



DUMPLING LIBRARY

## CELEBRATION ALL DAY MENU

Any 2 Dishes + 1 Side + 1 Dessert

£ 25.95

or

Any 3 Dishes + 1 Side + 1 Dessert

£ 34.95

*Please note: Some dishes may incur an additional surcharge*



A 10% service charge will be added to your bill for all menus.  
(Distributed entirely to staff)

(S) Spicy (V) Vegetarian (VGN) Vegan  
There may be traces of nuts in many of our dishes.

### Soup

- Thai Tom Yum Chicken Soup (S)**  
Lemongrass, lime leaves, chilli, fish sauce and coconut milk.
- Thai Tom Yum Prawn Soup (S)**  
Lemongrass, lime leaves, chilli, fish sauce and coconut milk.
- 'King' Crab Sweet Corn Soup**  
Served with prawn crackers.
- Chicken Sweet Corn Soup**  
Served with prawn crackers.

### Nibbles

- Indonesian Prawn Crackers** (premium quality)
- Korean Spicy Pickled Cucumber (V) (S)**
- Teriyaki Glazed Peanut with crispy Parma Ham** toasted with sesame
- Crispy Rice Cracker (V) (VGN)**

### Traditional Steamed/Pan-Fried Chinese Dumplings & Bun

*(£3 surcharge on items 9-14)*

*Please allow 15 mins as our dumplings are freshly made.  
All Dumplings served with garlic, vinegar and soy sauce.*

- Chicken & Mushroom** (8 pcs)
- Pork & Long Bean** (8 pcs)
- Fillet Steak, Black Pepper & Onion (S)** (8 pcs)
- King Prawn & Celery** (8 pcs)
- Vegan Asian Greens (VGN)** (8 pcs)
- Rainbow Assorted Dumplings Platter** (10 pcs)
- Pork & Vegetable Bun**
- Chicken & Vegetable Bun**
- Assorted Vegetable Bun (V)**
- Golden Custard Bun**
- Xiao Long Bao Soup Dumplings** (6 pcs)  
(Pork / Pork & Prawn)

### Bao Bun (1 pc)

*Your Bao Bun can be served steamed or slightly deep fried*

- Honey Chilli Chicken BAO BUN (S)**  
Shredded red cabbage, spring onion and chilli flakes.
- 'Char Siu' Pork BAO BUN**  
Shredded carrot, lettuce and pickled ginger.
- Meat Free Chicken BAO BUN (V)**  
Shredded red onion, cherry tomatoes and crispy onion.
- Smoked Beef Short Rib BAO BUN**  
Lamb's lettuce, shredded onion and roasted sesame.
- Japanese 'Unagi' Sweet Water Eel BAO BUN**  
Pickled radish, salad leaves and roasted sesame.
- Hoi Sin Duck BAO BUN**  
Shredded cucumber, cherry tomatoes & Hoi Sin sauce.

### Signature Small Dishes

- Diced Beef Fillet in Truffle Teriyaki Sauce**  
*(£4 surcharge)*  
With sweet potato chips.
- Breadcrumbs Chicken Breast (S)**  
With Sichuan spicy peanut yogurt.
- Taiwanese Crispy Chicken**  
Seaweed, basil and light plum sauce.
- DL Chicken Wings (S)**  
Served in our chef's secret recipe marinade (worth trying!)
- Chicken Skewers Japanese Style**  
Seaweed, carrot, Teriyaki and Japanese QP mayo.
- Kimchi Chicken with Crispy Rice Crackers (S)**  
Korean flavoured pickled radish and roasted sesame.
- Deep Fried Seabass Fillet**  
With pickled shallot and Yuzu Miso mayo.
- Roasted Chinese Sweet Pork Sausage**  
With sesame and teriyaki glaze.

### Small Dishes

- 'Zhenjiang' meaty ribs with Pine Nut**  
Shaoshing wine, soy sauce, honey and vinegar (super tasty).
- Salt and Chilli Shredded Duck (S)**  
With crispy onion and chilli.
- Filo Chicken Strips**  
Served with our homemade sweet chilli sauce.
- Deep Fried Spinach Wontons (V)**  
Cream cheese, black pepper served with caramelised vinegar sauce.
- King Prawns & Avocado Tempura**  
Served with Japanese Tempura sauce (Mirin & Fish Stock).
- Aromatic Duck Samosa**  
Spring onion, carrot and Hoi Sin sauce.
- Soft Shell Crab Salad with Lychee & Pomelo**  
Peanut, cherry tomatoes and served with oil vinaigrette plum sauce.
- Deep Fried Chicken Dumplings**  
Served with our homemade sweet chilli sauce.
- Korean Style Spring Rolls (V)**  
Korean glass noodles, spinach, carrot and fungus.
- Wasabi King Prawn Taco (S)**  
Crab roe, avocado and cucumber.
- Pumpkin & Avocado Tempura (V)**  
Served with our homemade sweet chilli sauce.
- Deep Fried Curried Pepper Squid (S)**  
With lime and lettuce.
- Sweet & Sour Pork Slices with Cashew Nut**  
Orange flavour and crispy.
- Thai Salmon Fish Cakes (S)**  
Lime, red curry, long bean and coriander.
- Crispy Duck with Crispy Pancake**  
Layered with crispy duck, shredded lettuce, Hoisin sauce, and pickled ginger.
- Roasted Takoyaki (Octopus Ball)**  
With Japanese mayo and Bonito flakes and seaweed.
- Korean Spicy Seafood Tapas (S)**  
With King Prawn, squid, salmon, and mussels.
- Traditional Roasted Duckling**  
With Gran Marnier orange sauce.

### Vegetarian Small Dishes

- Edamame with Sea Salt (V) (VGN)**
- Grilled Padron Peppers with Japanese Ponzu (V)**
- Salt & Chilli Tofu (S) (V) (VGN)**
- Aubergine with Yellow Bean Sauce (V) (VGN)**
- Wok-Fried Long Beans with Shallot Oil (V) (VGN)**
- Cauliflower with Chilli & Garlic (S) (V) (VGN)**
- Deep fried Tofu Salad with pickled vegetables and Japanese sesame dressing. (V)**
- Salt and Chilli Chips (S) (V) (VGN)**
- Japanese Curried Mushroom (S) (V)**

### Rice & Noodles

*(£4 surcharge from items 61-70)*

- Bibimbap (Korean Stone Bowl Rice) (S)**  
Minced beef, beansprout, long beans, mushroom, celery, carrot and egg.
- Aromatic Diced Duck Fried Rice**  
Long beans, carrot, spring onion, lettuce and egg.
- Pineapple Fried Rice (S)**  
Bell pepper, prawn, duck, raisin, finished with fish floss.
- Japanese Chicken Katsu Curry (S)**  
Cabbage, onion, carrot and boiled rice.
- 'Dandan' Minced Pork Noodles (S)**  
Minced pork, pork cracklings, cucumber, peanut, chilli and spring onion.
- Korean Style Cold Noodles (S)**  
Boiled egg, pickled veg, beef shin, cucumber, coriander and chilli oil. Note: This fresh dish is served cold.
- Slow Braised Beef Brisket Soup Noodles**  
Pak Choi, spring onion and beef broth.
- Sliced Beef Flat Rice Noodles**  
Straw mushroom, baby corn, carrot and pak choi.
- Wonton Soup Noodles Hong Kong Style**  
Prawn and Pork Wonton with coriander and spring onion.
- Singapore Curried Vermicelli**  
Prawns, char siu pork, egg, chilli, beansprout and curry flavour.

### Sides

- Egg Fried Rice**
- Boiled Rice (V) (VGN)**
- Chips (V) (VGN)**
- Wok-fried Egg Noodles**
- DL Chips (Curry Flavoured) (S)**
- Sweet Potato Chips (S) (V)**
- Skinny Chips**

### Dessert

- White Chocolate and Raspberry Cheesecake
- Petit Fours (3pcs)