

# SHANGHAI 30'S

82 ST ALDATES, OXFORD OX1 1RA



## Chinese New Year 2010



Set Menu – £22.00 Per Person

### ♥ Starters ♥

Drunken Chicken

*Traditional steamed and marinated chicken in Shaoxing wine*

*or*

Sichuan Seafood/Vegetarian Hot and Sour Soup

*Egg, bamboo shoots, wood ear mushrooms, white pepper and vinegar*

*or*

Char Shiu Buns

*Buns filled with honey roasted pork*

*or*

Crispy Chicken/Vegetarian Dumplings

*Crispy fried dumplings filled with celery, black mushrooms, carrots and served with sweet chilli sauce*

### ♥ Main Courses ♥

Jumbo Super King Prawns

*Crispy fried prawns served in pineapple sauce*

*or*

Pork A La Shanghai

*Slow cooked belly pork with ginger and roasted garlic in a Shaoxing wine*

*or*

Beef/Tofu in Aged Black Bean Sauce

*Cooked in very heated wok with fermented black bean, bell pepper, onion and fresh chilli*

*or*

Tibetan Chicken/Vegetarian Spicy Red Curry

*Cumin marinated, pressure cooked with bell pepper, broccoli, onion, carrots, green beans, bamboo and garlic*

*or*

Sichuan Roasted Duck

*Duck breast stir fry bell pepper, celery in spicy sauce*

*or*

Family Daily Chicken/Vegetable Tofu

*Special cured tofu stir fry with garlic, ginger spice black bean sauce*

All mains served with Shanghai vegetarian rice or Shanghai vegetarian noodles

### ♥ Desserts ♥

Crispy Fried Custard Cream Buns

*Buns filled with custard cream*

*or*

Milk Pearl Tea/Hot or Cold

*Traditional Taiwanese tea with pearls*

