

## CHINESE LUNAR NEW YEAR CELEBRATION

### BANQUET A

£28 PER PERSON

CHICKEN AND SWEETCORN SOUP

\*\*\*\*\*

NEW YEAR MIXED HOT PLATTER

(PEKING STYLE RIBS, PRAWN ON TOAST, CHICKEN SKEWERS SATAY SAUCE,

SEAWEED, VEG. SPRING ROLLS)

\*\*\*\*\*

CRISPY AROMATIC DUCK

\*\*\*\*\*

FOR 2-3 PERSONS

HONG KONG STYLE SWEET AND SOUR CHICKEN  
SIZZLING FILLET STEAK IN BLACK BEAN SAUCE

FOR 4-5 PERSONS

STIR FRIED CHICKEN WITH SPICY SZECHUAN SAUCE  
CHARSIU PORK WITH CASHEW NUTS

FOR 6 PERSONS OR MORE

KING PRAWN IN GARLIC AND CHILLI SAUCE  
STIR FRIED SLICED DUCK WITH BLACK PEPPER SAUCE

YOUNG CHOW SPECIAL FRIED RICE

## CHINESE LUNAR NEW YEAR CELEBRATION

### BANQUET B

£38 PER PERSON

CHICKEN AND SWEETCORN SOUP/SEAFOOD SOUP

\*\*\*\*\*

CRISPY AROMATIC DUCK

\*\*\*\*\*

BAKED LOBSTER ON SHELL WITH GINGER AND SPRING ONION

OR

DEEP FRIED LARGE WATER PRAWN IN SPICY SZECHUAN SAUCE

\*\*\*\*\*

FOR 2-3 PERSONS

STIR FRIED CHICKEN IN SATAY SAUCE  
SIZZLING FILLET STEAK WITH GINGER AND SPRING ONION

FOR 4-5 PERSONS

STIR FRIED LAMB IN BLACK BEAN SAUCE  
HONG KONG STYLE SWEET AND SOUR KING PRAWN

FOR 6 PERSONS OR MORE

STIR FRIED CHARSIU PORK WITH SPICY SZECHUAN SAUCE  
STEAMED SEABASS WITH GINGER AND SPRING ONION

YOUNG CHOW SPECIAL FRIED RICE

Free Prize Draw