

山王手工點心 **HOMEMADE DIM SUM**

點心拼盤

(笋尖鮮蝦餃, 鮮蝦韭菜餃, 香茜玉兔餃, 蘆筍帶子餃, 鮮蝦菠菜餃)

DIM SUM PLATTER £13.80

Prawn dumpling, Chinese chive dumpling, Coriander prawn dumpling, Asparagus scallop dumpling, Spinach dumpling

筍尖鮮蝦餃 (蒸或炸)

PRAWN DUMPLINGS (4 pieces) £7.90

Steamed or deep fried dumplings

鮮蝦韭菜餃

PRAWN & CHINESE CHIVE DUMPLINGS (3 pieces) £7.90

Steamed dumplings

大蝦蒸燒賣

SIU MAI (4 pieces) £7.90

Steamed prawn and pork siu mai, sprinkled with tobiko

蘆筍帶子餃

ASPARAGUS & SCALLOP DUMPLINGS (3 pieces) £8.90

Steamed dumplings

香茜玉兔餃

CORIANDER & PRAWN DUMPLINGS (3 pieces) £7.90

Steamed dumplings

上素齋花餃

VEGETABLE DUMPLINGS (3 pieces) V £7.90

Steamed dumplings with mushroom and mixed vegetables

鮮蝦菠菜餃

PRAWN & SPINACH DUMPLINGS (3 pieces) £7.90

Steamed dumplings

鍋貼

GYOZA (3 pieces) £7.90

Pan fried chicken & bok choy dumplings

香酥鴨春捲

CRISPY DUCK SPRING ROLLS (2 large rolls) £8.90

Homemade deep fried crispy duck spring rolls

小籠包

XIAO LONG BAO (4 pieces) £7.90

Pork soup dumplings

蜜汁叉燒包

CHAR SIU BAO (3 pieces) £7.90

Steamed bao buns with a slow roasted pork filling

紫醉流沙包

SIGNATURE CUSTARD BAO (3 pieces) S V £7.90

Steamed bao buns with creamy custard filling

酥皮蛋撻仔

EGG TART (3 pieces) £7.90

Fresh baked egg custard tart (only available Fri-Sun)

頭盤 **APPETISERS**

精選拼盤 **CHEF'S SELECTION OF MIXED HORS D'OEUVRES**

(MINIMUM 2 PAX) £15.00 per person

話梅排骨, 沙爹雞, 香酥鴨春捲, 法式芝麻蝦 S, 干貝鬆
Hua mei pork ribs, satay chicken, crispy duck spring roll, signature sesame prawn toast S* & crispy seaweed*

蝦片 **PRAWN CRACKERS** £3.50

齋香春卷

VEGETABLE SPRING ROLL V £8.00

Deep fried spring rolls filled with cabbage, carrots & wood ear mushrooms

香酥海草鬆

CRISPY "SEAWEED" V * £8.00

Sprinkled with crushed cashew nuts

椒鹽蘆筍 **SALT AND PEPPER ASPARAGAS** V £10.50

Wok fried with garlic and chilli in a salted batter

脆皮豆腐 **CRISPY TOFU V** £10.50

Deep fried tofu

椒鹽茄條 **CRISPY AUBERGINE V** £10.50

Wok fried with garlic and chilli in a salted batter

話梅排骨 **HUA MEI PORK RIBS S** £12.50

Glazed with dried sweet and sour plum powder

沙爹雞 **SATAY CHICKEN** * £11.50

Chicken on skewers served with peanut sauce

口水雞 **CHICKEN ROLL** £12.50

Steamed chicken served with chilli & sichuan pepper sauce or sour chilli sauce (served cold)

法式芝麻蝦

SIGNATURE SESAME PRAWN TOAST S * £12.50

Black & white sesame prawn toast on garlic bread

芥末蝦球

WASABI PRAWN £13.50

Crispy prawns tossed in a zesty wasabi sauce

金絲蝦球

DRAGON'S WHISKER PRAWNS £13.50

Prawns wrapped in fine shredded pastry

椒鹽魷魚仔 **SALT AND PEPPER CALAMARI** £13.50

Baby squid deep fried with garlic & chilli

軟殼蟹 **CRISPY SOFT-SHELL CRAB** £15.50

Wok fried with chilli or served with curry sauce

三文魚塔塔

SALMON TARTARE * £18.00

Avocado, Mango, Quinoa with signature dressing & crushed peanut

生菜包

LETTUCE WRAP WITH Vegetables V £15.00

Chicken £18.00

Seafood £23.00

湯類 SOUP SELECTION

粟米湯 SWEETCORN SOUP

Chicken £7.80
Crab meat £8.20

海鮮酸辣湯 SEAFOOD HOT & SOUR SOUP

With Shrimps, squid & scallops £8.20

鮮蝦雲吞湯 PRAWNTON SOUP

Clear soup with pork & prawn wontons £8.20

髮財豆腐羹 VEGETABLES TOFU SOUP V

Rich broth with mixed vegetables and Fat Choy £8.00

桃胶鸭骨汤 DUCK SOUP

Rich duck broth with Peach Gum, Yam and Goji Berries £12.00

香鴨 DUCK

山王招牌片皮鴨 (一鴨二吃) **

WHOLE AUTHENTIC BEIJING DUCK £95.00
Prepared meticulously by our chefs with an ancient Beijing recipe.

First Serving:

Crispy Duck Skin with shredded leek, cucumber, pancake and homemade duck sauce

刈包 Guo Bao Bun £2.00/each extra

Second Serving:

Option 1:

生菜包 Minced Duck with Lettuce wrap

Option 2:

椒盐鸭架 Salt and Pepper duck bone

Additional Serving:

桃胶鸭骨汤

DUCK SOUP £12.00/per person
Rich duck broth with Peach Gum, Yam and Goji Berries

香酥鴨

AROMATIC CRISPY DUCK

Served with shredded leek, cucumber, pancake & homemade sauce

Quarter £22.00
Half £38.00
Whole £65.00

新鮮燒鴨

ROAST DUCK

Freshly roasted duck either on or off the bone

Quarter £22.00
Half £38.00
Whole £65.00

正餐 MAIN COURSES

三杯雞 THREE MARINADES CHICKEN  * £19.50

Stir fried chicken marinated with sugar, vinegar & sesame oil

宮保雞 KONG PAO CHICKEN  * £19.50

Stir fried chicken with dry chilli and peanuts

辣子雞 CHICKEN SICHUAN STYLE   £19.50

Boneless chicken stir fried with dried red chillies & Sichuan pepper

菠蘿咕咾雞 SWEET & SOUR CHICKEN £19.00

Served in a fresh pineapple shell

豉椒雞 CHICKEN IN BLACK BEAN SAUCE £19.00

Sautéed chicken thigh with peppers

紅酒黑椒牛柳粒  **BEEF TENDERLOIN BLACK PEPPER** £24.50

Bite sized pieces of beef cooked in red wine with black pepper

幹牛絲 CHILLI BEEF  £20.50

Spicy crispy beef

豉椒牛 BEEF IN BLACK BEAN SAUCE  £20.50

Beef tenderloin

日式牛柳粒 TERRIYAKI BEEF £24.50


Bite sized pieces of beef cooked in teriyaki sauce

菠蘿咕咾肉 SWEET & SOUR PORK £19.00

Served in a fresh pineapple shell

回鍋肉 SICHUAN TWICE-COOKED PORK    £19.00

Stir fried pork belly with doubanjiang garlic, ginger, & green onions

秘製叉燒 CHAR SIU PORK  * £20.00

Slow-roasted pork with honey

秘製紅燒肉 HONG SHAO ROU  £25.00

Slow cooked braised pork belly

脆皮燒肉 CRISPY SKIN PORK BELLY  £25.00

Crackling skin, slow-roasted

秘製羊扒 SIGNATURE LAMB CHOP   £32.00

Plain or with cumin seeds served as 4 pieces

煲仔类 CLAY POT

火腩豆腐煲 TOFU CASSEROLE £18.00

Braised Pork Belly and Tofu Casserole

茄子豆腐煲 AUBERGINE AND TOFU CASSEROLE  V £15.00

Tender aubergine with pan fried tofu in soy-infused sauce

魚香茄子煲 YU XIANG AUBERGINE POT £15.00

Fish-flavoured aubergine in garlic sauce with or without pork mince

羅漢齋煲 v BUDDHA'S DELIGHT V £15.00

Variety of fresh and seasonal vegetables, tofu, mushrooms and Sweet potato vermicelli

麻婆豆腐煲 MAPO TOFU  £13.50

With chilli, Sichuan pepper, douban sauce, douchi sauce and with or without minced pork

海鮮 SEAFOOD

蘆筍炒帶子 SCALLOP WITH ASPARAGUS £22.00
蒜蓉 Sautéed with garlic
XO 醬 XO sauce £5.00 extra

黃金奶油蝦 GOLDEN EGG FLOSS PRAWN £24.50
Egg yolk floss served with crispy herbs (with shell or without shell)

秘製蝦球 SIGNATURE PRAWNS ㊄ £24.50
With creamy, sour and hint of spicy SINO signature sauce

大蝦 KING PRAWN £24.50
咕咾蝦 Sweet & Sour
豉汁 Black Bean Sauce
宮保 Kong Pao
咖喱 Curry
西蘭花炒 Stir fry with broccoli
泡椒蒸 Steamed with pickled chilli (with or without shell)

清蒸帶子王
STEAMED LARGE SCALLOP WITH SHELL £12.00/each
蒜蓉 Garlic
豉汁 Black bean sauce
XO 醬 XO sauce £5.00 extra

清蒸竹蟶王 STEAMED LARGE RAZOR CLAM £8.00/each
蒜蓉 Garlic
豉汁 Black bean sauce
XO 醬 XO sauce £5.00 extra

鱸魚 WHOLE SEA BASS £42.00
薑蔥清蒸 Steamed with ginger and spring onion
泡椒蒸 Steam with Pickled Chilli
香煎 Pan fried
鬆子魚 Sweet & Sour
避風塘 Typhoon Shelter Stir-fried
水煮魚 Shui Zhu with rich broth

龍蝦 WHOLE LOBSTER £68.00
薑蔥 Steamed with Ginger & Spring Onion
黃焗蛋白蒸 Steamed with egg white and butter sauce
椒鹽 Salt & Pepper
避風塘 Typhoon Shelter Stir-fried
XO 醬炒 XO Stir-fried £5.00 extra

齋香酥鴨 V MOCK "DUCK" V

Served with shredded leek, cucumber, pancake & homemade sauce

Quarter £12.00
Half £20.00
Whole £38.00

齋咕嚕雞 SWEET AND SOUR "CHICKEN" V £15.00
"Chicken" made of soya bean in sweet and sour sauce

豉椒齋牛 "BEEF" IN BLACK BEAN SAUCE V £15.00
"Beef" made of soya bean in black bean sauce

齋咕嚕肉 SWEET AND SOUR "PORK" V £15.00
"Pork" made of soya bean in sweet and sour sauce

蔬菜豆腐 VEGETABLES

清炒蘆筍 SAUTEED ASPARAGUS V £12.00
Pan fried with garlic

清炒西蘭花 SAUTEED BROCCOLI V £12.00
Pan fried with garlic or ginger

干煸四季豆 DRY FRIED GREEN BEANS £12.50
Alone or with pork or beef

時蔬 SEASONAL GREEN VEGETABLES V
Pan fried with garlic, ginger or shrimp paste
通菜 Morning Glory £12.00
白菜苗 Baby Bok Choi £16.00
芥藍 Gai Lan £16.00
金銀蛋上湯菠菜 Spinach in rich broth £18.00

飯面 RICE AND NOODLES

白米飯
STEAMED RICE V £5.00

蛋炒飯
EGG FRIED RICE V £8.00

揚州炒飯
YANG ZHOU SPECIAL FRIED RICE £13.50
With shrimps, char siu pork and chicken

福州炒飯
FUZHOU RICE £20.00
Fried rice with a mixed seafood & roasted duck topping

羊肚菌梅菜糯米飯
STICKY RICE V £20.00
Morel Mushroom and Preserved Vegetable Sticky Rice

大富豪炒飯
SEAFOOD FRIED RICE £28.00
Prawn, scallop, egg white, crispy rice sprinkle, XO sauce

橄欖齋炒飯
VEGETABLE FRIED RICE V £12.50
Olive and Vegetables

炒麵 CHAO MIAN

Bean sprouts V £11.50
Chicken £12.50
Beef £13.50
Seafood £14.50

河粉 HO FUN


Bean sprouts V £12.80
Chicken £13.80
Beef £14.80
Seafood £16.80

星洲米粉 SINGAPORE RICE NOODLES  £16.80
Fried rice noodles with egg, roast pork, chicken and shrimp

金龙套餐 The Golden Dragon

£50 per person
(minimum 2 guest)

精选拼盘 CHEF'S SELECTION OF MIXED HORS D'OEUVRES

話梅排骨, 沙爹雞, 香酥鴨春捲, 法式芝麻蝦, 干貝鬆
Hua mei pork ribs, satay chicken, crispy duck spring roll, signature
sesame prawn toast * & crispy seaweed*

京式香酥鴨 (1/4) PEKING CRISPY DUCK (QUARTER DUCK)

Shredded leek, cucumber, pancakes & homemade duck sauce

豉椒牛柳 BEEF IN BLACK BEAN SAUCE

Beef tenderloin

菠蘿咕咾雞 SWEET & SOUR CHICKEN

In a fresh pineapple shell

招牌炒四素 SIGNATURE SAUTEED MIXED VEGETABLES

Bok choy, wood ear mushroom, carrots & broccoli

蛋炒飯 EGG FRIED RICE

海王套餐 The Red Ocean

£75 per person
(minimum 2 guest)

點心拼盤 CHEF'S SELECTION OF MIXED DIM SUM PLATTER

筍尖鮮蝦餃, 鮮蝦韭菜餃, 香茜玉兔餃, 蘆筍帶子餃, 蚬皇菠菜
餃 *Prawn dumpling, chinese chive dumpling, coriander prawn
dumpling, asparagus scallop dumpling, spinach dumpling*

海鮮生菜包 SEAFOOD LETTUCE WRAP

清蒸鱸魚件 SEA BASS FILLET

Steamed sea bass fillet with ginger & spring onion

秘製蝦球 SIGNATURE PRAWNS

With SINO signature sauce

蘆筍炒帶子 SCALLOPS WITH ASPARAGUS

Sautéed with garlic & scallops

招牌炒四素 SIGNATURE SAUTEED MIXED VEGETABLES

Bok choy, wood ear mushroom, carrots & broccoli

海鮮炒飯 SEAFOOD FRIED RICE

Prawn, squid, scallop & egg

茶水或甜品 Selection of Tea
or Dessert; Ice Cream, Sorbet or Mochi

山王套餐 The Mountain King's Feast

£65 per person
(minimum 2 guests)

精选拼盘 CHEF'S SELECTION OF MIXED HORS D'OEUVRES

話梅排骨, 沙爹雞, 香酥鴨春捲, 法式芝麻蝦, 干貝鬆
Hua mei pork ribs, satay chicken, crispy duck spring roll, signature
sesame prawn toast * & crispy seaweed*

京式香酥鴨 (1/4) PEKING CRISPY DUCK (QUARTER DUCK)

Shredded leek, cucumber, pancakes & homemade duck sauce

三杯雞 THREE MARINADES CHICKEN *

Stir fried chicken marinated with sugar, vinegar & sesame oil

菠蘿咕咾肉 SWEET & SOUR PORK

In a fresh pineapple shell

紅酒黑椒牛柳粒 BLACK PEPPER BEEF TENDERLOIN

Bite sized pieces of beef cooked in red wine with black pepper

招牌炒四素 SIGNATURE SAUTEED MIXED VEGETABLES

Bok choy, wood ear mushroom, carrots & broccoli

揚州炒飯 YANG ZHOU SPECIAL FRIED RICE

Shrimps & char siu pork

茶水或甜品 Selection of Tea
or Dessert; Ice Cream, Sorbet or Mochi

羅漢齋套餐 VEGETARIAN FEAST

£48 per person
(minimum 2 guest)

齋拼盤 CHEF'S SELECTION OF MIXED VEGETABLES HORS D'OEUVRES 椒鹽蘆筍, 脆皮豆腐, 干貝, 齋春捲, 辣 汁茄子 *Salt & pepper asparagus, crispy tofu, crispy "seaweed", vegetarian spring rolls, chilli aubergine*

齋鴨 MOCK "DUCK"

Shredded leek, cucumber, pancakes & homemade duck sauce

招牌炒四素 SIGNATURE SAUTEED MIXED VEGETABLES

Bok choy, wood ear mushroom, carrots & broccoli

麻婆豆腐 MAPO TOFU

Chilli, Sichuan pepper, douban sauce, douchi sauce

魚香茄子煲 AUBERGINE HOT POT

Fish-flavoured aubergine in garlic sauce




齋咕嚕肉 SWEET & SOUR "PORK"

"PORK" made of soya bean in sweet & sour sauce

雜菜炒飯 FRIED RICE WITH MIXED VEGETABLES

茶水或甜品 Selection of Tea
or Dessert; Ice Cream, Sorbet or Mochi

Please inform your server of any allergies or dietary requirements before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes. A discretionary service charge will be added to your bill, 100% of this service charge will go to our team.

 SINO Signature Special  Spice Level
* Contains peanuts, nuts or sesame  Vegetarian

SINO, 16 Station Approach, Virginia Water GU25 4DW
www.sinodining.co.uk | booking@sinodining.co.uk | 01344 845 177