

APERITIFS & VERMOUTHS

Cinzano Bianco	(50ml)	£3.00
Martini Dry	(50ml)	£3.00
Martini Rosso	(50ml)	£3.00
Dubonnet		£3.00
Pernod		£3.00
Pimms		£3.00

SHERRIES & PORT

Bristol Cream	£3.20
Tio Pepe	£3.00
Ruby Port	£3.20

SPIRITS & LIQUEURS

Archers	£3.00
Baileys	£3.50
Cointreau	£3.00
Drambuie	£3.00
Grand Marnier	£3.00
Jack Daniels	£3.20
Malibu	£3.00
Sambuca	£3.00
Southern Comfort	£3.00
Tequila	£3.00
Tia Maria	£3.00
Gin	£3.00
Bombay Sapphire	£3.20
Vodka	£3.00
Bacardi	£3.00
Morgans Dark Rum	£3.00
Morgans Spiced Rum	£3.00
Whisky	£3.00
Jamesons	£3.20
Glenfiddich	£3.50
Courvoisier	£3.50
Remy Martin VSOP	£4.00
XO Cognac	£7.20
Mou Tai 53%	£6.70
Sake	Bottle £22.00
	1/4 Bottle £6.50

BEERS & CIDERS

Asahi	£4.00
Budweiser	£4.00
Tiger	£4.00
Tsing Tao	£4.00
John Smith Bitter	£4.00
Guinness	£4.00
Strongbow Cider	£4.00
Dark Fruit Cider	£4.20
Magners	£4.40

SOFT DRINKS

Coke/Diet Coke	£2.20
	£3.20
Lemonade	£2.20
	£3.20
Still/Sparkling Water	£2.20
	£4.40
Fruit Juices	£2.20
Mixers	£1.40
J2Os	£3.00
Appletiser	£3.00

Spirits sold in multiples of 25ml

HOUSE WINES

			Bottle
1	MOREAU SELECT BLANC		£18.95
	Vin de France	175ml Glass	£5.20
	<i>Intense aromas of lemongrass, guava & white-fleshed fruits, with flavours of gooseberry.</i>		
2	PIERRE LACASSE CHARDONNAY		£18.95
	Vin de France	175ml Glass	£5.20
	<i>Aromas of honey, melon & peach with floral nuances on the palate.</i>		
3	MOREAU SELECT ROUGE		£18.95
	Vin de France	175ml Glass	£5.20
	<i>Aromas of red berries, coffee & caramel. Fruity, full-bodied & silky with hints of chocolate.</i>		

ROSE WINES

4	PINK ORCHID ZINFANDEL ROSE		£18.95
	Wine of Origin USA	175ml Glass	£5.20
	<i>Aromas of tropical melon & strawberry flavours with a medium sweet finish.</i>		
5	NUA SPARKLING ROSE		£25.00
	<i>An Italian sparkling Rosé which is dry, smooth & elegant with soft berry fruit.</i>		

SPARKLING WINE & CHAMPAGNE

6	PROSECCO NUA DOC		£25.00
	An Italian sparkling white which is fresh & light on the palate with balanced acidity.	200ml Bottle	£7.00
7	CHAPEL DOWN BRUT NV		£35.00
	<i>A crisp, dry sparkling English white with aromas of apple & lemongrass & flavours of fresh citrus.</i>		
8	JULES FREAUD Brut		£35.00
	<i>A non-vintage Champagne that is dry & fresh with a good balance of fruit & acidity.</i>		

WHITE WINES

9	PINOT GRIGIO VENEZIE IGT		£21.00
	San Giorgio, Italy		
	<i>A balanced & fruity wine of good structure with floral notes & hints of pear & apricot.</i>		
10	DOMAINE DE LA BAUME SAUVIGNON BLANC		£24.00
	Les Mariés, VDP d'Oc, France		
	<i>Fresh, fruity & lightly herbaceous with citrus & tropical fruit characters.</i>		
11	MOUNT RILEY SAUVIGNON BLANC		£25.00
	Marlborough, New Zealand		
	<i>Vibrant aromas & flavours of lime zest, gooseberries & currants with a touch of herbal infusion & crisp acidity.</i>		
12	LAMBERHURST BACCHUS		£29.50
	Chapel Down Winery, Tenterden, Kent, England		
	<i>Aromas of grapefruit zest & lime with hints of freshly cut grass, a rich palate, crisp acidity & long, clean finish.</i>		
13	CHABLIS AC		£33.00
	L'Onciale, France		
	<i>Distinctly nutty with grilled nuts, toasted chestnuts & citrus fresh lemon acidity.</i>		

RED WINES

14	MERLOT		£21.95
	Central Valley, Chile		
	<i>A smooth, characterful wine with hints of plums, cherries, coffee & spice.</i>		
15	COTES DU RHONE AOP		£21.95
	Commandeur de St Michel, France		
	<i>This wine has fruity aromas of raspberries & blackcurrants, powerful & well balanced with good length.</i>		
16	MOUNTBRIDGE RESERVE SHIRAZ		£22.95
	Mountbridge Selection, Australia		
	<i>This spicy wine exhibits rich aromas of lifted white pepper, dark plum & berries with a flavoursome palate.</i>		
17	OLD STATION MALBEC		£23.00
	Smithfield Cellars, Argentina		
	<i>Well balanced & rich with fruit flavours of boysenberry & blackberry, & aromas of toast, mineral & spice.</i>		
18	LOS VINATEROS CRIANZA RIOJA DOC		£29.00
	Bodegas Navajas, Spain		
	<i>Barrel aged for at least 12 months, giving red fruit aromas & well-structured tannins with soft, integrated oak.</i>		

125ml Glass available on request

China China



EAT AS MUCH AS YOU LIKE

Freshly Cooked to Order
Over 150 Dishes

Sunday - Thursday	£26.50
Friday - Saturday	£28.00
Children under 1.4m	£14.00
Children under 1.2m	£9.00

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

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

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
- 4 **Mongolian Crispy Lamb**
- 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 with Mango 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
- 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

PLEASE READ BEFORE ORDERING

CUSTOMER NOTICE

* **Strictly eat in only**

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

* **Please only order what you are able
to eat and 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**