

# CHACHAANTENG 茶餐厅

A sensory mash-up of East and West, old and new.  
This is 'Cha Chaan Teng' reimagined, remastered and given a playful twist.

## SNACKS/APPETISERS

<b>Prawn Crackers</b>	2.50
With a lightly spiced toasted rice and coconut shallot crumb	
<b>Lobster Prawn Toast</b>	11.00
Wasabi prawn and flash fried lobster tail	
<b>Spring Onion and Kale Bao Dough Pancake (v)</b>	4.80
With a black soy vinegar dipping sauce	
<b>Popcorn Chilli Beef</b>	7.50
Marinated rump steak, tossed in chilli, garlic and spring onion Served with a black vinegar sweet and sour dipping sauce	
<b>Salt and Pepper Squid</b>	7.80
Served with wasabi and sriracha chilli mayo	
<b>BBQ Hoisin and Coca Cola Pork Ribs</b>	7.50
Slow braised in hoisin, soy, ginger and garlic with a splash of Coca Cola	
<b>Lightly Glazed Crispy Soft Shell Crab</b>	10.00
Sweet and peppery sauce with fried curry leaves, whole chillies and garlic	
<b>Sha Cha Chicken Wings</b>	6.50
With a lightly spiced chilli and garlic sauce, topped with sesame seeds	
<b>Curried Egg Spring Rolls (v)</b>	5.50
On a bed of beetroot pickle, topped with wasabi mayo, sriracha and hoisin	
<b>Mongolian Beef Skewers</b>	8.00
Marinated in cumin, served with a chimichurri sauce	
<b>CCT Seasoned Fries</b>	4.00
Skin-on Fries with our home made curry sauce	
<b>BAO BUNS</b>	
<b>Crispy Duck</b>	5.00
Duck leg, with hoisin, cucumber, spring onion and toasted rice crumb	
<b>Sweet and Sour Chicken</b>	4.50
Chicken thigh, sweet and sour sauce, carrot and coriander pickle and toasted rice crumb	
<b>Salt and Pepper Squid</b>	4.50
Wasabi and sriracha chilli mayo, sesame beetroot pickle, coconut shallot crunch	
<b>Sweet Potato Rosti (v)</b>	4.00
Aubergine salsa, sesame beetroot pickle	
<b>Cumin Beef</b>	5.00
Marinated rump beef, in cumin, oyster sauce and light soy with caramelised almond crumb	

## MEAT

<b>Crispy Cantonese Chicken</b>	
A sharing platter of corn fed chicken, served on the bone, with sweet soy and ginger spring onion dips and baby gem leaves	
Whole	24.00
Half	13.00
<b>Beef in Black Bean Sauce</b>	14.50
With green peppers and red onions	
<b>Sweet and Sour</b>	
Charred pineapple, red onion and peppers	
Pork Shoulder	13.00
Chicken Thigh	12.00
<b>Duck Leg Salad</b>	12.50
With grapefruit and a tamarind, orange and chilli dressing	
<b>Crispy Five Spice Slow Roast Pork</b>	13.00
Crispy slow roast pork belly bao sharing platter with a selection of pickles, chimichurri and hoisin sauces and steamed bao buns	

## NOODLES AND RICE

<b>Singapore Fried Noodles (v)</b>	9.00
Curry based vermicelli noodles with green beans and carrots	
<b>With Tiger prawn</b>	15.00
<b>Dried Chilli and Cumin Beef Hor Fun</b>	13.50
Rice noodles with stir fried marinated beef and mixed vegetables	
<b>Vegetable Chow Mein (v)</b>	6.00
Fine egg noodles with mixed vegetables and bean sprouts	
<b>Chicken Chow Mein</b>	11.50
<b>XO Fried Rice</b>	6.50
Asparagus, red pepper, carrot and chive, cooked in XO paste	
<b>Garlic Steamed Rice (v)</b>	3.00

**LUCKY HOUR** £5 COCKTAILS  
5-8PM £3 LAGER  
ALL DAY SATURDAY AND SUNDAY

## FISH

<b>Sha Cha Fried Fish tossed in Sesame Seeds</b>	13.50
With lightly spiced chilli and garlic sauce	
<b>Spicy XO Tiger Prawns</b>	15.50
Served with sugar snap peas and red onion	
<b>Braised Curried Squid</b>	15.00
Slow cooked in a turmeric and curry spiced broth with mixed vegetables	
<b>Steamed Whole Seabass</b>	18.00
With sweetened soy, spring onion and ginger	

## VEGETABLES

<b>Braised Bean Curd and Shitake Fritter (v)</b>	10.50
On a bed of pak choi	
<b>Stuffed Mushroom and Carrot Omelette (v)</b>	9.50
With stir fried kai-lan, green beans and shitake mushrooms in chiu chow hoisin sauce, topped with almond crumb	
<b>Broccoli, Ginger and Spring Onions (v)</b>	5.50
<b>Stir Fried Greens (v)</b>	5.20
<b>Asian "Slaw" Salad (v)</b>	5.00
<b>CCT Seasoned Fries</b>	4.00
Skin-on Fries with our home made curry sauce	

## DESSERTS

<b>Pandan Raspberry Ripple Arctic Roll</b>	4.80
Green pandan cake, wrapped around raspberry ripple ice cream	
<b>Hedgehog Cinnamon Doughnut Bun</b>	5.20
Deep fried bao bun with a chocolate centre	
<b>Coconut Vanilla Panna Cotta</b>	4.80
With fresh mango and an almond crumb	
<b>Peanut Butter French Toast</b>	5.00
smothered in condensed milk	

[WWW.CHACHAANTENGLUK.CO.UK](http://WWW.CHACHAANTENGLUK.CO.UK) @ChaChaanTengUK @ChaChaanTengUK /chachaantengUK/

Our menu descriptions do not contain ingredients, ask your server before ordering if you have an allergy/special requirement. A discretionary service charge of 12.5% will be added to the bill. VAT is included at current government rate. Please ask a team member for our Gluten Free menu. (v) Vegetarian.