

**APERITIFS & VERMOUTHS**

Cinzano Bianco	(50ml)	£2.50
Martini Dry	(50ml)	£2.50
Martini Rosso	(50ml)	£2.50
Dubonnet		£2.50
Pernod		£2.50
Pimms		£2.50

**SHERRIES & PORT**

Bristol Cream	£2.80
Tio Pepe	£2.50
Ruby Port	£2.80

**SPIRITS & LIQUEURS**

Archers	£2.50
Baileys	£3.00
Cointreau	£2.50
Drambuie	£2.50
Grand Marnier	£2.50
Jack Daniels	£2.70
Malibu	£2.50
Sambuca	£2.50
Southern Comfort	£2.50
Tequila	£2.50
Tia Maria	£2.50
Gin	£2.50
Bombay Sapphire	£2.70
Vodka	£2.50
Bacardi	£2.50
Morgans Dark Rum	£2.50
Morgans Spiced Rum	£2.50
Whisky	£2.50
Jamesons	£2.70
Glenfiddich	£3.00
Courvoisier	£3.00
Remy Martin VSOP	£3.50
XO Cognac	£7.00
Mou Tai 53%	£6.50
Sake	Bottle £18.00
	½ Bottle £5.50

**BEERS & CIDERS**

Becks	£2.80
Budweiser	£3.50
Tiger	£3.50
Tsing Tao	£3.50
Bitter	£3.50
Guinness	£3.20
Cider	£3.50
Magners	£4.20

**SOFT DRINKS**

Coke/Diet Coke	£1.80
	£2.60
Lemonade	£1.80
	£2.60
Still/Sparkling Water	£1.80
	£4.00
Fruit Juices	£1.80
Mixers	£1.00
J2Os	£2.20
Appletiser	£2.20
Red Bull	£2.50

Spirits sold in multiples of 25ml

**HOUSE WINES**

		Bottle
1	<b>MOREAU DRY WHITE</b>	£14.00
	J Moreau et Fils, France	175ml Glass £3.80
	<i>A dry, perfectly balanced white wine with notes of citrus fruit flavours.</i>	
2	<b>MOREAU MEDIUM DRY WHITE</b>	£14.00
	J Moreau et Fils, France	175ml Glass £3.80
	<i>A medium dry, refreshing white wine with soft fruitiness on the palate.</i>	
3	<b>MOREAU RED</b>	£14.00
	J Moreau et Fils, France	175ml Glass £3.80
	<i>A red wine with aromas of red berries, a balanced finish and supple tannins.</i>	

**ROSE WINES**

4	<b>PINK ORCHID ZINFANDEL ROSE</b>	£15.00
	Wine of Origin USA	
	<i>Aromas of tropical melon and strawberry flavours with a medium sweet finish.</i>	
5	<b>NUA SPARKLING ROSE</b>	£19.50
	<i>An Italian sparkling Rosé which is dry, smooth and elegant with soft berry fruit.</i>	

**SPARKLING WINE & CHAMPAGNE**

6	<b>PROSECCO NUA DOC</b>	£19.50
	Vino Spumante Extra Dry, Italy	
	<i>A sparkling white wine which is fresh and light on the palate with balanced acidity.</i>	
7	<b>JULES FREAUD Brut</b>	£30.00
	<i>A non-vintage Champagne that is dry and fresh with a good balance of fruit and acidity.</i>	
8	<b>CHAMPAGNE H BLIN 2004</b>	£40.00
	<i>A vintage Champagne which is creamy and complex on the palate, producing a heady charm.</i>	

**WHITE WINES**

9	<b>PINOT GRIGIO VENEZIE IGT</b>	£15.00
	San Giorgio, Italy	
	<i>A balanced and fruity wine of good structure with floral notes and hints of pear and apricot.</i>	
10	<b>SINFONIA VERDEJO</b>	£16.00
	Bodegas Abanico, Spain	
	<i>Aromas of gooseberries, apples and white fruits with good acidity and fine balance on the palate.</i>	
11	<b>VOLANDAS CHARDONNAY</b>	£16.00
	Central Valley, Chile	
	<i>A pleasantly structured wine with fruity aromas of apple and papaya and a crisp finish.</i>	
12	<b>DOMAINE DE LA BEAUME SAUVIGNON BLANC</b>	£17.00
	Les Mariés, VDP d'Oc, France	
	<i>Fresh, fruity and lightly herbaceous with citrus and tropical fruit characters.</i>	
13	<b>COTO MAYOR BLANCO Crianza DOC</b>	£17.00
	Rioja Wine, Spain	
	<i>Crisp, dry and tangy with white fruit aromas and hints of ripe melon in the aftertaste.</i>	

**RED WINES**

14	<b>SANTIAGO MERLOT</b>	£16.00
	Central Valley, Chile	
	<i>A smooth, characterful wine with hints of plums, cherries, coffee and spice.</i>	
15	<b>COTES DU RHONE AOP</b>	£16.00
	Commandeur de St Michel, France	
	<i>This wine has fruity aromas of raspberries and blackcurrants, powerful and well balanced with good length.</i>	
16	<b>MOUNTBRIDGE RESERVE SHIRAZ</b>	£18.00
	Mountbridge Selection, Australia	
	<i>This spicy wine exhibits rich aromas of lifted white pepper, dark plum and berries with a flavoursome palate.</i>	
17	<b>MURIEL CRIANZA DOC</b>	£19.00
	Rioja, Bodegas Muriel, Spain	
	<i>Maturation for 12 months in oak barrels gives hints of red fruits, vanilla, coconut and toasted aromas.</i>	
18	<b>PASSIMENTO ROSSO VENETO</b>	£20.00
	Pasqua, Italy	
	<i>Known as baby Amarone. Aromas of red berries and spice with velvety tannins and a soft, round finish.</i>	

# China China

**EAT AS MUCH AS YOU LIKE**

Freshly Cooked to Order  
Over 150 Dishes

Sunday - Thursday £16.95

Friday - Saturday £17.95

Children under 10 years £8.00

**OPEN 6 DAYS A WEEK**

Sunday	12noon - 2.30pm
	5.00pm - 11.00pm
Monday	Closed except Bank Holidays
Tuesday - Thursday	12noon - 2.00pm
	5.00pm - 11.00pm
Friday - Saturday	12noon - 2.00pm
	5.00pm - 11.30pm

Open on Christmas Day

Telephone: 01303 863288  
6 Station Road, Lyminge,  
Folkestone, Kent, CT18 8HP  
www.chinachinalyminge.co.uk

All major Credit Cards accepted  
All Menu prices are subject to change  
Prices include V.A.T.

## APPETISERS

- 1 **Mixed Hors d'Oeuvres (for 2)**  
Capital Spare Ribs, Prawn Toast, Spring Rolls,  
Curry Chicken Dumpling, Crispy Won Ton
- 2 **China China Mixed Hors d'Oeuvres (for 2)**  
Satay Chicken, Crispy Duck Rolls, Prawn Toast,  
Butterfly King Prawn, Seaweed
- 3 **Aromatic Crispy Duck**  
With Spring Onion, Cucumber,  
Hoi Sin Sauce, Pancakes
- 5 **Crispy Seaweed**
- 6 **Sesame Prawn toast**
- 7 **Crispy Won Ton** with Sweet & Sour sauce
- 8 **Pancake Roll**
- 9 **Crispy Mini Vegetable Spring Roll**
- 10 **Crispy Duck Roll**
- 11 **Butterfly King Prawn**
- 12 **Curry Chicken Dumplings**
- 13 **Salt & Pepper Chicken Wings**
- 14 **Salt & Pepper Spare Ribs**
- 15 **Capital Spare Ribs**
- 16 **Satay Chicken** skewers
- 17 **Satay King Prawn** skewers
- 18 **Satay Vegetable** skewers
- 19 **Fresh Mussels with Black Bean Sauce**

## SOUPS

- 20 **Crabmeat & Sweetcorn Soup**
- 21 **Chicken & Sweetcorn Soup**
- 22 **Hot & Sour Soup**
- 23 **Won Ton Soup**
- 24 **Thai Tom Yum Soup**

## SEAFOOD DISHES

- 25 **King Prawn with Mushroom**
- 26 **King Prawn with Cashew Nuts**
- 27 **King Prawn with Mixed Vegetables**
- 28 **King Prawn with Oyster Sauce**
- 29 **King Prawn with**  
**Green Pepper & Black Bean Sauce**
- 30 **Sizzling King Prawn with**  
**Ginger & Spring Onion**
- 31 **King Prawn with Satay Sauce**
- 32 **Stir Fried King Prawn in Garlic Sauce**
- 33 **Kung Po King Prawn** Sweet Hot Sauce
- 34 **Szechuan King Prawn in Hot Bean Sauce**
- 35 **King Prawn with Salt & Chilli**
- 36 **Deep Fried Squid with Salt & Chilli**

## SWEET & SOUR DISHES

- 37 **Sweet & Sour Chicken Balls**
- 38 **Sweet & Sour Chicken Cantonese Style**
- 39 **Sweet & Sour Fish Fillet**
- 40 **Sweet & Sour Pork Cantonese Style**
- 41 **Sweet & Sour King Prawn Cantonese Style**

## CURRY & THAI DISHES

- 42 **Special Curry**
- 43 **Chicken Curry**
- 44 **Beef Curry**
- 45 **King Prawn Curry**
- 46 **Vegetable Curry [V]**
- 47 **Mushroom Curry [V]**
- 48 **Thai Chicken Green Curry**
- 49 **Thai Beef Green Curry**
- 50 **Thai King Prawn Green Curry**

## CHICKEN DISHES

- 51 **Fried Chicken Salt & Chilli**
- 52 **Deep Fried Spicy Chicken** Szechuan Style Dry
- 53 **Chicken with**  
**Green Pepper & Black Bean Sauce**
- 54 **Kung Po Chicken** Sweet Hot Sauce
- 55 **Szechuan Chicken in Hot Bean Sauce**
- 56 **Sizzling Chicken with Ginger & Spring Onion**
- 57 **Chicken & Mushroom**
- 58 **Chicken with Pineapple**
- 59 **Chicken with Cashew Nuts**
- 60 **Chicken with Mixed Vegetables**
- 61 **Fried Chicken with Lemon Sauce**

## BEEF & LAMB DISHES

- 62 **Crispy Chilli Beef**
- 63 **Beef with Green Pepper & Black Bean Sauce**
- 64 **Sizzling Beef with Ginger & Spring Onion**
- 65 **Beef with Satay Sauce**
- 66 **Kung Po Beef** Sweet Hot Sauce
- 67 **Szechuan Beef in Hot Bean Sauce**
- 68 **Beef with Broccoli in Oyster Sauce**
- 69 **Beef with Mushroom**
- 70 **Beef with Cashew Nuts**
- 71 **Beef with Mixed Vegetables**
- 72 **Sizzling Lamb with Ginger & Spring Onion**
- 73 **Lamb with Green Pepper & Black Bean Sauce**

## PORK & DUCK DISHES

- 74 **Chinese Roast Pork**
- 75 **Roast Duck Cantonese Style with Plum Sauce**
- 76 **Roast Duck with Mushroom**
- 77 **Roast Duck with Pineapple**
- 78 **Roast Duck with Mixed Vegetables**
- 79 **Roast Duck with**  
**Green Pepper & Black Bean Sauce**
- 80 **Deep Fried Spicy Duck** Szechuan Style Dry

## RICE DISHES

- 81 **Special Fried Rice**
- 82 **Pineapple & Chicken Fried Rice**
- 83 **Chicken Fried Rice**
- 84 **King Prawn Fried Rice**
- 85 **Singapore Fried Rice** Hot
- 86 **Vegetable Fried Rice [V]**
- 87 **Mushroom Fried Rice [V]**
- 88 **Egg Fried Rice**
- 89 **Boiled Rice**

## VERMICELLI DISHES (RICE NOODLES)

- 90 **Singapore Vermicelli** Hot
- 91 **Special Vermicelli**
- 92 **Vegetable Vermicelli [V]**
- 93 **Plain Vermicelli [V]**

## CHOW MEIN DISHES

- 94 **Special Chow Mein**
- 95 **Chicken Chow Mein**
- 96 **Beef Chow Mein**
- 97 **King Prawn Chow Mein**
- 98 **Vegetable Chow Mein [V]**
- 99 **Mushroom Chow Mein [V]**
- 100 **Plain Chow Mein**
- 101 **China China Special Chow Mein**
- 102 **China China Chicken Chow Mein**

## VEGETARIAN & MISCELLANEOUS

- 103 **Mushrooms**
- 104 **Garlic Mushrooms**
- 105 **Mushroom Chop Suey**
- 106 **Beansprouts**
- 107 **Mixed Vegetables**
- 108 **Deep Fried Bean Curd with**  
**Szechuan Hot Bean Sauce**
- 109 **Deep Fried Bean Curd with Black Bean Sauce**
- 110 **Chips**

### NUT ALLERGY

Some products in our range contain nuts and other allergens. As a result, traces of these products could be found in other products found here. If you have any questions about any of our ingredients please ask a member of staff.

## CHEF SPECIALS

- C1 **Golden King Prawn**
- C2 **Smoked Chicken**
- C3 **Deep Fried Bean Curd with Salt & Chilli [V]**  
Hot
- C4 **Roast Duck with fresh Orange Sauce**
- C5 **Chicken with fresh Butter Sauce**
- C6 **Beef with fresh Butter Sauce**
- C7 **King Prawn with fresh Butter Sauce**
- C8 **Mushrooms with fresh Butter Sauce**
- C9 **Braised King Prawn**
- C10 **Braised Duck**
- C11 **Braised Bean Curd [V]**
- C12 **Diced Chicken in Thai Sweet Chilli Sauce**  
Hot
- C13 **Sliced Beef in Thai Sweet Chilli Sauce** Hot
- C14 **King Prawn in Thai Sweet Chilli Sauce** Hot
- C15 **Shanghai Beef** Hot
- C16 **Shanghai Pork** Hot
- C17 **Korean Sauce Hot Spicy Chicken** Hot
- C18 **Korean Sauce Hot Spicy Beef** Hot
- C19 **Korean Sauce Hot Spicy King Prawn** Hot
- C20 **Satay Bean Curd on Skewers [V]**
- C21 **Diced Chicken in Garlic Chilli Sauce** Hot
- C22 **Sliced Beef in Garlic Chilli Sauce** Hot
- C23 **King Prawn in Garlic Chilli Sauce** Hot
- C24 **Mo Shu Vegetables [V]**  
(Vegetable Rolled Pancakes with Hoi Sin Sauce)
- C25 **Diced Chicken in Beijing Sauce**
- C26 **Sliced Beef in Beijing Sauce**
- C27 **King Prawn in Beijing Sauce**

## SPECIAL SET DINNERS

for 2 or more

### STARTER

Mixed Hors d'Oeuvres

### FOLLOWED BY

Aromatic Crispy Duck

### MAIN COURSE

Beef with Green Pepper & Black Bean Sauce  
Sweet & Sour Chicken Cantonese Style  
Sizzling King Prawn with Ginger & Spring Onion  
Pineapple & Chicken Fried Rice

## CUSTOMER NOTICE

\* **Strictly eat in only**

(Please do not ask our staff for left overs to be taken away)

\* **Please do not waste food**

(Please try to finish what you have ordered before asking for more)

\* **If you are allergic to any food items or ingredients please advise our staff when making your order**

\* **Gratuities are left to your discretion**

\* **All items are subject to availability**

\* **All our food is freshly cooked**