

## STARTERS 頭盤

1. **Satay Chicken ☺**  
Pieces of chicken cooked on a bamboo skewer with satay and smooth spicy peanut butter
2. **Satay Beef**  
Pieces of beef cooked on a bamboo skewer with satay and smooth spicy peanut butter
3. **Satay King Prawns**  
King prawns cooked on a bamboo skewer with satay and smooth spicy peanut butter
4. **Satay Mixed Vegetables V ☺**  
Babycorn, mushrooms, onions, peppers and pineapple cooked on a bamboo skewer with satay and smooth spicy peanut sauce
5. **Crispy Vegetarian Spring Rolls V**  
Cabbage, carrots, onion, green bean, mushroom and sweet potato wrapped in filo pastry and deep fried
6. **Crispy Seaweed V**  
Spring green finely sliced, deep fried and garnished with seasoning
7. **Sesame Prawns on Toast**  
Minced prawns served on toast with a sprinkling of sesame seeds
8. **Vegetarian Deep Fried Wonton V**  
Stir fried shredded mustard green, carrots, Chinese mushrooms and celery. Wrapped in filo pastry and deep fried
9. **Smoked Shredded Chicken ☺**  
Slices of smoked shredded chicken, cooked with chilli, sugar and Chinese cooking wine
10. **Breadcrumbs Chicken**  
Chicken fillet coated in our special breadcrumbs and deep fried
11. **Thai Chilli Chicken Fillet ☺**  
Chicken fillet covered in breadcrumbs, cooked with our Thai style sweet chilli sauce
12. **BBQ Spare Ribs**  
Large pork spare ribs marinated in our special barbeque sauce with hoi sin sauce and five spice
13. **Capital Spare Ribs ☺**  
Pork spare ribs marinated in traditional Beijing sauce. Fruit and tomato sauce adds a more fruity flavour
14. **Peppercorn Salted Spare Ribs**  
Pork spare ribs covered in fine batter and cooked with chilli, garlic and Chinese spicy salt
15. **Baked Szechuan King Prawns**  
King prawns coated in fine batter and cooked with chilli, garlic and Chinese spicy salt
16. **Deep Fried King Prawns**  
King prawns deep fried with our homemade batter
17. **Baked Szechuan Squid ☺**  
Squid coated in fine batter and cooked with chilli, garlic and Chinese spicy salt
18. **Spicy Chicken Wings**  
Chicken wings marinated with spices and cooked with thin slices of chilli
19. **Crispy Fried Golden Mushrooms V ☺**  
Button mushrooms coated in golden breadcrumbs and deep fried
20. **Vegetarian Curry Samosas V**  
Mix vegetables with curry sauce wrapped in filo pastry and deep fried
21. **Butterfly King Prawns**  
King prawns coated in our special golden breadcrumbs and deep fried
22. **Peppercorn Salted Chicken**  
Chicken pieces covered in fine batter and cooked with chilli, garlic and Chinese spicy salt

## SOUPS 湯

23. **Peking Hot & Sour Soup**  
Soup made with peas, bamboo shoots, Chinese mushrooms, pork, shrimps, chilli and a touch of vinegar
24. **Crab & Sweetcorn Soup**  
Delicious crab meat slowly cooked with cream style corn and eggs, creating a thick soup
25. **Chicken & Sweetcorn Soup ☺**  
Tender pieces of chicken slowly cooked with cream style corn and eggs, creating a thick soup
26. **Wonton Noodle Soup**  
Prawn and pork wonton added to soup based noodles, cooked with seasonal Chinese vegetables
27. **Mixed Vegetable Soup V**  
Assorted seasonal Chinese vegetables added to soup based noodles, with a little seasoning

## CHEF SPECIALITIES 特別菜

28. **Crispy Aromatic Duck ☺**  
Succulent duck marinated in assorted spice. Served with pastry, cucumber, spring onion and hoi sin sauce
29. **Crispy Mongolian Lamb**  
A northern China special, lamb fried in five spice and ginger. Served with pastry, cucumber, spring onion and hoi sin sauce
30. **Vegetarian Aromatic Crispy Duck V ☺**  
Gluten, soy sauce and sugar fried together and served with pastry, cucumber, spring onion and hoi sin sauce

## MAIN COURSE 主菜

A choice of Chicken, Beef, Pork, Prawn or Chinese Vegetables (V) cooked in the following sauces:

31. **Curry**  
Mild Chinese style curry with Chinese herbs, spices and coconut milk
32. **Sweet & Sour ☺**  
A Hong Kong favourite stirfry with green peppers and pineapple
33. **Kung Po**  
Famous Chinese dish, with batter, cooked in our homemade sweet & sour chilli sauce
34. **Ginger & Spring Onion**  
Stirfry with ginger, spring onion, Chinese cooking wine and shallots
35. **Black Bean Sauce ☺**  
Black bean sauce cooked with peppers, garlic and onion
36. **Szechuan**  
Stirfry in Toban chilli sauce. Served with mixed seasonal Chinese vegetables and garlic
37. **Oyster Sauce**  
Seasonal Chinese vegetables cooked in oyster sauce, garlic and sesame oil
38. **Sea Spiced**  
Stirfry with garlic, Toban chilli sauce, soy sauce, Chinese cooking wine and assorted Chinese vegetables
39. **XO Sauce**  
Stirfry with yellow bean sauce, celery, bamboo shoots and our special chilli sauce
40. **Black Pepper Sauce**  
Stir fry with black pepper sauce, soy sauce, garlic, onion and peppers

## CHEF SPECIALITIES 特別菜

41. **Crispy Shredded Chilli Chicken ☺**  
Marinated shredded chicken, deep fried until crispy, then cooked in sweet & sour sauce with chilli
42. **Chicken with Cashewnuts**  
Diced chicken stir fried with cashewnuts, bamboo shoot, spring onion and garlic
43. **Chicken in Orange Sauce**  
Battered chicken fillet marinated and cooked in our special homemade orange sauce
44. **Chicken in Lemon Sauce**  
Battered chicken fillet marinated and cooked with our special rich lemon sauce
45. **Cantonese Roast Duck ☺**  
Duck marinated with soy sauce, herbs and spices and roasted in an oven, sliced and served with our homemade soy sauce
46. **Duck in Plum Sauce**  
Duck marinated and roasted with soy sauce, herbs and spices. Then cooked with plum sauce
47. **Thai Coconut Chicken Curry**  
Homemade Thai style curry cooked with coconut milk
48. **Thai Chicken in Sweet Chilli Sauce**  
Chicken marinated and stir fried in sweet chilli sauce
49. **Kung Po Mock Duck V**
50. **Peppercorn salted mushrooms V**

*All main courses are served with boiled rice, egg fried rice or plain noodles*

## NEW TO KACHINA?

At KaChina we believe food should be cooked fresh to order, for the best taste. That is why our famous "buffet" is cooked to order and not self-scoop. Our starters are designed to share and is served on a platter. You may order starters as many times as you wish, but please finish your order before ordering the next. After finishing all your starters, you may choose one main course served with rice or noodles. If you prefer a dessert instead you may pick one instead of a main course.

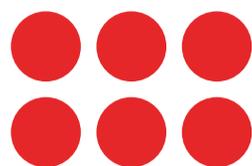
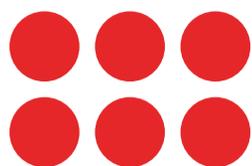
The buffet is for a minimum of two people. The management reserves the right to charge for excessive wastage at the a la carte price. Strictly no takeaway. All items are subject to availability and may change without prior notice. 10% service charge on parties of six and over. Prices and ingredients are subject to change

V = Suitable for Vegetarians ☺ = Highly Recommended

## PRICES

Special Sunday Lunch Time Buffet  
£12.50 Adults - £6.50 Children under 140cms in height  
(Last orders at 4:30pm)

Evening Deluxe Buffet  
Sunday - Thursday £15.90 Adults  
Friday & Saturday £16.90 Adults  
Children half price, maximum height of 140cms  
Last order Monday - Thursday 10:00pm  
Friday and Saturday 10:30pm, Sunday 9.30pm



## DESSERTS 甜品

### 56. Strawberry Gateaux

A popular choice, layers of whipped cream are generously added to strawberry cake

### 57. Ice Cream

Select from our choice of vanilla or chocolate ice cream

### 58. Fritters

Select from our choice of pineapple, banana or apple fritter, served with a mixed berry coulis

### 59. Jelly

Fruit jelly, topped with whipped cream. Please ask your server for today's flavour

### 60. Coffee

Decaffeinated coffee or filtered coffee

### 61. Chinese Tea

Chinese Jasmine tea imported from China

## SOFT DRINKS & JUICES 汽水和果汁

Still Mineral Water	250ml	£1.65
	1ltr	£3.60
Sparkling Mineral Water	250ml	£1.65
	1ltr	£3.60
Pepsi		£1.70
Diet Pepsi		£1.70
Lemonade		£1.70
Tonic Water		£1.65
Soda Water		£1.05
Pineapple Juice		£1.70
Orange Juice		£1.70
Cranberry Juice		£1.70
Apple Juice		£1.70
J20 (Orange & Passion Fruit, Apple & Mango)	275ml	£2.90
Feelgood	275ml	£2.70

## BEERS 啤酒

Becks Vier	1/2 Pint	£1.90
	Pint	£3.50
John Smith's Bitter	1/2 Pint	£1.90
	Pint	£3.50
Tiger Beer	330ml	£3.30
Tsingtao Beer	330ml	£3.30
Gaymers Cider	330ml	£3.30

## TEA & COFFEE 茶和咖啡

Chinese Tea (Per Person)	£1.70
Filter Coffee	£1.70
Liqueur Coffee	£3.95
Floater Coffee	£2.00
English Tea	£1.70
Hot Chocolate	

## WINES & SPIRITS 葡萄酒

We have a wide wine and spirits selection. Please see our wine list

## OPENING TIMES 營業時間

Mon - Thurs:	Lunch	12:00pm - 2:30pm
	Dinner	5:30pm - 10:30pm
Fri / Sat:	Lunch	12:00pm - 2:30pm
	Dinner	5:30pm - 11:00pm
Sun:	All Day	12:00pm - 10:00pm