

House of



2 Courses (Starter  
& Main Course):  
**£14.95**

2 Courses and  
Dessert:  
**£18.95**

12:00  
noon  
to  
3:00pm

# Mother's Day Lunch

## STARTERS

**Royal Sweet Corn Soup** - With fresh small diced Chicken

**Vegetarian Hot & Sour Soup (V)(S)** - With shiitake mushroom, black fungus & bamboo shoot

**Dim Sum Platter** (freshly steamed, please allow 15 minutes)  
Steam prawn har gau dumpling & pork shumai in bamboo basket, served with chilli Soya dip

**Crispy Duck Salad** - With lamb lettuce, pine nut and pomelo in house chilli, coriander dressing

**Vegetarian Spring Roll (V)** - Served with house sweet & chilli sauce

**Supreme King Prawn Toast**

Minced prawns smothered on a toast & served with house sweet chilli sauce

**Salt & Chilli King Prawns (S)**

Stir-fried with fresh scallion, five spices and chilli

**Salt & Chilli Baby Ribs (S)**

Small baby ribs tasty and tender

**Crispy Filo King Prawns**

Served with our homemade sweet and chilli sauce

**Duck Samosa**

Served with our homemade hoi sin sauce

**Dragon Tail Ribs**

Coated with Honey and plum glaze

**Satay Chicken Skewers (S)**

Chicken skewers served with our spicy satay sauce

**Deep-Fried Chicken Dumpling**

**Edamame Bean (V)**

Lightly salted freshly blanched soya bean

**Deep Fried Angry Softshell Crab (S)**

Served with Japanese mayo

**Crispy Duck with Crispy Pancake**

Petite crispy pancakes layered with crispy duck and hoi sin sauce, shredded lettuce and shaved bell peppers

**Crispy Aromatic Duck** ¼ (for two persons sharing)

With shredded scallion, cucumber, Hoi Sin Sauce and traditional pancake

**Five Spices Duck Wings**

Drizzled with our special honey plum glaze

**Chicken Skewers (GF)** - served with salad vegetables

**Baby Gem Lettuce Wraps (V)(S)(GF)**

Filled with stir-fried spicy black bean assorted mushrooms and Asian greens

## MAIN COURSE

**Singapore Vermicelli Noodle (S)**

Rice noodles fried with Char Sui, King Prawns and vegetables

**Phad Thai Noodles** - with Chicken/Beef/King Prawn/  
Vegetables

**Nasi Goreng (S)** Indonesian style fried rice

**Kumquat Chicken** - Lightly battered diced chicken served in a rich velvety molasses style sauce with kumquats and confit cherry tomatoes

**Paradise King Prawns** - Lightly battered with passion fruit mayo

**Chinese Roasted Duck** - Traditionally prepared and hung overnight and roasted in a duck furnace, duck is marinated in Chinese Angelica and herbs, served with roasted peanut

**Roasted Duckling with Plum Sauce**

**Pan-Fried Rib Eye Steak Rolls with Asparagus**

Asparagus wrapped in sliced rib-eye steak, served with black pepper sauce

**Three Style Mushroom Stir-Fried (V)**

With asparagus, cloud ear (edible jelly fungus) and pine nut

**Sweet & Sour Chicken Hong Kong Style**

**Honey Chilli Crispy Chicken (S)**

**Crispy Chicken 'Peking Style (S)**

Salt and Chilli Chicken / King Prawns / Squids (S)

**Malaysian Curry (S)**

Chicken / Beef / King Prawn or Assorted Vegetables

**Thai Red Curry (S)**

Chicken / Beef / King Prawn or Assorted Vegetables

**Thai Green Curry (S)**

Chicken / Beef / King Prawn or Assorted Vegetables

**Traditional Black Pepper (S)**

Chicken / Beef / King Prawn or Assorted Vegetables

**Thai Satay (S)**

Chicken / Beef / King Prawn or Assorted Vegetables

**Chilli Black Bean (S)** - with Mushroom, Chicken/Beef

**Stir-fried Chicken Fillet or Shredded Duck** - with Teriyaki Sauce

**Stir-Fried Chicken with Pineapple in Plum Sauce (GF)**

**Stir-Fried Sliced Chicken (GF)** - with assorted vegetable in Gluten Free Soya Sauce

**Chilli Black Bean (S)(GF)** - with Mushroom & King Prawns

All above main courses include fried rice, boiled rice or chips. £1 extra with Yaki Ramen, salted chilli chips. except Nasi Goreng, Vermicelli Noodles and Phad Thai Noodles

## DESSERTS

Choose from Full Dessert Menu

V=Vegetarian S=Spicy GF=Gluten Free

[www.houseofzenseaburn.com](http://www.houseofzenseaburn.com)