



P.F. CHANG'S
— ASIAN TABLE —

CELEBRATE CHINESE NEW YEAR 2019



GONG HEI FAT CHOY

We've created the ultimate feasting menu for you to enjoy. Discover your fortune and experience our specially crafted selection of Chinese New Year inspired dishes. Think traditional dishes with a modern flair and subtle influence from the Year of the Pig.

Bringing you good fortune this New Year, one lucky winner will walk away with meals on us for an entire year. See the back of this menu for more details. As the calendar renews, may you find yourself with an abundance of strength, hope and love.

Philip Chiang



Sticky Pork Bao Buns

Handmade Pork Dumplings

Crispy Lemongrass Tofu

STARTERS

STICKY PORK BAO BUNS 9

Two freshly steamed bao buns filled with slow-cooked pork belly, coriander, red jalapeños and pickled red onion. Served with a side of our spicy aioli sauce


HANDMADE PORK DUMPLINGS 8.5

Pork dumplings drizzled with soy and chilli mash


CRISPY LEMONGRASS TOFU 6.5

Tofu rice balls with a crispy panko crust served with a lemongrass coconut sauce, topped with crunchy Asian veggies, crispy shallots and coconut flakes

Guests with allergies and intolerances should make a member of the team aware, before placing an order for food or beverages. Guests with severe allergies or intolerances, should be aware that although all due care is taken, there is a risk of allergen ingredients still being present.



Samla Curry



Beef Nian Gao



Fish & Chips

MAINS

BEEF NIAN GAO 9.5

Crispy beef with soft rice noodle cakes served with Chinese cabbage, shiitake mushrooms, bok choy, leeks, chilli, garlic and ginger with a Shanghai soy sauce.

FISH & CHIPS 14.5

Our version of fish and chips. Lucky Buddha beer battered crispy cod goujons, served with homemade double-cooked chips, mixed pepper Asian slaw and our homemade Japanese aioli sauce. Alcohol free option available.

SAMLA CURRY

A fragrant coconut Cambodian curry, served with steamed white rice, and garnished with fresh coriander. Enjoy this dish with either freshly steamed veggies or soft poached chicken breast.

VEGETABLE **V** **S** **8.5**

CHICKEN **S** **10.5**



Seafood Hot Pot



Chinese BBQ Pork
Ribs



Lanzhou Beef Noodle Soup

MAINS

SEAFOOD HOT POT 12.5

Rich warming broth filled with salmon, calamari, flaked cod and shrimp. Served fresh with shiitake mushrooms, bok choy, sweet potato and sugar snap peas.

CHINESE BBQ PORK RIBS 11.25

Slow-braised, wok-seared pork ribs served with a savoury Asian barbecue sauce.

LANZHOU BEEF NOODLE SOUP 9.5

Tender beef slices served in our flavoursome stock made with daikon radish, bok choy, sugar snap peas and egg noodles. Garnished with red chilli, coriander and spinach. A perfect dish for sharing.



Five Spice Apple Dumpling



Shanghai Sunrise

Thai Basil Daiquiri

DESSERTS

FIVE SPICE APPLE DUMPLING **V** 7

A whole apple slowly poached in Chinese five spice, filled with frangipan and wrapped in crispy filo pastry. Served hot with vanilla ice cream

SPECIALTY DRINKS

COCKTAIL

THAI BASIL DAIQUIRI 9.5

Havana rum, lemon juice, sugar and Thai basil. Garnished with Thai basil and lime

MOCKTAIL

SHANGHAI SUNRISE 8

A fusion of mango, pineapple and orange juices with a hint of sweet strawberry and a splash of ginger ale



WIN FREE MEALS FOR AN ENTIRE YEAR!

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