

China Rose Renowned Fine Cantonese Cuisine



CHEF'S MIDWEEK MENU



www.chinarose.co.uk



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£25
PER HEAD

STARTERS

Choose 2 per person from

2 Barbeque Pulled Pork Spring Rolls

Hand rolled spring rolls stuffed with succulent pulled pork tossed in a sweet and smoky barbeque sauce, fried until crisp

2 Salt and Pepper Chicken Wings

Lightly battered wings, wok tossed with salt, pepper, garlic and fresh chillies for a fragrant and flavourful finish

2 Kaitafi King Prawns in Rich Mango Mayo

Succulent prawns wrapped in a delicate nest of shredded kataifi pastry served with rich mango mayonnaise and pomegranate

Vegetarian Rolls and Curry Samosas (vg)

Crispy, golden spring rolls filled with a flavorful mix of fresh vegetables, wrapped in a thin pastry shell and fried until golden.

Accompanied by crisp pastry samosas, filled with a curry spiced vegetable filling and fried until golden

Salt and Pepper Tofu (vg)

Perfectly crisp on the outside and tender on the inside, this salt and pepper tofu is packed with bold seasoning, fragrant garlic, and a subtle chilli kick

Tofu Sweetcorn Soup (vg)

A comforting soup made with silky tofu and sweet corn in a light, savoury broth

MAIN COURSE

Choose 2 per person from

Kung Po Tempura Chicken

Bite size crispy fried chicken coated in a bold Kung Pao sauce with onions and peppers, a balance of sweet, savoury, tangy and spicy flavours

Malaysian Chicken Curry

Tender chicken pieces slow cooked in a rich, aromatic coconut curry with lemongrass, ginger, garlic, and traditional spices

Stir Fried Beef with Sugar Snap Peas and Mangetout in Shallot Sauce

Succulent strips of beef stir fried with sugar snap peas and mangetout, coated in a delicately aromatic shallot sauce for a fresh savoury finish

Jing Du Tempura Chicken

Bite size crispy fried chicken pieces coated in a rich Jung Du sauce, offering a perfect balance of sweet, savoury and tangy flavours

Beef and Chestnut Mushrooms in Rich Mushroom Gravy

Succulent strips of beef and chestnut mushrooms simmered in a luxurious mushroom gravy, creating a warming, hearty dish full of comforting, homestyle flavour

Stir Fried Sugar Snap Peas, Asparagus and Mangetout with Mixed Vegetables in Shallot Sauce (vg)

Fresh asparagus, sugar snap peas and mangetout stir fried with a selection of vibrant seasonal vegetables and finished in a fragrant, savoury shallot sauce

Tofu with Chestnut Mushrooms in Rich Mushroom Gravy (vg)

Tender tofu and chestnut mushrooms cooked in a hearty mushroom gravy, creating a warming and flavourful vegetarian favourite

Signature Malaysia Stir Fried Sambal – fine beans, sugar snap peas, tomatoes, aubergine, cooked in a dry savoury spicy sauce (vg)

A vibrant Malaysian classic featuring aromatic sambal chilli paste, wok-fried with fresh tomatoes, fine beans, sugar snap peas and aubergine for a bold balance of spicy, savoury and tangy flavours

Tofu in Black Bean Sizzler (vg)

Golden fried tofu presented on a sizzling platter and finished with a fragrant black bean sauce, delivering bold umami flavours and aromatic depth

Vegetarian Ma Po Tofu (vg)

Delicate silken tofu gently braised in a deeply flavoured Szechuan inspired sauce, layered with aromatic spices, chilli heat, numbing Szechuan peppercorns and complex umami notes

Served with either boiled or egg fried rice

BOOK NOW

