



NIBBLES / SIDES



- 224 **prawn crackers** gf 2.15
with spicy mango sauce
- 264 **edamame** vg, gf 3.95
with celery sea salt
- 83 **seaweed salad** vg, gf 4.99
briny seaweed seasoned with sesame oil, rice vinegar
and red chilli, sprinkled with black and white
toasted sesame seeds
- 95 **ping pong padron peppers** vg 5.95
fragrant & mild small green peppers
tossed in asian picante dressing
- 287 **long stem broccoli** vg 4.95
steamed fragrant long stem broccoli,
served with creamy sesame dip



NOODLES

- 189 **ping pong chicken noodles** 9.95
chunky flat wheat noodles served with chicken
in light sichuan spices, steamed bok choy,
freshly chopped spring onion and chilli



RICE

- 356 **chicken katsu curry rice bowl** 7.95
chicken katsu with edamame beans, seaweed & crispy
shallots on a bed of fragrant jasmine rice sprinkled with
black & white toasted sesame, served with curry sauce
- 371 **crispy tofu curry rice bowl** vg 7.95
delicate soft tofu lightly dusted & mixed in with mango
sauce and gently fried, served on a bed of fragrant steamed
jasmine rice, with edamame, seaweed, sprinkled with
black & white toasted sesame, served with curry sauce
- 39 **seafood sticky rice** gf 7.95
prawns, scallop, carrot, asparagus & glutinous rice,
steamed in a lotus leaf (p.s. discard the leaf)
- 38 **vegetable sticky rice** vg, gf 7.25
bamboo shoot, carrot, asparagus & glutinous rice,
steamed in a leaf (p.s. discard the leaf)
- 69 **honey chilli chicken rice pot** 8.45
braised chicken with chilli, soya beans & shitake
mushroom on steamed rice
- 166 **taro & mushroom sticky rice bowl** vg 7.28
taiwanese sticky rice with pea protein fine mince, taro,
mushrooms and crispy shallot, with hints of cassia,
fennel and coriander
- 02 **steamed jasmine rice** vg, gf 2.25



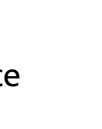
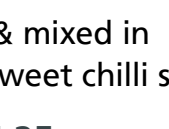
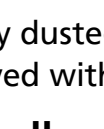
SHARING BAOS

- x4 steamed bao buns & filling to self-assemble to your heart's desire

- 243 **4 x chilli prawn bao** 22.95
4 fluffy white steamed buns with crispy coated prawn,
pickled ginger, spicy mayonnaise and a sprinkle of
sichuan chilli powder
- 420 **4 x crispy chicken katsu curry bao** 22.95
4 fluffy white buns to fill to your heart desire, served with crispy
chicken, pickled ginger, fresh cucumber, crispy shallot and katsu
curry sauce. serves 4
- 321 **4 x crispy duck bao** 26.95
4 fluffy white steamed buns served with shredded duck,
pickled ginger, fresh cucumber, crispy shallot and hoi sin sauce
- 326 **4 x crispy tofu bao** vg 16.95
4 fluffy white steamed buns served with delicate soft tofu
lightly dusted & mixed in with mango sauce and gently fried,
served with sweet chilli sauce, fresh cucumber and coriander

add extra plain bao bun vg 0.80

DIM SUM



CRISPY

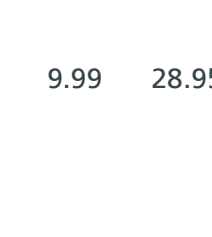
- 319 **smoked chilli chicken wings** gf 9.95
cherrywood smoked chicken wings with
a tangy tomato chilli sauce
- 288 **soy marinated chicken skewers** gf 7.65
tender chicken skewers, served with a smoky orange sauce
- 188 **ping pong fried chicken** 9.95
crispy batter-fried chicken, glazed in spicy gochujang sauce
- 168 **crispy lemon chicken** 14.95
crispy battered chicken breast served with steamed
jasmine rice and ping pong signature lemon sauce
- 186 **potato & edamame cake** v 5.25
fluffy potato & edamame beans with a crispy breadcrumb
coating, served with wu xiang sauce
- 363 **crispy tofu** vg 4.55
delicate soft tofu lightly dusted & mixed in
with mango sauce, served with sweet chilli sauce
- 28 **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 spicy mango sauce
- 26 **crispy duck spring roll** 8.45
duck, cucumber & spring onion, wrapped in a crispy
spring roll pastry, served with hoi sin sauce

BUNS

- 23 **char siu pork bun** 6.55
fluffy white bun with honey barbecued pork
(p.s. discard baking paper)
- 179 **vegetable bun** vg 6.55
white fluffy bun with lightly sautéed vegetables
(p.s. discard baking paper)

DUMPLINGS

- 354 **shanghai chilli wontons** vg 9.15
spinach & mushroom wontons served on a bed
of rocket leaves, lightly seasoned with chinkiang
vinegar and chilli oil
- 999 **flaming phoenix chicken dumpling** gf 6.85
chicken dumpling with ultra-spicy chilli sauce,
wrapped in beetroot pastry
- 132 **black prawn dumpling** gf 7.45
king prawn & garlic butter in squid ink pastry
- 11 **pork & prawn siu mai** 6.95
topped with goji berry
- 07 **har gau** gf 6.35
most iconic cantonese dumpling with prawn & bamboo
shoots in translucent pastry
- 06 **prawn & chive dumpling** gf 5.95
prawn & chive in a green chive pastry
- 109 **shanghai xiaolongbao** 6.95
traditional shanghai soup dumplings with pork and spring
onion in wheat pastry, served with oriental sesame soy sauce
- 172 **chicken xiaolongbao** 6.95
juicy chicken xiaolongbao wrapped in beetroot pastry,
served with oriental sesame soy sauce
- 19 **spicy chicken dumpling** gf 5.45
chicken, asparagus, shitake mushrooms, water chestnuts,
with flavours of red chilli, coriander & sesame,
wrapped in translucent pastry
- 17 **spicy vegetable dumpling** vg, gf 4.75
shitake mushrooms, root vegetables, snow peas,
water chestnut with fragrant coriander, chilli & sesame,
wrapped in translucent pastry
- 146 **mushroom & leek dumpling** vg, gf 5.45
portobello mushroom, leek & spinach,
wrapped in jade green pastry
- 225 **spinach & mushroom griddled dumpling** vg 4.55
spinach, shitake & straw mushrooms with fragrant ginger,
wrapped in wheat flour pastry, served with spicy mango sauce
- 124 **griddled beef gyoza** 6.55
beef, mange tout, carrots & mushrooms cooked in light soy
and ginger sauce, wrapped in wheat pastry, served with
oriental sesame soy sauce



DESSERTS

- 46 **chocolate fondant** v, gf 5.95
chocolate pudding filled with dark chocolate,
served with vanilla ice cream
- 108 **purple & gold sweet pops** v 3.85
purple and yellow sweet potato gently fried, drizzled with
honey and sprinkled with black & white sesame seeds,
served with vanilla ice-cream
- 232 **black & gold custard bun** v 4.95
fluffy black bun filled with gooey salted egg custard
- 133 **mochi** v, gf
x 1 mochi 2.95
x 2 mochi 5.25
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 and sorbet flavours

All prices are in £s

- v - suitable for vegetarians quite spicy ping pong recommends
vg - suitable for vegans spicy made with halal meat
gf - gluten friendly very spicy good for sharing

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 | 5.85 | 7.75 | 21.95 |
| western cape, south africa – a stunning and spritely wine, boasting notes of passion fruit and green apple | | | |
| pinot grigio DOC, veritere (vegan) | 6.25 | 8.25 | 23.95 |
| veneto, italy – straw yellow colour and intense perfume, lasting fruity bouquet on the palate, full-bodied, dry and soft | | | |
| sauvignon blanc, jacques veritier blanc (vegan) | 6.95 | 8.95 | 25.95 |
| southwest, france – classic sauvignon blanc, aromatic with hints of green apple, beautifully balanced acidity with a long, fresh, crisp finish | | | |
| chardonnay, mc williams markview | 7.95 | 10.25 | 29.95 |
| new south wales, australia – pretty australian chardonnay, aromatic with pineapple and a spritz of lemon, with a creamy texture and a tropical tang on the finish | | | |
| picpoul de pinet, reserve roquemoliere (vegan) | 8.45 | 10.95 | 31.95 |
| languedoc-roussillon, france – delicate and fresh, with a lively crisp structure | | | |
| sauvignon blanc, yealands estate (vegan) | 10.45 | 13.75 | 37.95 |
| marlborough, new zealand – flavours of passionfruit and stone fruits with a good layer of minerality | | | |
| ROSÉ | | | |
| rosato IGT, connubio, terre siciliane | 6.95 | 8.95 | 25.95 |
| sicily, italy – rich and fruity rare rose blend, fragrant and fresh combining flavours of strawberries, watermelon and a splash of salt spray | | | |
| white zinfandel, canyon road | 7.25 | 9.99 | 28.95 |
| california, USA – fruity bouquet with a playful sweetness, revealing aromas of strawberries, cherries and watermelon with hints of fresh plum, rosehip | | | |
| RED | | | |
| cabernet sauvignon, tempranillo - alma de vid (vegan) | 5.95 | 8.10 | 22.95 |
| valdepenas, spain – the nose is intense, full of black cherry and cassia. a very round, fruity and elegant red, with a prolonged finish | | | |
| merlot, via nova (vegan) | 6.85 | 9.05 | 25.95 |
| veneto, italy – bright, light and friendly, a medium bodied wine offering a mouthful of cherries, plums and red berries | | | |
| pinot noir, les mougeottes | 8.99 | 11.95 | 33.95 |
| pays d'oc, france – clean and precise bouquet with black cherries and raspberry aromas, medium bodied on the palate with sappy red berry fruit and a silky long finish | | | |
| reserve malbec, bodegas santa ana (vegan) | 9.25 | 12.25 | 34.95 |
| mendoza, argentina – rich and intense, filled with ripe fruit flavours, notes of vanilla an oaky silk finish | | | |
| BUBBLY | 125ml | | bottle |
| grand imperial brut, vin mousseux, cfgv | 6.25 | | 29.00 |
| pandant, france – smooth and clean with a pleasing pear juice character, medium body and dry palate | | | |
| prosecco, via vai (vegan) | 7.25 | | 35.99 |
| veneto, italy – lively prosecco, fragrant with white flowers, with a delicate lemon and lime tang in the mouth | | | |
| CHAMPAGNE | | | bottle |
| NV brut, mountadon* (vegan) | | | 49.99 |
| champagne, france | | | |
| grande reserve brut champagne, premier cru, JM gobillard et fils | | | 59.99 |
| champagne, france | | | |

*available only at selected sites

BEER

- mondo pale ale** 4.8% (330ml) 6.50
craft pale ale 4.8% (330ml) 6.50
- mondo** draught
craft pale ale 4.8% (330ml) 2/3 pint 5.99 / pint 7.99
- asahi** 5.2% (330ml) 5.85
- asahi large** 5.2% (500ml) 7.99
- asahi 0** 0% (330ml) 4.25
- asahi** draught 5.2% half pint 3.90 / pint 7.80
(available at selected locations only)
- bucket of 6 beers** (330ml) 28.00
- bucket of 10 beers** (330ml) 44.00

SAKE

- shochikubai** (225ml) 14.95
served hot (subject to availability)
- takara** (300ml) 15.50
served cold

SIGNATURE COCKTAILS

- beijing sunset** 12.95
British Museum limited edition
tarsier asian dry gin infused with activated
charcoal, mixed with coconut, kalamansi,
lychee sake, served with ruby red boba pearls
- the ping pong** 8.95
martini bianco, white wine, lychee juice, homemade
chilli syrup, basil seeds & chopped fresh chilli
- pandan old fashioned** 12.95
pandan infused woodford reserve bourbon
served on the rocks with a dash of angostura
bitter and a pandan leaf
- hong kong colada** 10.95
white rum, abruzzo liqueur, coconut crème,
pineapple juice & lime
- elderflower saketini** 8.95
beefeater gin, house sake & st germain elderflower
stirred with rose syrup & elderflower cordial,
served with lemon zest, and rose petals
- kumquat mojito** 9.95
white rum, limes, mint leaves & kumquats
- lychee & roses** 8.95
beefeater gin, rose petals, lemon & lychee juice
alcohol free option with caleño light & zesty
non-alcoholic spirit | 8.95
- lemongrass & lime** 9.95
finlandia vodka, lemongrass, lychee sake,
limes & lychee juice
alcohol free option with caleño light & zesty
dark & spicy non-alcoholic spirit | 9.95
- strawberry & passion sunrise** 12.95
a twist on a porn star martini – served with
flaming wray & nephew float, white rum,
shaken with fresh passion fruit
alcohol free option available with caleño
dark & spicy non-alcoholic spirit | 12.95
- flaming passion fruit** 9.95
a twist on a porn star martini – served with
flaming wray & nephew float, white rum,
shaken with fresh passion fruit
alcohol free option available with caleño
dark & spicy non-alcoholic spirit | 9.95
caution, flaming garnish

SOFT

- ICED TEAS**
- lemongrass** 3.85
lemongrass muddled with jasmine iced tea
- strawberry & vanilla** 4.95
strawberry purée, vanilla & jasmine iced tea
- MOCKTAILS**
- beijing sunrise** 3.95
British Museum limited edition
coconut and kalamansi purées mixed with
lychee juice and poured on ice, served with
ruby red boba pearls
- pineapple, coconut & lime** 3.95
fragrant and exotic – pineapple juice,
coconut crème & fresh lime
- lemon & lychee** 3.95
refreshing and flavoursome – lemon wedges
& vanilla syrup muddled with lychee juice
- FRESH JUICE**
- apple, orange** 3.60
- WATER**
- still, sparkling** (750ml bottle) 3.65
- FIZZY**
- mixers** 2.95
lemonade, tonic water, slimline tonic water,
soda water, ginger beer, ginger ale
- pedrino tonics** *alcoholic 3.95
ruby & tonic* 5.5%,
pedro ximenez sherry & tonic* 5.5%
- belvoir pressé** 3.70
elderflower
- coke** (330ml bottle) 3.55
- diet coke, coke zero** (330ml bottle) 3.55

SHARING COCKTAIL CARAFES

- french martini** 24.95
chambord, vodka and pineapple juice served with fresh raspberries
- lychee spritz** 24.95
malifi arancia, aperol, lychee juice topped up with bubbly
and served with fresh orange slices
- asian pimm's & lemonade** 24.95
pimm's, lychee sake and lemonade served with mint, freshly sliced
cucumber, lemon, lychee, orange and raspberries

COCKTAIL TREES choose 1 cocktail option 65.00

- 10 lychee & roses | 10 gin & tonic | 10 aperol spritz
10 classic margarita | 10 strawberry daiquiri

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** 3.55* 4.25
green tea leaves scented with fresh jasmine
blossom then rolled into perfect spheres
- jade green tips** 3.55* 4.25
full of health-giving benefits these tender,
young leaves release soft, nutty, vegetal notes
- jasmine & lemongrass** 4.95
jasmine pearls and fresh lemongrass
served with honey on the side, perfect to
accompany dim sum
- OOLONG TEA**
- yellow gold** 3.55* 4.25
rolled golden leaves from taiwan release
floral notes between a green and a black tea
- oolong & lavender** 4.95
oolong tea and lavender blend
served with honey, great with desserts
- BLACK TEA**
- lychee rose black** 3.55* 4.25
an uplifting, deep and rich black tea
from yunnan, naturally lifted with fruit oils,
rose petals and dried lychee
- black tea & ginger** 4.95
china black tea & fresh ginger served
with honey, strong and invigorating
- china black** 3.55* 4.25
bright, lively and full bodied black tea
made with dian hong black tea from
yunnan province
- FLOWERING TEA** glass pot
- jasmine & lily** 3.55* 4.25
green tea, jasmine blossom & lily
petals dramatically unfurl to release
a delicate infusion
- HERBAL TEA**
- triple mint** 3.55* 4.95
powerful zesty combination of three
mints, perfect after supper
- *glass serving subject to availability

- ping pong recommends - quite spicy

*available only at selected sites

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 2023