



DUMPLING LIBRARY

FESTIVE
FEAST

Festive Feast Menu

Lunch £25.95pp

Any 2 Dishes + 1 Side + 1 Dessert

Mon-Fri 12 noon - 2:45pm Sat & Sun until 3:45pm
or

Dinner £36.95pp

Any 3 Dishes + 1 Side + 1 Dessert

Traditional Steamed Chinese Dumplings

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

Chicken & Mushroom (5pcs)

Pork & Long Bean (5pcs)

Minced Beef, Black Pepper & Onion (S) (5pcs)

King Prawn & Celery (5pcs)

Vegan Asian Greens (VGN) (5pcs)

Rainbow Assorted Dumplings Platter (5pcs)

Xiao Long Bao Dumplings (Steamed, 6pcs)

Pork / King Prawn with Pork / Crab with Pork

Bao Bun (1pc)

Four 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

Shredded red onion, cherry tomatoes and crispy onion.

Smoked Beef Short Rib BAO BUN

Lambs lettuce, shredded onion and roasted sesame.

King Prawn BAO BUN

Pickled radish, salad leaves and roasted sesame.

Hoi Sin Duck BAO BUN

Shredded cucumber, cherry tomatoes & Hoi Sin sauce.

Vegetarian Small Dishes

Edamame with Sea Salt (V) (VGN)

Grilled Padron Peppers with Japanese Ponzu (V)

Salt & Chilli Tofu (S) (V) (VGN)

Poached "Pak Choi" with Vegan Oyster Sauce (VGN)

Thai Red Curry Assorted Vegetables (V) (S)

Cauliflower with Chilli & Garlic (S) (V) (VGN)

**Deep fried Tofu Salad with pickled vegetables
and Japanese sesame dressing** (V)

Sliced Meat Free Chicken Peking Style (S) (V)

Japanese Curried Mushroom (V) (S)

Add-on Sauces £3

Curry / Black Bean / Peking Sauce

Small Dishes

Breadcrumbs Chicken Breast (S)

with Sichuan spicy peanut yogurt.

Taiwanese Crispy Chicken

Seaweed, basil and light plum sauce.

Diced Salmon with Spicy Black Bean Sauce (S)

Deep Fried Tofu, Spring Onion Chilli and Garlic

Chicken Skewers Japanese Style

Seaweed, carrot, Teriyaki and Japanese QP mayo.

DL King Prawn Rolls

Minced Prawn, Soya Bean Pastry, Sweet Chilli Sauce.

Roasted Chinese Sweet Pork Sausage

with sesame and teriyaki glaze.

"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.

Spicy Sichuan Style (S)

Peanut butter, King Soya, sesame & vinegar sauce.

A.Poached Beef Dumplings B.Thin Sliced Pork

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 an 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.

Almond King Prawn (S)

Crab roe, spicy mayo sauce.

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

Crispy, orange flavour.

Thai Salmon Fish Cakes (S)

Made with 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, Tofu and mussels.

Confit Duck Leg (S)

With Thai Curry sauce

Sides

Egg Fried Rice / Boiled Rice / Chips / Salt & Chilli Chips

Desserts

Cheesecake with Macaron

Velvety smooth cheesecake served with a colourful crispy-shelled Macaron

Petit Fours (3pcs)

An elegant selection of bite-sized French sweets