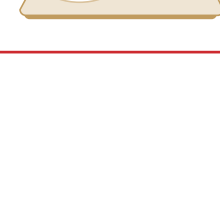




NIBBLES / SIDES



- 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
- 287 **long stem broccoli** vg, al 4.95
steamed fragrant long stem broccoli, served with creamy sesame dip



NOODLES / SOUPS

- 177 **tender chicken creamy noodles soup**  11.95
tender chicken breast in a velvety savoury broth with delicate hints of lemongrass, served alongside udon wheat noodles, lightly simmered bok choy, red chilli, thinly sliced green onions, and crispy shallots.
- 182 **tender tofu creamy noodles soup** vg 12.95
silken soft tofu nestled in a creamy savoury broth with delicate hints of lemongrass, accompanied by udon wheat noodles, enoki mushrooms simmered in the rich broth, red chilli, thinly sliced green onions, and crispy shallots
- 189 **ping pong chicken noodles**  al 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**  **NEW LARGE PORTION** 10.95
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
- 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 & shiitake mushroom on steamed rice
- 02 **steamed jasmine rice** vg, gf 2.25



SHARING BAOS

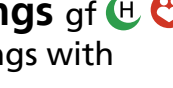
- x4 steamed bao buns & filling to self-assemble to your heart's desire
- 243 **4 x chilli prawn bao**  22.95
4 fluffy white steamed buns with crispy coated prawn, pickled ginger, spicy mayonnaise and a sprinkle of sichuan chilli powder. serves 4
- 420 **4 x crispy chicken katsu curry bao**   16.95
4 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
- 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. serves 4
- add extra plain bao bun** vg 0.80



YEAR OF THE DRAGON SPECIALS

- 111 **aubergine oriental salad** vg  5.85
aubergine slices marinated in signature oriental sauce, sprinkled with roasted sesame seeds and served with freshly chopped green onion and chilli
- 31 **dragon balls** 6.55
king prawn wrapped in a crispy, shredded pastry served with spicy mango sauce
- 112 **giant soup dumpling** 5.85
traditional large soup dumpling with pork wrapped in wheat flour pastry, served with oriental sesame soy sauce
***15 min cooking time - prioritise your order**
- 228 **green tea & mascarpone dorayaki** v 5.45
two fluffy golden pancakes with a green tea, red bean and mascarpone cream filling, served with a scoop of vanilla ice cream
-  **dragon punch** 11.85
vivir tequila mixed with lychee sake, lychee juice and homemade agave chilli syrup, served with chia seeds and a dash of lime, garnished with dragon fruit crisps


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**   8.35
crispy batter-fried chicken, glazed in spicy gochujang sauce
- 56 **honey glazed spare ribs** gf  13.95
pork spare ribs drizzled with honey and sprinkled with sesame seeds
- 186 **potato & edamame cake** v 5.25
fluffy potato & edamame beans with a crispy breadcrumb coating, served with wuxiang 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** al 6.55 
fluffy white bun with honey barbecued pork (p.s. discard baking paper)
- 179 **vegetable bun** vg, al 6.55
white fluffy bun with lightly sautéed vegetables (p.s. discard baking paper)

DUMPLINGS

- 354 **shanghai chilli wontons** vg   8.75
spinach & mushroom wontons served with fragrant bean curd on a bed of rocket leaves, lightly seasoned with chinkiang vinegar and chilli oil
- 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
- 999 **flaming phoenix chicken dumpling** gf    6.85 
 chicken dumpling with ultra-spicy chilli sauce, wrapped in beetroot pastry
- 137 **chicken & cashew nut dumpling**  5.45
chicken & cashew nut with a hint of chilli and hoi sin sauce in a wheat flour pastry
- 172 **chicken xiaolongbao**  6.95
juicy chicken xiaolongbao wrapped in beetroot pastry, served with oriental sesame soy sauce
- 19 **spicy chicken dumpling** gf, al   5.45 
chicken, asparagus, shiitake mushrooms, water chestnuts, with flavours of red chilli, coriander & sesame, wrapped in translucent pastry
- 17 **spicy vegetable dumpling** vg, gf, al  4.75
shiitake 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 and spinach, wrapped in jade green pastry
- 225 **spinach & mushroom griddled dumpling** vg 4.55
spinach, shiitake & 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
- 134 **mini cheesecake** v 2.95
bite-sized portion of our customer's favourite chocolate fondant with a dark chocolate melting heart
- 135 **mini chocolate fondant** v 2.95
bite-sized portion velvety and creamy cheesecake with a crunchy crumble base
- 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 mochis 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


vg - suitable for vegans

gf - gluten friendly


al - contains alcohol


 quite spicy

 spicy

 very spicy

 ping pong recommends

 made with halal meat

 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.