling with prawn & bamboo shoots in translucent pastry

prawn & chive dumpling gf 6.65 ⓒ
prawn & chive in a thin pastry

cod & okra dumpling gf 6.25 ⓒ
okra, cod, prawn, ginger, garlic, shiitake mushrooms, carrots & bamboo shoot, wrapped in translucent pastry, served with ponzu

shanghai dumpling 6.95
traditional shanghai soup dumplings with pork, and spring onion in a soup with ginger & spring onion & ginger

chicken xiaolongbao 6.85
juicy chicken xiaolongbao wrapped in bamboo pastry

chicken & cashew nut dumpling 5.25
chicken & cashew nuts with a hint of garlic & soy, served on a wheat flour pastry

spicy chilli dumpling gf 7.25 ⓒ 5.05
chicken, asparagus, shiitake mushrooms, water chestnuts, with flavours of red chilli, coriander & ginger, wrapped in translucent pastry

flaming phoenix chicken dumpling gf 7.25 ⓒ 6.65
chicken dumpling with ultra-spicy chilli sauce, topped with sesame seeds

spicy vegetable dumpling vg gf 7.45
spicy vegetable dumpling with a hint of sesame, water chestnut with fragrant jasmine & sesame, wrapped in translucent pastry

mushroom & truffle dumpling vg gf 6.65 ⓒ
portobello mushroom, leek & spinach, wrapped in jade green pastry

pork, leek & fine beans spicy pottsticker 6.85
lovingly hand-made pork dumplings with leek & fine beans, wheat flour pastry, lightly fried & then steamed, served with a chilli vinegar sauce

griddled spinach & mushroom dumpling vg 3.95
spinach, shiitake mushrooms & water chestnuts, wrapped in wheat flour pastry, served with ginger & soy sauce

griddled beef ginger & fig 4.25
beef, mango tsuji, carrots & mushrooms cooked in ginger & fig sauce, wrapped in wheat flour pastry, served with chinkiang vinegar & finely chopped fresh ginger

DESSERTS

chocolate fondant 4.95
chocolate pudding filled with dark chocolate, served with vanilla ice cream

ginger cake vg 4.75
ginger cake topped with the warming spicy heat of root ginger, served with vanilla ice cream

mochi vg gf
x 1 mochi 2.75
x 3 mochi 7.95
a mochi is a sweet pastry with a delicious rice filling

ice cream vg gf / **sorbet** vg gf (3 scoops) 3.95
ask your server for today's mochi, ice cream and sorbet flavours

All prices are in £s

ⓒ suitable for vegetarians / gf gluten free/can be made gluten free

gf quite spicy
gf spicy
gf very spicy

vg ping pong recommends

ALLERGIES AND INTOLERANCES
Although we separate ingredients and clean our utensils and equipment, the presence of allergens is possible. Please inform your server if you have a food allergy or intolerance. Our menu descriptions do not list all ingredients. Please ask your server for more information. Our dishes may contain traces of nuts, seeds, shellfish, fish, eggs, milk, soya, wheat, gluten, sesame, celery, mustard, sulphites or lupin. Our kitchen is not a nut free environment. We cannot guarantee that any of these foods will not be present in a dish. Please let your server know if you require a change of dietary needs. Our Allergen Matrix is available from our team to request and can be found at pingpongdimsum.com/allergens

Prices are correct at the time of printing and may change without notice. Please be aware: drinking is not compulsory and is hugely forms of brain clouding.

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DRINKS MENU

WINE

125ml measures are also available

WHITE	175ml	250ml	bottle
Pinot Blanc, stormy cape *eastern cape, south africa* a charming and perky wine, with lots of fruit flavours & a crisp finish	5.20	7.25	19.95
sauvignon blanc, lengua de vaca, lgi cótes de gascogne vg *south west france* a delicious, dry & fresh sauvignon blanc with a touch of grassiness, a hint of grapefruit and a whiff of fresh cut grass	5.85	7.95	22.90
pinot grigio DOC, ventisei *veneto, italy* – clean yellow colour and intense grassy flavors, with a touch of pear and a delicate mineral finish	6.95	9.15	25.95
vermentino, cantina sant'eva pinot gris, anthem *tuscany, italy* – intense aromas – floral peachy and white flavored aromas are rich with citrus, pear and tropical notes.	7.85	10.25	29.95
picpoul de pinet, reserve rouquemolles *languedoc-roussillon, france* – fresh, crisp and lively	8.50	10.25	34.95
sauvignon blanc, yealands estate *marlborough, new zealand* – flavours of passionfruit and tropical fruit with a crisp, refreshing finish	9.50	12.50	36.95
chardonnay, gérard *chile* – elegant and powerful yet perfectly balanced to its rich flavours of ripe tropical fruit, peach and pineapple with a hint of vanilla from the oak, delicate and delightful hints of vanilla & toasted hazelnut.	9.95	13.25	38.95

ROSÉ			
rosato IGT, cronulio, terre siciliane *sicily, italy* – a delicate rosé with a fresh bouquet and fruity underlying flavours of strawberries, watermelon and a splash of soft spice	6.75	8.75	24.95
RED			
cabernet sauvignon, tempranillo - alma de vid *mallorca, spain* – rich, ripe fruit flavours with a touch of spice, smooth tannins, fruity and elegant red.	5.25	7.25	19.95
chilean merlot, las tentaciones *central valley, chile* – fresh raspberry and strawberry nose, with a touch of vanilla, soft tannins and a long, easy drinking, rounded finish.	5.95	8.10	22.95
organic malbec, cono al viento *mendoza, argentina* – a delicious, dry red with a rich, fruity flavour and a smooth, velvety finish.	7.45	9.95	28.95
pinot noir, perra y rueda *murcia valley, spain* – smooth, refreshing with silky texture and with subtle, polished hints of flavours of strawberry, cherry and elegant earthiness.	9.95	12.95	32.95
BUBBLY	125ml		bottle
brut imperial brut, vin mousseux, cfgv *vin de france, france* – smooth and clean with a pleasing balance of fruit and acidity.	8.50		34.95
prosecco, quadri sorelle *veneto, italy* – a great prosecco to bring out an any celebration! Delicate and refreshing.	9.50		36.95
CHAMPAGNE			bottle
NV brut, mumm/adam* *champagne, france*			54.95
grande reserve brut champagne, premier cru, 2ff guillaumé et fils *champagne, france*			54.95

*available only at selected sites

BEER

BEER	bottle
asahi bottle 4.5% (330ml) 4.95	
asahi bottle 5.2% (660ml) 7.80	
asahi dry zero 0.0% (330ml) 4.50	
tsingtao bottle 4.7% (330ml) 4.75	
tsingtao bottle 4.7% (640ml) 7.95	
peroni libera bottle 0% (330ml) 4.25	
buckets of 5 beers 23.75	
buckets of 10 beers 38.50	

SIGNATURE COCKTAILS

the ping pong 8.95
a refreshing mix of lychee juice, homemade lime & mint cordial, topped with prosecco

jasmine & lemongrass 10.45
jasmine infused vodka, lemongrass syrup, served with honey on the side, perfect to accompany dim sum

rose & roses 8.10 ⓒ
hendrick's gin, rose petals, lemon & lychee juice

hong kong collins 8.95
vanilla rum, absolut liquorice, coconut crème, pineapple juice & lime

asian-ginza & lime 8.95 ⓒ
ginza vodka, lemongrass, lychee sake, lime & mint

mojito 8.95
refreshing & delicious – lemon verbena & vanilla syrup muddled with lychee juice

WATER

still, **sparkling** (50cl bottle) 3.45

TEAS / COFFEE

all teas are brewed in individual tea pots

GREEN TEA	glass	pot
jasmine pearls ⓒ	3.95	4.95
green tea leaves scented with fresh jasmine flowers, delicate and fragrant with a smooth finish		
jasmine dragon pearls	3.95	4.95
full of health-giving benefits these tightly rolled jasmine pearls are delicate, fragrant & smooth		
sencha	3.95	4.95
japanese green tea, delicate, lemon & fynbos		
matcha	4.95	
refreshing & delicious – lemon verbena & vanilla syrup muddled with lychee juice		

BLACK TEA	
lychee rose black	3.95* 4.25
black tea with lychee & rose petals, a delicate floral tea with a hint of sweetness	
black tea & ginger	3.95* 4.25
black tea & fresh ginger served with honey, strong and invigorating	
earl grey	3.95* 4.25
black tea with bergamot, a classic tea made with dark fleeing black tea from china	

ⓒ ping pong recommends / * via the spout

FLOWERING TEA	glass	pot
jasmine silver needle ⓒ	3.95	4.95
green tea, jasmine blossom & lily bud, delicate & fragrant with a smooth finish		
jasmine dragon phoenix	3.95	4.95
HERBAL TEA		
triple shot	3.95*	4.95
powerful zesty combination of three exotic, perfect after supper		
COFFEE		
espresso, macchiato 2.25		
double espresso 2.75		
cappuccino 2.95		
cafe latte 2.75		
flat white 2.75		
americano 2.95		
decaf coffee options are also available		

**pine serving subject to availability*

SAKE

shichihukai (junmai, 14.5%)	6.95
selected from the subject to availability	
kikusui (ginjo, 15.5%)	32.00
served cold	

SOFT

ICED TEAS

lemongrass 3.95	
lemongrass infused with jasmine iced tea	
lemongrass & vanilla 4.25	
strawberry purée, vanilla & jasmine iced tea	

MOCKTAILS

pineapple, coconut & lime 4.95	
pineapple juice, coconut cream, lime juice, honey & fizzy lime	
mango & lime 3.85	
refreshing & delicious – lemon verbena & vanilla syrup muddled with lychee juice	

SOFTIES

still, sparkling (50cl bottle) 3.45	

FIZZY

fever tree tonics 2.95	
indian tonic water, mediterranean tonic water, ginger ale, ginger beer, lemon & lime	
pepsi/pepsi max/coke 3.95	
diet coke, coke zero (330ml bottle) 3.95	

elderflower sekt 8.10	
beefeater gin, house sekt & st germain elderflower liqueur with rose petal & elderflower garnish	
kumquat mojito 9.95	
white rum, lime, mint, kumquat & soda	
strawberry & passion sunrise 9.55	
el jimador tequila, served with fizzy	
ping pong 8.95	
a twist on a pom pom martini - served with vodka, passion fruit, lychee & lime juice, shaken with fresh passion fruit.	

JUICY

fever tree tonics 2.95	
indian tonic water, mediterranean tonic water, ginger ale, ginger beer, lemon & lime	
pepsi/pepsi max/coke 3.95	
diet coke, coke zero (330ml bottle) 3.95	

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