

HOT APPETISERS

Imperial Hor D'oeuvres (Minimum 2 persons) per person	£11.00	Beef Spring Rolls	£13.00
Sesame Chicken*, Seaweed, Spring Roll, Spare Rib		Crispy Fried Won Ton	£9.00
Oriental Hor D'oeuvres (Minimum 2 persons) per person	£11.00	Fried Chicken Parcels	£13.00
Saté Lamb, Seaweed, Chicken Roll, Spring Roll		Seaweed	£8.00
Spare Ribs	£15.00	Sesame Chicken Toast*	£11.00
Salt and Pepper Spare Ribs	£15.00	Sesame Beef Toast*	£13.00
Capital Spare Ribs	£15.00	Fried Beef Dumplings	£13.00
Spicy Marinated Rib Pieces	£15.00	Steamed Chicken Dumplings	£13.00
Kaifeng Chicken Wings	£13.00	Fried Chicken Dumplings	£13.00
Honey Glazed Chicken Wings	£13.00	Saté Chicken	£13.00
Toffee Chicken Drummers	£13.00	Saté Lamb	£13.00
Chicken Spring Rolls	£11.00	Barbecued Beef with Black Pepper, Mushrooms and Pancakes	£19.00
Kaifeng Vegetarian Spring Rolls	£8.00	Vegetable Tempura Lightly Battered Vegetables	£11.00
Crispy Rice Paper Spring Rolls with Chicken	£11.00	Deep Fried Aubergine	£11.00
Duck Spring Rolls with Plum Sauce	£13.00	Five Spices Bean Curd	£11.00

*All our bread is m'zonos

COLD APPETISERS

Spicy Lamb with Garlic and Chilli £19.00

Bang Bang Chicken
Shredded Chicken in Sesame & Peanut Sauce £18.00

Please allow time for each course as every dish is individually prepared and freshly cooked to order

Please ask for more information if you have food allergies or would like us to prepare something special for you

We will prepare gluten free if requested

Prices include VAT

Service Charge 15%

SOUPS

Hot and Sour Soup	£8.00	Sliced Lamb and Cucumber Soup	£8.00
Chicken and Sweetcorn Soup	£8.00	Spicy Fish Soup	£8.00
Chicken and Asparagus Soup	£8.00	Chicken Noodle Soup	£8.00
Straw Mushroom & Bean Curd Soup	£8.00	Mixed Meat Soup	£8.00
Sweet Corn & Bean Curd Soup	£8.00	Chicken & Glass Noodle Soup	£8.00
Minced Chicken Ball Soup	£8.00	Won Ton Soup	£8.00
Mixed Vegetable Soup	£8.00		

2nd COURSE

Hunan Chicken with Lettuce	£18.00	Crispy Aromatic Duck served with Pancakes, Plum Sauce, Spring Onions & Shredded Cucumber	Quarter: £24.00
Hunan Lamb with Lettuce Aromatic Lamb with Plum Sauce	£19.00	Vegetarian Lettuce Wrap	£13.00

**Why not book all or part of Kaifeng for
your next Simcha?**

**We can accommodate up to 100 people in the restaurant
or we can send food to your home or venue.**

**Please ask about our Barmitzvah,
Sheva Brochot and Shabbos menus.**



The Place for a Simcha

MAIN DISHES

CHICKEN

Chicken Peking Style	£18.00	Lemon Chicken	£18.00
Chicken with Chinese Mushrooms	£18.00	Special Fried Chicken in Peppercorn Salt	£18.00
Chicken with English Mushrooms	£18.00	Chicken with Black Bean Sauce & Green Pepper	£18.00
Chicken with Straw Mushrooms	£18.00	Chicken with Asparagus	£18.00
Chicken with Seasonal Greens	£18.00	Sliced Mango Chicken	£18.00
Smoked Shredded Chicken	£18.00	Chicken with Chinese Leaves	£18.00
Chicken with Cashew Nuts in Yellow Bean Sauce	£18.00	Pineapple Chicken	£18.00
Sweet and Sour Chicken Kaifeng Style	£18.00	Honey Chicken	£18.00
Sweet and Sour Chicken Hong Kong Style	£18.00	Sliced Chicken with Aubergine	£18.00
Sweet Chilli Chicken	£18.00	Chicken and Broccoli	£18.00
		Fried Chicken with Passion Fruit and Mustard	£18.00

BEEF

Deep Fried Shredded Beef with Chilli	£19.00	Soft Battered Beef with Creamed Mustard	£19.00
Beef with Straw Mushrooms	£19.00	Sliced Beef with Chinese Leaves	£19.00
Beef with Ginger and Spring Onion	£19.00	Beef and Cashew Nuts in Yellow Bean Sauce	£19.00
Beef with Seasonal Vegetables	£19.00	Sliced Mango Beef	£19.00
Braised Brisket of Beef	£19.00	Beef with Broccoli	£19.00
Sesame Saté Beef	£19.00	Capital Beef Ribs	£19.00
Beef with Asparagus	£19.00	Slow Cooked Five Spice Beef Ribs	£19.00

LAMB

Sweet and Sour Lamb Hong Kong Style	£19.00	Lamb with Seasonal Vegetables	£19.00
Lamb with Asparagus	£19.00	Sliced Lamb with Chinese Leaves	£19.00
Char Siu Lamb	£19.00	Lamb with Cashew Nuts in Yellow Bean Sauce	£19.00
Quick Fried Lamb with Spring Onion	£19.00	Lamb with Straw Mushrooms	£19.00
Deep Fried Lamb Chop in Peppercorn Salt	£19.00	Lamb and Broccoli	£19.00
Shanghai Ribs	£23.00		

MAIN DISHES

DUCK

Roasted Duck with Orange	£24.00	Sliced Duck with Pineapple	£24.00
Braised Sliced Roast Duck	£24.00	Roast Duck with Bean Sprouts	£24.00
Duck with Spring Onion	£24.00	Lo Hon Duck	£28.00
Duck in Black Bean Sauce	£24.00		

HOT, FRAGRANT & SPICY

Singapore Chicken Gently spiced in Coconut	£18.00	Ma Po Spicy Lamb Bean Curd	£19.00
Extra Spicy Peking Chicken	£18.00	Tibetan Lamb Fiery Lamb Curry	£19.00
Spicy Kung Po Chicken With Water Chestnuts, Chilli and Cashew Nuts	£18.00	Extra Spicy Peking Lamb	£19.00
Curried Chicken Wings	£18.00	Extra Spicy Peking Beef	£19.00
Double Cooked Spicy Lamb	£19.00	Spicy Bean Curd Family Style	£13.00

SIZZLING

Sizzling Steak in Black Pepper Sauce	£23.00	Sizzling Beef in Black Bean Sauce and Green Pepper	£23.00
Sizzling Steak Cantonese Style	£23.00	Sizzling Beef in Spicy Saté Sauce	£23.00
Sizzling Lamb with Spring Onion	£23.00	Sizzling Beef with Ginger & Spring Onion	£23.00
Sizzling Lamb in Black Bean Sauce with Green Peppers	£23.00	Sizzling Fillet of Beef Rib Cantonese Style	£23.00
Sizzling Three Meats with Spring Onion	£23.00	Sizzling Chicken with Ginger and Spring Onion	£20.00
Sizzling Duck in Black Pepper Sauce	£25.00	Sizzling Chicken in Spicy Saté Sauce	£20.00
Sizzling Mixed Vegetables in Black Bean Sauce	£15.00	Sizzling Chicken in Black Pepper Sauce	£20.00

FISH

Steamed Fish - Sea Bass or Salmon Served with Ginger and Spring Onion	£30.00	Fillet of Fish with Garlic & Spring Onion	£30.00
Fried Fish in Rich Soya Sauce Sea Bass or Salmon	£30.00	Drunken Fish Sliced Fish served in Kosher Rice Wine	£30.00
Sweet and Sour Fish Slices	£30.00	Stir Fried Fish Slices	£30.00

VEGETARIAN AND BEAN CURD

Stir Fried Mixed Vegetables	£9.00	Bean Curd in Black Bean Sauce	£12.00
Mixed Vegetables in Coconut Cream	£9.00	Sweet and Sour Bean Curd	£12.00
Asparagus & Straw Mushrooms	£14.00	Vegetables in Spicy Curried Sauce	£9.00
Stir Fried French Beans Peking Style	£10.00	Sweet and Sour Mixed Vegetables	9.00
Lo Hon Vegetables	£10.00	Broccoli Peking Style	£10.00
Four Braised Vegetables	£10.00	Broccoli and Chinese Mushrooms	£14.00
Aubergine in Garlic Sauce	£10.00	Pak Choi	£12.00
Stir Fried Beansprouts	£8.00	Chinese Leaves with Chinese Mushrooms	£13.00
Braised Bean Curd	£12.00		

RICE AND NOODLES

Special Fried Rice with Mixed Meats	£11.00	Kaifeng Fried Noodles with Mixed Meats	£14.00
Beef Fried Rice with Lettuce	£11.00	Beef Fried Noodles	£14.00
Duck Fried Rice	£11.00	Noodles and Beansprouts	£8.00
Chicken Fried Rice	£11.00	Chicken Fried Noodles	£14.00
Mushroom Fried Rice	£9.00	Singapore Rice Noodles	£14.00
Mixed Vegetable Rice	£9.00	Mixed Vegetable Noodles	£11.00
Egg Fried Rice	£7.00	(Noodles can be ordered soft, crispy or Ho Fun - flat noodles)	
Steamed Rice	£6.00		

BEVERAGES

Jasmine Tea	per person	£4.00	Selection of Coffees	per person from	£4.00
Fresh Mint Tea	per person	£4.50			

SET MENUS

Menu A

£34 per person - Minimum 2 Persons

Chicken and Sweet Corn Soup

Sweet and Sour Chicken Hong Kong Style
Beef with Ginger and Spring Onion
Mixed Vegetables
Egg Fried Rice

Menu D

£46 per person - Minimum 4 Persons

Oriental Hors D'oeuvres

Crispy Aromatic Duck with Pancakes

Sizzling Beef in Black Bean Sauce & Green Peppers
Chicken and Cashew Nuts in Yellow Bean Sauce
Double Cooked Spicy Lamb
French Beans Peking Style
Special Fried Rice

Menu B

£40 per person - Minimum 2 Persons

Oriental Hors D'oeuvres

Chicken with Black Bean Sauce & Green Peppers
Beef with Cashew Nuts in Yellow Bean Sauce
Four Braised Vegetables
Special Fried Rice

Vegetarian Menu

£32 per person - Minimum 2 Persons

Tempura Vegetables, Spring Rolls
Seaweed, Five Spices Bean Curd

Sweet and Sour Mixed Vegetables
Bean Curd in Black Bean Sauce
Aubergine in Garlic Sauce
Egg Fried Rice

Menu C

£46 per person - Minimum 4 Persons

Imperial Hors D'oeuvres

Crispy Aromatic Duck with Pancakes

Deep Fried Shredded Beef
Sizzling Chicken with Ginger and Spring Onion
Sweet and Sour Lamb
Seasonal Vegetables
Special Fried Rice

Gourmet Menu

£70 per person - Minimum 4 Persons

Saté Chicken, Seaweed, Capital Ribs
Smoked Shredded Chicken,
Crispy Rice Paper Spring Roll with Chicken,
Vegetable Tempura,

Crispy Aromatic Duck with Pancakes

Sesame Saté Lamb
Sliced Mango Chicken
Sizzling Steak in Black Pepper Sauce
Deep Fried Shredded Beef
French Beans and Broccoli
Phat-Thai Noodles
Pineapple Rice

Tropical Fruit Platter with Ice Cream