

The world of Chinese cuisine is limitless and exciting, a journey of tasteful cultures and flavoursome histories, from Buddhist temple cuisines of the Tang Dynasty Silk Road and the lantern-lit teahouses of bustling Ming Dynasty Suzhou, to the cocktail hour of Hong Kong and Shanghai's jazz age.

We are honoured to have you join us on this culinary journey, with a menu that celebrates Chinese food heritage, historical recipes, and kitchen craft evolved over 4000 years

Our menu encapsulates the importance of sharing, which is at the heart of Chinese culture and to enjoy the full A. Wong experience we would recommend ordering 4 dishes per person, depending on your appetite. Perhaps starting with 1 snacks, one 'sharing' dish followed by 2 dishes. Alternatively, Andrew can propose your own bespoke menu or for those with a little more time, we also offer a 'Taste of China menu' - where each course is inspired by a specific region of China's 14 international borders.

中菜博大精深，它的國度既無邊界，亦充滿趣味性；從唐代絲綢之路的佛教寺廟菜餚、明朝時以燈籠照明的繁華蘇州茶館，到香港的雞尾酒時光和上海的爵士樂時代，它是一場擁豐富歷史文化背景旅程。

我們很榮幸能邀請閣下加入我們的美食之旅，當中包含一份千年傳承下來，頌揚中國美食傳統、古法食譜和廚藝的菜單。

中國飲食文化注重分享，而我們的菜單亦稟承這傳統。為令閣下能全面享受A.Wong的美食體驗，我們建議每人點六道菜，但這當然取決於您的食慾。建議可從兩個小食開始，加一個「共享」菜，然後配上三個菜式。另外，如有更多時間，建議可試試我們的“中國風味菜單” - 每道菜的靈感分別來自中國14個邊疆地區。

**DIM SUM. 點心 (1 piece)**

**Only available at lunch**

**We would recommend 8-10 pieces per guest**

上海小籠包	Shanghai steamed dumpling, ginger infused vinegar *	£3.00
燒賣	Pork and prawn dumpling, pork crackling	£2.50
蝦餃	Clear shrimp dumpling, sweet chilli sauce, rice vinegar cloud *	£2.50
芥兰蛋腸粉	Gai lan and poached yolk steamed rice roll	£7.50
黃金鷓鴣蛋	Quail egg croquette puff	£3.00
韭菜餃子	Chinese chive pot sticker dumpling	£2.50
椒盐豆	Salt and pepper French bean fritters	£7.50
流沙包	Steamed duck yolk custard bun *	£4.00
青豆焗牛肉撻	Wagyu tart with black beans, peas and crispy onion	£3.50
脆軟殼蟹腸粉	Crispy soft shell crab rice roll with crab salad	£12.00
煎堆	Aerated sesame dumpling	£3.00
紅油抄手	Won ton with garlic, chilli oil and crispy bean curd	£2.50
帶子酥	Scallop puff with dried scallop oil	£3.00
雲吞	Crispy won ton with sweet chilli jam	£2.50
松露香菇包	Wild mushroom and truffle steamed bun	£3.00
兔肉咸水角	Rabbit and carrot glutinous puff	£2.50
香脆宮保高力	Sichuanese chicken and peanut bonbon	£2.50
素叉燒包	Laughing budha bun	£2.50
帶子腸粉	Isle of Mull seared scallop cheung fun *	£12.00

### SNACKS. 小吃

蝦片	<b>A.WONG cracker</b>  (10g Oscietra caviar accompaniment £25)	£3
醃黃瓜	<b>Pickled cucumber with garlic and spring onion</b>	£5
脆皮燒肉	<b>Barbecued crispy pork belly with candied pork jerky</b> (only available in the evening)	£9
糖醋排骨	<b>Sweet and sour rib with toasted sesame and pork floss</b>	£7
魚子醬豉油雞菜捲	<b>'Soy chicken' with ginger oil and Oscietra caviar wrap *</b>	£15
成都豆腐花	<b>Chengdu street tofu, soy chilli, peanuts, preserved vegetables *</b>	£5
香茅脆蝦仔沙律	<b>Lemongrass and peanut lettuce wrap with baby prawn fritter</b>	£9
釀蟹鉗	<b>Crab claw with cured scallop and wasabi (c. Zhou Dynasty)</b>	£10
香辣蝸牛雞	<b>'1000 chilli chicken' with snails and Sichuan pepper</b>	£9
和牛燒粟米	<b>Barbecued forbidden city sweetcorn, wagyu beef meat paste and truffle</b>	£10

### SHARE 共享

香酥脫骨鴨	<b>Crispy aromatic 'Peking duck', London 1963</b> (10g Oscietra caviar accompaniment £25)	£16
木須肉	<b>'Moo shu' pancake wraps of pork, egg and wood ear fungus</b>	£15
肉夾饅	<b>Xian city 'lamb burger' with sesame, coriander and chilli</b>  <b>and Xinjiang pomegranate salad *</b>	£15
叉燒,臘腸,鴨肝	<b>Cantonese honey roasted pork, wind dried sausage and grated foie gras *</b>	£15

## DISHES 菜

Only available during the evenings

點心	<b>'A.WONG' Dim sum basket*</b>	£11
东坡肉	<b>Dong Po slow braised Iberico pork belly *</b>	£12
薄荷牛肉卷	<b>'Dai' seared A4 wagyu beef with mint, chilli and lemongrass</b>	£28
宫保雞丁	<b>Gong Bao chicken with roasted peanuts</b>	£12
干煸四季豆	<b>Dry fried French beans with minced pork and dried shrimps</b>	£12
四川香辣手撕茄子	<b>Sichuanese aubergines</b>	£12
白灵菇扒鲍片	<b>Braised abalone, shitake mushroom and abalone butter *</b>	£20
时令蔬菜	<b>Stir fried market green vegetables, spring onion oil and truffle</b>	£15
蒜茸蒸龍蝦	<b>Garlic steamed Wild tiger prawn, mung bean noodles, superior soy</b>	£25
黑椒香脆八爪魚	<b>Octopus and crab with smoked duck and black pepper sauce</b>	£18
鵝肝金魚餃	<b>'Gold fish' dumpling with seared foie gras, dried pork and chive flower oil *</b>	£15
干煸牛柳絲	<b>Crispy chilli, caramelised beef, tartare, beef XO and pickled carrots</b>	£16
甜酸雞	<b>Sweet and sour corn fed chicken, smoked meat and marinated pineapple</b>	£12
魚蟹菜心	<b>Cornish crab and seafood, rice sheets, pickled cockles and onion oil</b>	£15
麻婆豆腐	<b>'Ma Po' tofu with crispy onions and coriander *</b>	£12
紅燒臭鰻魚	<b>Steamed wild seabass with fermented tofu sauce, baby shrimps*</b>	£15

### WOK 炒鍋

米飯	<b>Steamed rice</b>	£3
星洲炒米	<b>Rice noodles with dried scallop vinaigrette</b>	£12
生炒和牛肉飯	<b>Wagyu beef and lettuce fried rice and oyster essence</b>	£15
雲吞湯	<b>Won ton soup with dried shrimp cheung fun</b>	£15
野菌魚子脆麵	<b>Crispy noodles with beansprouts, shitake and trout roe</b>	£12

### DESSERT 甜點

椰香乳酪果凍	<b>Coconut water ice, blackberries, Xinjiang mulberries, yoghurt and mocha</b>	£12
朱古力焦糖球	<b>'Postcard from Yunnan' with banana, chocolate and black truffle</b>	£15
蛋白霜血橙雪芭	<b>Poached merengue with fruit textures *</b>	£12

### **FOOD ALLERGIES AND INTOLERANCES**

***Please speak to our staff about any dietary requirements that you may have. We are able to cater for food intolerances however due to the nature of some of our dried and fermented ingredients, we are unable to cater for allergies.***