



Mayflower
五月花菜馆



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五月花菜館

頭盤 Starters

- 1 **拼盤 Mixed Starter Platter for 2**
Barbecued Ribs, Spring Rolls, Sesame Prawn Toast,
Crispy Seaweed served with Sweet Chilli Dip
(£9 per additional person) **18.00**
- 香酥鴨 Aromatic Duck**
Crispy Shredded Duck served with Pancakes,
Cucumber, Spring Onions and Hoi Sin Sauce.
- 2 **例牌 1/4 Duck** (6) Pancakes **12.50**
- 3 **半隻 1/2 Duck** (12) Pancakes **20.50**
- 4 **一隻 Whole Duck** (24) Pancakes **38.50**
- 5 **蝦片 Prawn Crackers**
Puffy Prawn Flavoured Crackers **3.90**
- 6 **春卷 Spring Rolls** ①
Mini Vegetarian Spring Rolls (6) **6.10**
- 7 **海草 Crispy Seaweed**
Shredded and Salted Seaweed
with Grounded Fish Topping **7.50**

湯 Soup

酸辣湯 Hot & Sour Soup 🌶️

- 11 Mix Veg, Tofu, Shrimps, Pork, Egg in Spicy Soup **6.00**
- 11a 齋 Mix Vegetables, Tofu, in Spicy Soup ① **5.50**

粟米湯 Creamy Sweetcorn Soup

- 12 雞蓉 Chicken and Egg **6.00**
- 13 蟹肉 Crab Meat and Egg **7.10**

- 14 **西湖牛肉羹 West Lake Beef Soup**
Minced Beef, Tofu Pieces and Egg in Thick Soup **6.00**

- 15 **龍皇帶子羹 Seafood & Tofu Soup**
Diced Scallops, King Prawn and Tofu in Thick Soup **7.10**

- 16 **魚頭豆腐湯 Salmon Head & Tofu Soup**
Salmon Head Broth with Tofu and Ginger **6.00**

- 17 **雜菜湯 Mix Vegetable Soup** ①
Mixed Vegetables in Clear Soup **6.00**

粥 Congee *Savoury Rice Porridge*

- 22 **白粥 Plain Congee** **5.50**
- 23 **皮蛋瘦肉粥 Century Egg and Pork Congee**
Sliced Pork, Century Egg and Salted Egg **7.10**
- 25 **生滾牛肉粥 Minced Beef Congee**
Minced Beef and Ginger **7.10**



- 8 **蝦多士 Sesame Prawn Toast**
Fried Toast with Prawn filling coated in
Sesame Seeds (6) **7.50**
- 9 **燒汁排骨 Barbecue Spare Ribs**
Barbecued Ribs in Barbecue Sauce **10.00**
- 10 **椒鹽排骨 Salt & Chilli Ribs** 🌶️
Barbecued Ribs coated in Salt and Chilli **10.00**



- 18 **生滾湯 Vegetable and Pork Soup**
Pork Slices, Tofu, Vegetable and Salted Egg Broth
(minimum order for 2 People) price per person **5.50**

雲吞湯 Wonton Soup

Pork and Prawn Filled Dumplings in
Chicken Stock Soup

- 19 例牌 Standard (4) **6.00**
- 20 大 Large (10) **12.50**
- 21 **淨水餃 Prawn Dumpling Soup**
Prawn filled Dumplings in
Chicken Stock Soup (10) **12.50**

加油條 Add Doughnut Stick (2) **+£1**

- 24 **豬潤粥 Pork Liver Congee**
Pork Liver Slices and Ginger **7.10**
- 26 **艇仔粥 Special Congee**
Fried Pork Rind, Fish Cake, Hog Maw, Duck and Beef **8.20**



雞 *Chicken*

- 27 **時菜雞** **Chicken with Chinese Leaf**
Diced Chicken Breast with Chinese Leaf in Garlic **13.80**
- 28 **四川雞** **Sweet Chilli Chicken** 🌶️
Diced Chicken Breast with Peppers, Celery in Sweet Chilli Sauce **13.80**
- 29 **腰果雞** **Chicken & Cashew Nuts**
Diced Chicken Breast with Cashew Nut, Water Chestnut, Carrot, Bamboo Shoot, Peppers in Garlic Sauce **13.80**
- 30 **豉椒雞** **Chicken in Black Bean Sauce**
Diced Chicken Breast with Pepper, Onion in Black Bean Sauce **13.80**
- 31 **雜菜雞** **Chicken with Mixed Vegetables**
Diced Chicken Breast with Straw Mushroom, Bamboo Shoot, Carrot in Oyster Sauce **13.80**
- 32 **姜蔥雞** **Chicken with Spring Onions and Ginger**
Diced Chicken Breast in Spring Onion and Ginger Sauce **13.80**
- 33 **檸檬雞** **Chicken in Lemon Sauce**
Lightly Coated Chicken Slices in Lemon Sauce **13.80**
- 34 **椒鹽雞** **Salt & Chilli Chicken** 🌶️
Lightly Coated Chicken Salted with 5 Spice Seasoning, Chilli's and Spring Onions **13.80**
- 35 **咖喱雞** **Chicken Curry**
Diced Chicken Breast with Mushrooms, Peppers, Peas in Creamy Curry Sauce **13.80**



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- 36 **咕嚕雞** **Sweet & Sour Chicken**
Lightly Coated Chicken with Pineapple, Peppers in Sweet and Sour Sauce **13.80**
- 37 **咕嚕雞球** **Chicken Balls**
Deep Fried Battered Chicken Breast Pieces served with a Slice of Lemon and Sweet & Sour Dip **13.80**
- 38 **沙爹雞** **Chicken in Satay Sauce**
Diced Chicken Breast with Peppers, Onion, Celery Baby Corn in Satay Sauce **13.80**
- 39 **蘑菇雞** **Chicken & Mushrooms**
Diced Chicken Breast with Mushrooms and Onions in Mushroom flavoured sauce **13.80**
- 40 **雞芙蓉** **Chicken Foo Yung**
Shredded Chicken Omelette with Beansprouts and Mushrooms **13.80**
- 42 **金針雲耳蒸滑雞** **Steamed Chicken and Mushroom**
Steamed Chicken with Black Fungi Mushrooms and Dried Lily Flowers **18.50**



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45

黃油雞 *On-Bone Chicken*

白切雞 **Fresh Poached Chicken**

Poached Corn-Fed Chicken, Chopped On-Bone.
Served Cold with Ginger + Spring Onion Oil Dip

- 43 **半隻** 1/2 Chicken **15.00**
- 44 **一隻** Whole Chicken **28.50**

蔥油雞 **Garlic Soya Chicken**

Poached Corn-Fed Chicken, Chopped On-Bone.
and Glazed with our Garlic and Onion Soya Sauce
Meat Served Warm

- 45 **半隻** 1/2 Chicken **15.00**
- 46 **一隻** Whole Chicken **28.50**



Mayflower
五月花菜館

燒味 Roasties

Roasted Fresh everyday
Served Warm to maintain texture.
Please ask to be heated

燒鴨 Roast Duck

Our Popular Crispy Skin, Roasted Duck, Chopped and Served On-Bone with Homemade Soya Sauce.

- | | | |
|----|---------------------|-------|
| 52 | 例牌 Standard Portion | 13.80 |
| 53 | 半隻 1/2 Duck | 16.50 |
| 54 | 一隻 Whole Duck | 32.00 |

叉燒 "Char Siu" Roast Pork

Marinated Honey Roast Pork, Sliced and Glazed in Honey, Served with Salted Peanuts and Soy Sauce

- | | | |
|----|--------------------------|-------|
| 55 | 叉燒 "Char Siu" Roast Pork | 16.50 |
| 56 | 燒肉 Crispy Belly Pork | 17.50 |

Our Favourite, Slow Roasted Tender Belly Pork with Crispy Crackling Skin

- | | | |
|----|-------------------|-------|
| 57 | 燒味雙拼 Two Roasties | 17.50 |
| 58 | 三燒 Three Roasties | 17.50 |

Your Choice of Two Roasted Meats in a Platter

A Platter of All Three Roasted Meats



52



55



56

鴨 Duck

芽菜鴨 Duck & Beansprouts

Roast Duck Slices on a Bed of Beansprouts with Garlic Sauce

- | | | |
|----|------------------------------|-------|
| 47 | 芽菜鴨 Duck & Beansprouts | 14.80 |
| 48 | 豉椒鴨 Duck in Black Bean Sauce | 14.80 |

Roast Duck with Peppers in Black Bean Sauce

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|----|--------------------------|-------|
| 49 | 橙汁鴨 Duck in Orange Sauce | 14.80 |
| 50 | 甜酸鴨 Sweet & Sour Duck | 14.80 |

Roast Duck Slices on a Bed of Pineapples with Orange Sauce

Roast Duck with Pineapple, Peppers in Sweet and Sour Sauce

- | | | |
|----|------------------------|-------|
| 51 | 梅子鴨 Duck in Plum Sauce | 14.80 |
|----|------------------------|-------|

Roast Duck Slices on a Bed of Chinese Leaf with Plum Sauce

牛 Beef

59 時菜牛肉 Beef with Chinese Leaf

Beef Slices with Chinese Leaf in Garlic Sauce 14.20

60 四川牛肉 Sweet Chilli Beef 辣椒

Beef Slices with Peppers, Celery in Sweet Chilli Sauce 14.20

61 腰果牛肉 Beef with Cashew Nuts

Beef Slices with Cashew Nut, Water Chestnut, Carrot, Bamboo Shoot, Peppers in Garlic Sauce 14.20

62 豉椒牛肉 Beef in Black Bean Sauce

Beef Slices with Peppers in Black Bean Sauce 14.20

63 雜菜牛肉 Beef & Mixed Vegetables

Beef Slices with Straw Mushroom, Bamboo Shoot, Carrot in Oyster Sauce 14.20

64 薑蔥牛肉 Beef with Spring Onions and Ginger

Beef Slices in a Spring Onion and Ginger Sauce 14.20

65 干牛肉絲 Crispy Shredded Beef 辣椒

Crispy Light Coated Shredded Beef with Peppers and Celery in Canton Sauce 14.20

66 咖喱牛肉 Beef Curry 辣椒

Beef Slices with Mushrooms, Pepper, Peas in Creamy Curry Sauce 14.20

67 蘑菇牛肉 Beef & Mushroom

Beef Slices with Mushrooms in Sauce 14.20

68 沙爹牛肉 Satay Beef

Beef Slices with Peppers, Onion, Celery Baby Corn in a Satay Sauce 14.20

69 鐵板黑椒牛柳 Sizzling Black Pepper Beef Steak

Sirloin Steak Fillets in Black Peppers Sauce served on a Hot Plate 19.50

70 鐵板中式牛柳 Sizzling Canton Beef Steak

Sirloin Steak Fillets in Canton Sauce served on a Hot Plate 19.50



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牛 *Beef*

- 71 **牛百葉 Beef Book Tripe**
Beef Book Tripe, Cooked in either
薑蔥 Ginger and Onion 14.20
豉椒 Black Bean Sauce 14.20
白灼 Plain Boiled with Fresh Chilli and Soya Dip 12.00
- 73 **咖喱牛腩 Braised Beef Curry**
Our Slow Cooked Beef Brisket and Beef Tendon
Cooked in Curry Sauce 16.20

豬 *Pork*

- 74 **時菜叉燒 Roast Pork and Chinese Leaf**
Stir Fried Roast Pork with Chinese Leaf 13.80
- 75 **四川叉燒 Sweet Chilli Roast Pork** 🌶️
Roast Pork with Peppers, Celery in
Sweet Chilli Sauce 13.80
- 76 **芽菜叉燒 Roast Pork with Beansprouts**
Roast Pork on a Bed of Beansprouts
with Garlic Sauce 13.80
- 77 **叉燒芙蓉 Roast Pork Foo Yung**
Roast Pork in Omelette with Beansprouts
and Mushrooms 13.80
- 78 **咕嚕肉 Sweet & Sour Pork**
Lightly Coated Pork Pieces with Pineapple,
Pepper in Sweet & Sour Sauce 13.80
- 79 **生炒骨 Sweet & Sour Pork Ribs**
Lightly Coated Pork Rib Pieces with Pineapple,
Pepper in Sweet and Sour Sauce 15.00
- 80 **豉汁蒸排骨 Steamed Ribs in Black Bean Sauce**
Steamed Chopped Ribs in Black Bean Sauce 13.80
- 81 **醬爆骨 Sticky Ribs** 🌶️
Marinated Ribs Fried until Crispy then
Stewed in Sweet Chilli Sauce 16.50
- 82 **肉鬆炒豆角 Pork and Long Beans**
Stir Fried Minced Pork and French Long Beans 15.00
- 82a **蓮藕炒臘肉 Preserved Pork & Water Lily**
Preserved Pork and Sliced Water Lily in
Red Beancurd Sauce 15.00



- 83 **鐵板中式豬扒 Sizzling Canton Pork Chop**
Pan Fried Pork Chops in Canton Sauce
Served on a Hot Plate 14.80
- 84 **薑蔥豬扒 Pork Chop in Onions and Ginger**
Pan Fried Pork Chops in Spring Onions
and Ginger Sauce 14.80
- 85 **椒鹽豬扒 Pork Chop in Salt & Chilli** 🌶️
Pan Fried Pork Chops Salted with Five Spice
Seasoning, Chillies and Spring Onions 14.80
- 86 **梅菜扣肉 Mui Choy Belly Pork**
Slow Cooked Steamed Tender Pork Belly
with Preserved Vegetables 16.50
- 87 **鹹魚蒸肉餅 Steamed Pork with Salty Fish Cake**
Steamed Minced Pork with bits of Salted Mackerel,
Contains Prawns 15.00
- 88 **鹹魚煎肉餅 Pan-Fried Pork with Salty Fish Cake**
Pan-Fried Minced Pork with bits of Salted Mackerel
Contains Prawns 15.00
- 88a **蝦醬鹹魚蒸肉片 Steamed Pork in Shrimp Sauce**
Sliced Pork with Minced Salty Fish Steamed in
Shrimp Sauce 17.20
- 89 **炸大腸 Crispy Pork Chitterlings**
Fried Pig's Intestines served with
Pickled Vegetables and Hoi Sin Sauce 15.00
- 90 **味菜胡椒豬肚 Hog Maw in Black Pepper Broth**
Pig's Stomach and Preserved Vegetables
Stewed in Black Pepper Broth 16.20
- 91 **海蜇熏蹄 Pork Shanks & Jellyfish**
Sliced Pork Shanks on a Bed of Sweet Chilli
Jellyfish with a Side of Garlic Vinegar. **Served Cold** 17.20



海鮮 Seafood

- 92 **沙爹大蝦 King Prawn in Satay Sauce**
Peeled King Prawns with Pepper, Onion, Celery
Baby Corn in Satay Sauce **15.00**
- 93 **雜菜大蝦 King Prawn with Mixed Vegetables**
Peeled King Prawns with Straw Mushroom,
Bamboo Shoot, Carrot in Oyster Sauce **15.00**
- 94 **蘑菇大蝦 King Prawn & Mushrooms**
Peeled King Prawns with Mushrooms in sauce **15.00**
- 95 **腰果大蝦 King Prawn & Cashew Nuts**
Peeled King Prawns with Cashew Nut,
Water Chestnut, Carrot, Bamboo Shoot and
Peppers in Garlic Sauce **15.00**
- 96 **咖喱大蝦 King Prawn Curry**
Peeled King Prawns with Mushrooms, Pepper,
Peas in Curry Sauce **15.00**
- 97 **滑蛋炒蝦仁 King Prawns in Scrambled Egg**
Peeled King Prawns in Scrambled Egg
with Spring Onions **15.00**



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時菜炒 Seafood with Chinese Leaf

Chinese Leaf in Garlic and Oyster Sauce cooked with

- 98 **大蝦** Peeled King Prawn **15.00**
- 99 **鮮魷** Squid **15.00**
- 100 **海鮮** Mixed Seafood (Squid, Prawns, Scallops) **16.20**

豉椒 Black Bean Sauce

Peppers in Black Bean and Chilli Paste Sauce cooked with

- 101 **大蝦** Peeled King Prawn **15.00**
- 102 **魷魚** Squid **15.00**
- 103 **田雞腿** Lightly Coated Frogs Legs **15.00**

薑蔥 Spring Onions & Ginger

Spring Onion and Ginger Sauce cooked with

- 104 **大蝦** Peeled King Prawn **15.00**
- 105 **吹筒** Baby Squid **15.00**
- 106 **田雞腿** Lightly Coated Frogs Legs **15.00**
- 107 **生蠔** Lightly Coated Oysters **18.80**

咕嚕 Sweet & Sour

Sweet Tomato and Vinegar based Sauce cooked with

- 108 **大蝦** Peeled King Prawn **15.00**
- 109 **魚塊** Lightly Coated Diced Cod **15.00**

四川 Sweet Chilli 🌶️

Peppers and Celery in Sweet Chilli Sauce cooked with

- 110 **大蝦** Peeled King Prawn **15.00**
- 111 **魚塊** Lightly Coated Diced Cod **15.00**

椒鹽 Salt and Chilli 🌶️

Salted with Five Spice Seasoning, Chillies & Spring Onions

- 112 **大蝦** King Prawn **15.00**
- 113 **魷魚** Squid **15.00**
- 114 **吹筒** Baby Squid **15.00**
- 115 **田雞腿** Lightly Coated Frogs Legs **15.00**
- 116 **軟殼蟹** Soft Shell Crab **17.20**
- 117 **大蝦 (有殼)** On-Shell King Prawn **19.50**



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118 三鮮玉子豆腐 Three Seafood and Japanese Tofu

Peeled King Prawns, Squid, Scallops and
Japanese Egg Tofu Cooked in Garlic Sauce **17.20**

119 XO醬豆腐炒三鮮 Three Seafood in XO Sauce

Peeled King Prawns, Squid, Scallops and
Tofu Cooked in XO Sauce **17.20**

海鮮 Seafood

- 120 粟米魚塊 Cod with Sweetcorn Sauce
Cream Style Sweetcorn Sauce on a bed of
Lightly Coated Diced Cod 15.00
- 121 蟹肉扒草菇 Straw Mushrooms & Crab Meat
Crab Meat and Egg White Sauce on a bed
of Boiled Straw Mushrooms 16.20
- 122 味菜吹筒 Baby Squid with Pickled Vegetable
Baby Squid cooked with Pickled Vegetables 14.80
- 豉汁蒸 Steamed Salmon in Black Bean Sauce
Black Bean, Chilli Paste and Soybean Steamed with
- 123 三文魚腩 Salmon Belly 16.20
- 124 三文魚頭 Salmon Head 16.20
- 125 酥炸鮮魷 Deep Fried Squid
Lightly Coated Squid with side of Canton Dip 15.00
- 126 酥炸大蝦 Deep Fried King Prawn Balls
Battered King Prawn Balls with Canton Dip (8) 15.00
- 127 酥炸生蠔 Deep Fried Oysters
Battered Oysters with Five Spice Dip 19.50

- 128 枝竹多寶魚 Turbot Fish with Tofu Skin
Lightly Coated Turbot Chunks in Soybean
Sauce with Pork and Tofu Skin. Contains Bones 18.50
- 黃金 Golden Batter
Salty Egg Yolk and Butter Coated Golden Batter with
- 129 大蝦 (有殼) On-Shell King Prawns 19.50
- 130 鮮魷 Squid 16.20
- 131 軟殼蟹 Soft Shell Crab 17.20
- 避風塘 Dry Chilli 🌶️🌶️
Dried Chillies and Dried Garlic Tossed with
- 133 大蝦 (有殼) On-Shell King Prawns 19.50
- 135 白灼大蝦 Fresh Boiled King Prawns
Fresh On-Shell King Prawns Plain Boiled
with a side of Chilli Soy Sauce 18.90



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市價海鮮 Seafood Specialties

帶子 Scallops

Fresh Steamed Scallop on Shell (price per Scallop)

- 136 蒜蓉粉絲蒸 Steamed with Glass Noodle and Garlic 4.50
- 137 豉汁蒸 Steamed in Black Bean Sauce 4.50

鱸魚 Fresh Sea Bass

Whole Sea Bass Steamed On-Bone Seasonal Price

- 138 清蒸 Steamed with Soy Sauce
- 139 古法 Steamed with Pork & Chinese Mushrooms +£3
- 140 豉汁 Steamed with Blackbean, Fresh Chilli 🌶️ +£3
- 141 糖醋 Deep Fried Whole Fish with
Sweet & Sour Sauce +£5

142 清蒸多寶魚 Turbot

Fresh Whole Turbot Steamed with Herbs

Steamed On-Bone with Homemade Soya Seasonal Price

老虎蝦 Giant Tiger Prawns

- 143 豉油皇 Lightly Coated with Garlic Soya (6) 20.50
- 144 蒜蓉粉絲蒸 Steamed Glass Noodle & Garlic (6) 20.50

145 薑蔥龍蝦 Live Lobster

Cooked in Ginger and Onion Sauce

Can be served with a Noodle Base

Seasonal Price

146 薑蔥蟹 Live Crab

Cooked in Ginger and Onion Sauce

Can be served with a Noodle Base

Seasonal Price

Lobster + Noodle

可以選擇以下三種面底

Choose to have your Lobster/Crab with a Noodle Base

生麵	Wonton Noodle	+£4 per noodle
脆面	Crispy Fried Noodle	+£7 per noodle
炒河粉	Fried Ho Fun	+£7 per noodle
伊麵	Long Life Noodle	+£9 per noodle



菜 Vegetable

- 147 炒芽菜 Beansprouts ⑤
Stir Fried Beansprouts 7.90
- 148 炒紹菜 Chinese Leaf ⑤
Stir Fried Chinese Leaf in Garlic Sauce 9.20
- 149 炒什菜 Fried Mixed Vegetables ⑤
Mixed Vegetables Stir Fried with Garlic 10.50
- 150 羅漢齋 Monks Style Vegetables ⑤
Stir Fried Mixed Vegetables with Fungi and Tofu 12.50
- 151 蒜汁炒茄子 Aubergine in Garlic ⑤
Aubergine cooked in Garlic Sauce 10.50
- 152 蒜蓉炒西蘭花 Broccoli in Garlic ⑤
Stir Fried Broccoli in Garlic Sauce 9.50
- 153 西蘭花帶子 Broccoli with Scallops
Stir Fried Broccoli and Scallops in Garlic 17.60
- 153a 魚唇扒西蘭花 Broccoli with Fish Lips
Stir Fried Broccoli and Fish Lips, in oyster sauce 18.60
- 154 菜脯煎蛋 Salted Radish Omelette
Pan-Fried Omelette with Radish and Spring Onions 13.80
- 155 甜酸豆腐 Sweet & Sour Tofu ⑤
Deep Fried Tofu with Pineapple, Peppers in Sweet and Sour Sauce 13.80
- 156 蠔油豆腐 Tofu in Oyster Sauce ⑤
Fried Tofu with Straw Mushroom, Bamboo Shoot, Carrot in Garlic Sauce 13.80



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184

涼瓜 Bitter Melon

- 157 清炒 Plain Stir Fried ⑤ 11.50
- 158 排骨 Ribs in Blackbean Sauce 16.20
- 159 牛肉 Stir Fried with Beef 16.20

椒鹽 Salt & Chilli 🌶️

Salted with Five Spice Seasoning, Chilli and Spring Onions

- 160 豆腐 Tofu ⑤ 12.50
- 161 玉子豆腐 Japanese Egg Tofu 14.50

- 162 蒜蓉粉絲蒸茄子 Steamed Aubergine ⑤
Steamed Aubergine with Glass Noodles and Garlic 14.80
- 163 清蒸豆腐 Steamed Plain Tofu ⑤
Plain Steamed Tofu Slices with Soy Sauce 13.00
- 蒸釀豆腐 Steamed Prawn Stuffed Tofu
- 164 豉油 with Soy Sauce 16.20
- 165 百花 with Egg White Sauce 16.20
- 蒸水蛋 Steamed Silky Egg
- 166 清蒸 Plain 13.80
- 166a 三色 Centry Egg and Salted Egg 15.00
- 166b 海棠豆腐 Seafood and Tofu 16.50



白菜 Pak Choi

芥蘭 Gai Lan

通心菜 Ung Choi

菜心 Choy Sum

白菜 Pak Choi

- 167 蒜蓉 Garlic ⑤ 11.50
- 168 蠔油 Oyster Sauce 11.50
- 169 蝦餅 Prawn Cake 14.80

芥蘭 Gai Lan

aka. Chinese Broccoli

- 170 蒜蓉 Garlic ⑤ 12.50
- 171 薑汁 Ginger ⑤ 12.50
- 172 蠔油 Oyster Sauce 12.50
- 173 蝦餅 Prawn Cake 16.00

通心菜 Ung Choi

aka. Morning Glory

- 174 蒜蓉 Garlic ⑤ 11.50
- 175 椒絲腐乳 Fragmented Beancurd 🌶️ ⑤ 11.50
- 176 馬來盞 Malaysian Shrimp Paste Sauce 11.50

菜心 Choy Sum

- 177 蒜蓉 Garlic ⑤ 11.50
- 178 蠔油 Oyster Sauce 11.50
- 179 鹽水 Pickled Veg Soup ⑤ 12.50
- 180 蝦餅 Prawn Cake 14.80

菜 *Vegetable*

- 183 麻婆豆腐 Ma Po Tofu 🌶️
Minced Beef and Tofu cooked in Chilli Sauce 15.00
- 184 齋麻婆豆腐 Vegetarian Ma Po Tofu ⑤ 🌶️
Mixed Vegetables and Tofu cooked in Chilli Sauce 13.00
- 185 鐵板黑椒豆腐 Sizzling Tofu ⑤
Fried Tofu cooked with Black Pepper Sauce served on a Hot Plate 15.00
- 186 琵琶豆腐 Pei Par Tofu
Fried Tofu and Prawn Balls in Oyster sauce 15.00
- 187 煎釀豆腐 Fried Stuffed Tofu
Prawn Stuffed Tofu with Soybean Sauce 15.60
- 188 煎釀三寶 Three Stuffed Delicious
Prawns stuffed Peppers and Tofu, Pork stuffed Aubergine Fried and cooked in Blackbean Sauce 15.60

川菜 *Sichuan*

- 204 回鍋肉 Twice Cooked Pork 🌶️
Stir Fried Belly Pork Slices cooked with Fresh Chilli Peppers and Sichuan Peppercorn 16.20
- 205 水煮牛肉 Water Cooked Beef 🌶️🌶️
Sichuan Peppercorn and Dry Chilli Broth with Tender Beef, Beansprouts, Japanese Mushrooms, Black Fungi and Chinese Leaf 16.20
- 206 口水雞 Mouthwatering Chicken 🌶️
Chopped Fresh Corn-Fed Chicken On-Bone with Marinated in Sichuan Chilli Oil. Served Cold 18.50



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205

煲仔 *Claypot*

- 189 粉絲什菜煲 Vegetarian & Glass Noodle ⑤
Mixed Vegetables with Glass Noodle in Garlic 14.00
- 190 溫公齋煲 Vegetarian & Beancurd Paste ⑤
Mixed Vegetables with Glass Noodle cooked in Red Beancurd Paste 14.80
- 191 五香牛腩煲 Braised Beef Brisket
Five Spice Beef Brisket and Tendon Stew 16.20
- 192 魚腩豆腐煲 Fish Belly Tofu
Lightly Coated Salmon Fish Belly and Tofu with Pork in Soybean Sauce 16.00
- 193 魚頭豆腐煲 Fish Head Tofu
Lightly Coated Salmon Fish Head and Tofu with Pork in Soybean Sauce 16.00
- 194 薑蔥魚頭煲 Fish Head Ginger Onion
Lightly Coated Salmon Fish Head in Ginger and Spring Onion Sauce 16.00
- 195 啫啫雞煲 JJ Chicken Pork Liver
Chicken and Pork Liver in Ginger Soybean Sauce 16.00
- 196 八珍豆腐煲 Mixed Meat Tofu
Fish Balls, Fish Cake, Roast Pork, Belly Pork, Hog Maw, Squid, King Prawns, Pork Liver and Tofu in Soybean Sauce 16.50
- 197 鹹魚肉鬆茄子煲 Salty Fish Aubergine
Minced Pork, Salted Mackerel and Fried Aubergine in Dark Soy Sauce 16.50
- 198 鹹魚豆腐滑雞煲 Chicken Tofu Salty Fish
Salted Mackerel, Chicken and Tofu cooked with Soybean 17.00
- 199 魚唇鴨掌煲 Fish Lips & Duck Feet
Fish Lips and Duck Feet with Belly Pork & Veg 19.50
- 200 火腩生蠔煲 Oyster Belly Pork
Lightly Coated Oysters and Belly Pork in Soybean Sauce 19.50
- 201 一品海鮮煲 Seafood Duck Feet
Fish Balls, Fish Cake, Squid, King Prawns, Scallops and Fish Lips with Duck Feet 19.50
- 202 東江豆腐煲 Tong Kwong Tofu
Fish Balls, Fish Cake, Roast Pork, Belly Pork, Hog Maw, Squid, King Prawns and Pork Liver in Broth with Steam Prawn Stuffed Tofu 19.50
- 203 沙爹粉絲牛柳 Sirloin Satay
Beef Sirloin Strips, Japanese Mushrooms and Glass Noodle in Satay Sauce 21.00



飯 Rice

- 207 **白飯 Boiled Rice**
Plain Boiled White Rice 3.20
- 208 **椒鹽豬扒飯 Salt & Chilli Pork Chop Rice** 🌶️
Salt and Chilli Pan-Fried Pork Chops on Boiled Rice 12.60
- 209 **京都豬扒飯 Canton Pork Chop with Rice**
Pork Chops in Canton Sauce on Boiled Rice 12.60
- 209a **豆腐火腩飯 Belly Pork and Tofu Rice**
Belly Pork and Tofu in Garlic Oyster Sauce on Boiled Rice 12.60
- 210 **蒸排骨飯 Steamed Ribs Rice**
Steamed Blackbean Ribs on Boiled Rice 12.60
- 211 **牛腩飯 Braised Beef Rice**
Braised Beef Brisket on Boiled Rice 12.60
- 212 **咖喱牛腩飯 Braised Beef Curry Rice**
Braised Beef Brisket in Curry Sauce on Boiled Rice 12.60
- 213 **福建炒飯 Fu Kien Fried Rice**
Diced Duck, Prawns, Chicken, Chinese Mushrooms, Gai Lan in Oyster Sauce on Fried Rice 13.80
- 214 **羅漢齋飯 Vegetarian Rice** ⑤
Mixed Vegetables with Tofu, Fungi on Boiled Rice 12.60
- 燒味飯 Roasties Rice Meat Served Warm**
Roasties with Pak Choi on Boiled Rice
- 215 **叉燒飯 "Char Siu" Roast Pork Rice** 13.80
- 216 **燒鴨飯 Roast Duck Rice** 13.80
- 217 **燒肉飯 Roast Belly Pork Rice** 13.80
- 218 **雙拼飯 Two Roasties Rice** 13.80
- 219 **三燒飯 Three Roasties Rice** 14.50
- 220 **招牌飯 Mayflower Special Rice (Assorted Meat)**
Fish Balls, Fish Cake, Roast Pork, Belly Pork, Hog Maw, Squid, King Prawns, Pork Liver in Garlic sauce on Boiled Rice Base 13.50

炒飯 Fried Rice

- 炒飯 Egg Fried Rice**
Egg Fried Rice with Spring Onion
- 221 **蛋炒飯** Plain Egg Fried Rice 4.50
- 222 **雜菜炒飯** Mixed Vegetable Fried Rice ⑤ 11.50
- 223 **生炒牛肉炒飯** Minced Beef Fried Rice 11.50
- 224 **雞絲炒飯** Shredded Chicken Fried Rice 11.50
- 225 **叉燒絲炒飯** Shredded Roast Pork Fried Rice 11.50
- 226 **蝦仔炒飯** Shrimp Fried Rice 11.50
- 227 **鴨絲炒飯** Shredded Roast Duck Fried Rice 12.50
- 228 **大蝦炒飯** King Prawn Fried Rice 14.20
- 229 **揚州炒飯** Special (Chicken, Rt Pork, Shrimp) 12.60
- 230 **星洲炒飯 Singapore Fried Rice** 🌶️
Chicken, Roast Pork, Shrimp and Spring Onion cooked with Curry Powder 12.60
- 231 **鹹魚雞粒炒飯 Salty Fish & Chicken Fried Rice**
Salted Mackerel, Chicken, Preserved Veg and Onion 14.20



煲仔飯 Claypot Rice

Marinated Meat, Vegetables and Rice Cooked in One Pot
Please Allow **30 mins** Preparation Time

- 232 **臘味 Preserved Meat**
Mix of Preserved Sausages, Pork and Duck and a side of Choy Sum 21.00
- 233 **鳳爪排骨 Chicken Feet & Ribs**
Steamed Chicken Feet and Ribs in Blackbean 20.00
- 234 **冬菇滑雞 Chicken & Chinese Mushrooms**
Chicken and Chinese Mushrooms in Oyster Sauce 20.00



中式粉麵 *Noodles with Sauce*

可以搭配不同面底 The Following are served with your choice of Noodles: (except 248)

炒麵 Chow Mein	Yellow, Thin, Egg Noodle	脆面 Crispy Noodle	Deep Fried, Egg Noodle	煎米線 Vermicelli	Thin, Rice Noodle
炒河粉 Hofun	Thick, Flat, Rice Noodle	炒烏冬 Udon	Thick, Round, Wheat Noodle		

235	菜遠牛	Beef & Choy Sum in Garlic Sauce	12.50	242	牛腩	Braised Beef	12.50
236	肉絲冬菇	Shredded Pork & Chinese Mush	12.50		燒味	Roasties Meat Served Warm	
237	羅漢齋	Mixed Vegetable Monks Style ⑤	12.50			Roasties with Pak Choi on Noodles with Garlic Sauce	
238	豉椒牛	Beef Blackbean Sauce	12.50	243	叉燒	“Char Siu” Roast Pork	13.80
239	蝦球	King Prawn & Mangetout	14.20	244	燒鴨	Roast Duck	13.80
240	三鮮	Seafood		245	燒肉	Roast Belly Pork	13.80
	King Prawns, Scallops, Squid in Garlic Sauce	15.00		246	雙拼	Two Roasties	13.80
241	招牌	Mayflower Special (Assorted Meat)		247	三燒	Three Roasties	15.00
	Fish Balls, Fish Cake, Roast Pork, Belly Pork, Hog Maw, Squid, King Prawns, Pork Liver in Garlic sauce	13.80		248	乾燒伊麵	Stir Fried Long Life Noodle	
						Long Life Noodle Stir Fried in Oyster Sauce with Shredded Cha Sir Pork	15.20

湯麵 *Soup Noodle*

可以搭配不同面底 The Following are served with your choice of Noodles: (except 252, 253, 259)

生麵 Wheat Noodle	Thin, Brown, Wheat Noodle	米線 Vermicelli	Thin Rice Noodle	河粉 Hofun	Thick Flat Rice Noodle
烏冬 Udon	Thick, Round, Wheat Noodle	撈面 Lo Mein	Wheat Noodle with Soup Separate		

249	雲吞	Wonton & Pak Choi	12.50		燒味	Roasties Soup Noodle Meat Served Warm	
250	羅漢齋	Mixed Vegetable Monks Style ⑤	12.50			Roasties with Pak Choi on Soup Noodles	
251	牛腩	Braised Beef	12.50	254	叉燒	“Char Siu” Roast Pork	13.80
252	雪菜鴨絲湯米	Duck Soup Vermicelli		255	燒鴨	Roast Duck	13.80
	Shredded Roast Duck and Pickled Cabbage on Soup Vermicelli	12.50		256	燒肉	Roast Belly Pork	13.80
253	榨菜肉絲湯米	Shredded Pork Soup Vermicelli		257	雙拼	Two Roasties	13.80
	Shredded Pork and Pickled Vegetables in Oyster Sauce on Soup Vermicelli	12.50		258	三燒	Three Roasties	15.00
				259	鴻圖伊麵	Long Life Noodle Soup	
						Crab Meat in Egg White Sauce on Long Life Noodle Soup	15.20

干炒粉麵 *Dry Fried Noodle*

	炒麵 Chow Mein			269	星洲炒米	Singapore Vermicelli 🌶️	
	Fried with Beansprout and Spring Onion					Stir Fried Vermicelli with Fish Cake, Chicken, Roast Pork, Shrimp, Beansprout, Spring Onions and Curry Powder	12.50
260	淨炒麵	Plain Chow Mein	9.50	269a	廈門炒米粉	Xiamen Vermicelli 🌶️	
261	雜菜炒麵	Mixed Vegetable Chow Mein ⑤	11.50			Sweet n Sour flavoured Vermicelli, contains Fish Cake, Chicken, Roast Pork, Shrimp	12.50
262	雞絲炒麵	Shredded Chicken Chow Mein	11.50	270	乾炒牛河	Beef Fried Hofun	
263	牛肉炒麵	Beef Chow Mein	11.50			Stir Fried Hofun with Beef and Beansprout	12.50
264	叉燒絲炒麵	Shredded Roast Pork Chow Mein	11.50	271	XO醬炒三鮮烏冬	X.O Seafood Udon 🌶️	
265	鴨絲炒麵	Shredded Duck Chow Mein	12.50			Stir Fried Udon with King Prawns, Scallops, Squid and X.O Sauce	14.80
266	大蝦炒麵	King Prawn Chow Mein	14.20				
267	揚州炒麵	Special (Chicken, Rt Pork, Shrimp)	12.50				
268	豉油王炒河	Plain Stir-Fried Hofun	9.50				

Set Menus

A

Chicken & Sweetcorn Soup
 Chicken with Green Peppers in Black Bean Sauce
 Beef with Chinese Leaf
 Sweet & Sour Pork
 Egg Fried Rice
 £44 for 2 people (additional £22 per person)

B

Mixed Starter
 (Spare Ribs, Sesame Prawn Toast, Spring Rolls & Seaweed)
 Roast Pork with Beansprouts
 Chicken & Cashew Nuts
 Sweet & Sour Chicken
 Beef with Green Peppers in Black Bean Sauce
 Egg Fried Rice
 £48 for 2 people (additional £24 per person)

C

Mixed Starter
 (Spare Ribs, Sesame Prawn Toast, Spring Rolls & Seaweed)
 King Prawn with Straw Mushrooms
 Sizzling Pork Chop in Canton Sauce
 Sweet & Sour Chicken
 Beef with Green Peppers in Black Bean Sauce
 Egg Fried Rice
 £72 for 3 people (additional £24 per person)

D

Mixed Starter
 (Spare Ribs, Sesame Prawn Toast, Spring Rolls & Seaweed)
 Crispy Aromatic Duck
 (Served with Pancakes, Cucumber, Spring Onion & Hoi Sin Sauce)
 Sweet Chilli King Prawn
 Stir Fried Mixed Vegetables
 Sweet & Sour Fish
 Sizzling Beef Steak in Black Pepper Sauce
 Special Fried Rice
 £104 for 4 people (additional £26 per person)



SET MEAL D

Authentic Set Menus

These Menus are based more on Authentic Cantonese Food
 Great for sharing and trying new dishes. Parties of 8+ only

Three Roasties

King Prawns in Ginger & Spring Onion
 Crispy Squid in Chilli Salt
 Aubergine and Salted Fish Hotpot
 Sweet & Sour Chicken
 Beef with Peppers in Black Bean Sauce
 Gai Lan (Chinese Broccoli) in Garlic
 Sizzling Beef Steaks in Canton Sauce
 Sichuan Mouthwatering Chicken
 Plain Chow Mein
 Egg Fried Rice

£26 per person
 (minimum for 8 People)



Ma Po Tofu

Sweet + Sour Pork
 Three Roasties
 Crispy Squid in Salt and Chilli
 Sizzling Pork Chops in Canton Sauce
 Aubergine and Salted Fish Hotpot
 King Prawns in Ginger & Spring Onion
 Gai Lan with Prawn Cake
 Beef Brisket Claypot
 Garlic Soya Chicken
 Plain Chow Mein
 Special Fried Rice

£28 per person
 (minimum for 8 People)

甜品 Dessert

- 272 炸香蕉 Banana Fritters
 Deep Fried Banana in Crispy Batter with Syrup 7.00
- 273 炸菠蘿 Pineapple Fritters
 Deep Fried Pineapple Slices in Crispy Batter
 with Syrup Dressing 7.00
- 274 拔絲香蕉 Toffee Banana
 Deep Fried Banana with Toffee and Sesame Coating 7.80

- 275 荔枝 Lychees
 Fresh Lychees in Cold Lychee Water 6.50
- 276 香草雪糕 Ice Cream
 Classic Vanilla Ice Cream 6.50
- 278 炸/蒸奶皇包 Custard Bun
 Deep Fried/Steamed White Chinese Buns
 with Custard Filling (3) 4.80