

DIM SUM MENU

NIBBLES / SIDES prawn crackers gf 2.15

224 with spicy mango sauce edamame vg, gf 3.95 264 with celery sea salt

seaweed salad vg, gf 4.99 83

toasted sesame seeds 287

and red chilli, sprinkled with black and white

briny seaweed seasoned with sesame oil, rice vinegar

NOODLES / SOUPS

long stem broccoli vg, at 4.95 steamed fragrant long stem broccoli,

served with creamy sesame dip

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 tender tofu creamy noodles soup vg 12.95 silken soft tofu nestled in a creamy savoury broth with

182

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

RICE chicken katsu curry rice (H NEW LARGE PORTION chicken katsu with edamame beans, seaweed & crispy shallots on a bed of fragrant jasmine rice sprinkled with

356 black & white toasted sesame, served with curry sauce

crispy tofu curry rice bowl va 371 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 vegetable sticky rice vg, gf 7.25 38 bamboo shoot, carrot, asparagus & glutinous rice, steamed in a leaf (p.s. discard the leaf)

honey chilli chicken rice pot (4) 8.45 69 braised chicken with chilli, soya beans & shiitake mushroom on steamed rice steamed jasmine rice vg, qf 2.25 02

SHARING BAOS x4 steamed bao buns & filling to self-assemble to your heart's desire 4 x chilli prawn bao 22.95 243 4 fluffy white steamed buns with crispy coated prawn,

pickled ginger, spicy mayonnaise and a sprinkle of

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 4 x crispy tofu bao vg ⁽²⁾ 16.95 326 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

420

sichuan chilli powder. serves 4

cucumber and coriander, serves 4 add extra plain bao bun vg 0.80

DIM SUM **CRISPY**

smoked chilli chicken wings of 🖰 🖰 9.95 🔘 319 cherrywood smoked chicken wings with a tangy tomato chilli sauce soy marinated chicken skewers gf 7.65 288 tender chicken skewers, served with a smoky orange sauce

ping pong fried chicken $\mathcal{L} \oplus \Theta$ 8.35

honey glazed spare ribs gf 🖰 13.95

crispy tofu vg 4.55

served with spicy mango sauce

(p.s. discard baking paper)

(p.s. discard baking paper)

vegetable bun vg, at 6.55

crispy duck spring roll 8.45

crispy batter-fried chicken, glazed in spicy gochujang sauce

pork spare ribs drizzled with honey and sprinkled with sesame seeds

delicate soft tofu lightly dusted & mixed in with mango sauce, served with sweet chilli sauce vegetable spring roll vg 5.25 28 mushrooms, carrots, white cabbage & potato with a hint of pepper, wrapped in a crispy spring roll pastry,

188

56

26

23

179

BUNS

duck, cucumber & spring onion, wrapped in a crispy spring roll pastry, served with hoi sin sauce char siu pork bun al 6.55 🌑

fluffy white bun with honey barbecued pork

white fluffy bun with lightly sautéed vegetables

DUMPLINGS 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

black prawn dumpling gf 7.45

pork & prawn siu mai 6.95 🌑

king prawn & garlic butter in squid ink pastry

topped with goji berry **har gau** of 6.35 07 most iconic cantonese dumpling with prawn & bamboo shoots in translucent pastry flaming phoenix chicken dumpling of (4)) 6.85 6 999 chicken dumpling with ultra-spicy chilli sauce,

11

137

172

19

chicken & cashew nut with a hint of chilli and hoi sin sauce in a wheat flour pastry chicken xiaolongbao 🖰 6.95 juicy chicken xiaolongbao wrapped in beetroot pastry,

served with oriental sesame soy sauce

chicken & cashew nut dumpling @ 5.45

spicy chicken dumpling gf, al (4) // 5.45 (6)

with flavours of red chilli, coriander & sesame,

mushroom & leek dumpling vg, gf 5.45

chicken, asparagus, shiitake mushrooms, water chestnuts,

wrapped in beetroot pastry

wrapped in translucent pastry spicy vegetable dumpling vg, gf, al / 4.75 17 shiitake mushrooms, root vegetables, snow peas, water chestnut with fragrant coriander, chilli & sesame, wrapped in translucent pastry

portobello mushroom, leek and spinach, wrapped in jade green pastry spinach & mushroom griddled dumpling vg 4.55 225

spinach, shiitake & straw mushrooms with fragrant ginger, wrapped in wheat flour pastry, served with spicy mango sauce griddled beef gyoza (± 6.55) 124 beef, mange tout, carrots & mushrooms cooked in light soy

and ginger sauce, wrapped in wheat pastry, served with oriental sesame soy sauce

DESSERTS

chocolate fondant v, gf 5.95 46 chocolate pudding filled with dark chocolate, served with vanilla ice cream mini cheesecake v 2.95 134 bite-sized portion of our customer's favourite chocolate fondant with a dark chocolate melting heart

135

PING PONƏ

125ml measures are also available

venganza blanco (vegan)

spain - this wine is filled with tangy, fresh fruits. dry and fragrant,

western cape, south africa – an off-dry medium-bodied wine. intense tropical flavours of guava, ripe apple and pear on the palate. it has a fresh clean crisp acidity that washes over you and is well-balanced

perfect to accompany crispy dim sum and seafood dishes

dudley's stone chenin blanc (vegan)

chardonnay reserve st jacques (vegan)

reserve st jacques grenache rosé (vegan)

languedoc-roussillon, france – clean and pure with white cherry and

juicy stone fruits. inner floral notes defined the dry finish with a hint of cherry

WINE

WHITE

languedoc-roussillon, france – pale yellow colour with green reflections. rich and subtle mouth le versant viognier (vegan)

with the vibrant fruit flavours

apple and pear. when agitated flattering notes of acacia appear santa eleni prosecco veneto, italy – crisp, fruity, its taste is reminiscent of the fragrance of a fruit cocktail made with apples. this particular fruity sparkling wine is the result of natural fermentation in autoclaves

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

asian manhattan 11.95 🚶 Ping Pong's very own manhattan with woodford reserve bourbon, vermouth rosso, a dash of angostura and homemade spicy tincture, served with a maraschino cherry hong kong colada 10.95 pineapple juice & lime

stirred with rose syrup & elderflower cordial,

served with lemon zest, and rose petals

SOFT ICED TEAS lemongrass 3.85 lemongrass muddled with jasmine iced tea strawberry & vanilla 4.95

white rum, pedro ximenex nectar, coconut crème, SHARING BOTTLED COCKTAILS lychee & roses 1lt bottle (app. 5/6 cocktails) 38.00 Ping Pong's signature martini with beefeater gin, lychee sake, rose petal syrup, lemon and lychee juice alcohol free option available with everleaf marine non-alcoholic spirit asian zombie 1lt bottle (app. 5/6 cocktails) 38.00

MOCKTAILS fragrant and exotic – pineapple juice, coconut crème & fresh lime lemon & lychee 3.95 FRESH JUICE apple, orange 3.60

TEAS / COFFEE

Unlimited hot water top up.

GREEN TEA

jasmine pearls \, 🌑

jade green tips

accompany dim sum

OOLONG TEA yellow gold 🌑

oolong & lavender

lychee rose black

rose petals and dried lychee

ping pong recommends

our company standards.

March 2024

*available only at selected sites

Prices include VAT at standard rate. All prices are in £s.

black tea & ginger

BLACK TEA

china black

yunnan province

oolong tea and lavender blend

jasmine & lemongrass

jasmine pearls and fresh lemongrass served with honey on the side, perfect to

rolled golden leaves from taiwan release

served with honey, great with desserts

an uplifting, deep and rich black tea from yunnan, naturally lifted with fruit oils,

china black tea & fresh ginger served with honey, strong and invigorating

bright, lively and full bodied black tea made with dian hong black tea from

floral notes between a green and a black tea

green tea leaves scented with fresh jasmine

blossom then rolled into perfect spheres

full of health-giving benefits these tender,

young leaves release soft, nutty, vegetal notes

mochi v, gf 🌑 133 x 1 mochi 2.95 x 2 mochis 5.25 soft rice pastry ball with a delicious ice cream filling ice cream v, gf / sorbet vg, gf (3 scoops) 3.95 53 ask your server for today's mochi, ice cream and sorbet flavours v - suitable for vegetarians quite spicy vg - suitable for vegans **)** spicy **)))** very spicy gf - gluten friendly al - contains alcohol

mini chocolate fondant v 2.95

with a crunchy crumble base

bite-sized portion velvety and creamy cheesecake

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

ping pong recommends

DRINKS

175ml

5.95

7.05

8.25

8.75

10.95

7.25

6.25

7.05

8.25

9.25

125ml

6.25

7.25

SAKE

served cold

lychee & roses 8.95 I 🕲

lemongrass & lime 9.95

finlandia vodka, lemongrass, lychee sake,

lemon & lychee juice

limes & lychee juice

served with lime

non-alcoholic spirit | 8.95

non-alcoholic spirit | 9.95

non-alcoholic spirit | 12.95

non-alcoholic spirit | 9.95

*caution! flaming garnish

shaken with fresh passion fruit

10 elderflower saketini

10 passion fruit martini

lemonade, tonic water, slimline tonic water,

diet coke, coke zero (330ml bottle) 3.55

still, sparkling (750ml bottle) 3.65

soda water, ginger beer, ginger ale

belvoir pressé 3.70

coke (330ml bottle) 3.55

FLOWERING TEA

green tea, jasmine blossom & lily

petals dramatically unfurl to release

powerful zesty combination of three

mints, perfect after supper

espresso, macchiato 3.25

decaffeinated options are also available

double espresso 3.45

americano 3.45

cappuccino 3.65

café latte 3.65 flat white 3.85

jasmine & lily 🕚

a delicate infusion

HERBAL TEA

triple mint

COFFEE

FIZZY

mixers 2.95

elderflower

WATER

A selection of our unique Chinese teas is available to purchase on our website.

pot

4.25

4.25

4.95

4.25

4.95

4.25

4.95

4.25

- quite spicy

A discretionary management fee of 15% is added to your bill. This fee covers the costs associated with managing and supporting the restaurants, as well as maintaining the brand experience to

65.00

65.00

pot

4.25

4.95

beefeater gin, lychee sake, rose petal syrup,

alcohol free option available with everleaf marine

alcohol free option available with everleaf marine

strawberry & passion sunrise 12.95

our take on a tequila sunrise, el jimador tequila,

alcohol free option available with everleaf mountain

flaming passion fruit 9.95 1

a twist on a porn star martini - served with

flaming wray & nephew float, white rum,

alcohol free option available with everleaf forest

shoichikubai (250ml) 14.95

served hot (subject to availability)

takara (300ml) 15.50

MENU

250ml

7.95

9.35

10.95

11.55

14.45

9.45

8.55

9.35

11.25

12.55

bottle

22.55

26.25

29.95

32.95

39.95

26.95

23.45

26.45

33.95

34.65

bottle

29.99

35.99

bottle

55.00

(H) made with halal meat

good for sharing

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.

ALLERGIES AND INTOLERANCES

specifies allergens present by dish.

aromatic nose with notes of white flowers, ripe fruits and a touch of honey languedoc-roussillon, france – lovely honeysuckle and peach aromas with ripe melon, apricot and honey on the palate. quite complex with weight, structure, restraint and perfect acidity otu estate sauvignon blanc (vegan) marlborough, new zeland - an intense nose of passionfruit citrus and stone fruits. it has a delicious freshness with lots of juicy fruit flavours ROSÉ

BEER mondo little victories mondo little victories draught session ipa 4.3% 2/3 pint 5.99 / pint 7.99

SIGNATURE COCKTAILS beijing sunset 12.95 tarsier asian dry gin infused with activated charcoal, mixed with coconut, kalamansi, lychee sake, served with ruby red boba pearls the ping pong \rightarrow 8.95 \lor \bigcirc martini bianco, white wine, lychee juice, homemade chilli syrup, basil seeds & chopped fresh chilli kumquat mojito 9.95 white rum, limes, mint leaves & kumquats elderflower saketini 8.95 1 🔘 beefeater gin, house sake & st germain elderflower

white & dark rum, apricot liqueur, pineapple juice and homemade 5 spice syrup with a dash of lime alcohol free option available with everleaf mountain non-alcoholic spirit COCKTAIL TREES 🕏 **10 lychee & roses** 65.00 **10 gin & tonic** 65.00

strawberry purée, vanilla & jasmine iced tea pineapple, coconut & lime 3.95 refreshing and flavoursome - lemon wedges & vanilla syrup muddled with lychee juice

valdepenas, spain – this spanish blend is cherry red in colour with vibrant red fruit flavours, hints of white pepper and a soft, rounded finish. great with meat dishes & spicy dim sum folonari merlot veneto, italy - ruby red colour, vinous and herbaceous bouquet, personality and character in the mouth with a pleasantly fruity finish reminiscent of cherry and plum luigi leonardo sangiovese emilia romagna, italy - bright red in colour with pleasing aromas of ripe red fruits and floral notes followed by a dry, warm and tannic palate le grand noir pinot noir (vegan) languedoc-roussillon, france – blackcurrants, brambles and peppery spice dominate this full bodied yet soft wine **BUBBLY** B&G - st. louis brut NV (vegan) france - fruity, delicate, with aromas of peach,

RED venganza tinto

CHAMPAGNE gruet selection brut NV (vegan) france - well-structured and intense, with aromas of green apple and citrus fruit. crisp acidity on the palate is complemented notes of pastry on the long finish ssession ipa, 4.3% (330ml) 6.50