

P.F. CHANG'S

ASIAN TABLE

STARTERS

THE ORIGINAL DYNAMITE SHRIMP **S**

Always imitated, never duplicated. Crispy tempura battered shrimp, spicy Sriracha aioli, spring onions **13.5**

VEGETABLE SPRING ROLLS - (2PCS) **V**

Crispy rolls stuffed with julienne veggies, sweet chili dipping sauce **4.25**

RED CHILI TOFU **V S**

Tofu bites marinated in a garlic, ginger and Sriracha sauce **7.25**

ORANGE GINGER EDAMAME **V**

Steamed edamame tossed with chili oil, orange ginger salt and orange zest **4**

THE ORIGINAL CHANG'S CHICKEN LETTUCE WRAPS

Wok-seared chicken, mushrooms, spring onions and water chestnuts served with crisp, cold lettuce cups **9.5**

CHILI JAM WINGS **S**

Crispy chicken, Hunan spice, sweet chili jam, toasted sesame seeds, pickled cucumber and daikon **9.95**

PAN SEARED SHRIMP OR PORK DUMPLINGS

Shrimp hand-pleated dumplings over sweet chili sauce or Pork hand-pleated dumplings drizzled with soy & chili mash **8.5**

HANDMADE LOBSTER & SHRIMP SPRING ROLL

Hand rolled and filled with the sweetest lobster claw and knuckle meat, poached shrimp, lemon, and chives. Served with a Thai curry aioli **14.5**

CRISPY CALAMARI

Wok-crisped calamari, chilies, with nuoc cham dipping sauce **10.95**

AHI CRISPS

Sushi-grade tuna with cucumbers, spring onions and citrus soy sauce, on wonton crisps **9.25**

SOUP & NOODLES

KOREAN RICE NOODLE SOUP **S**

Rice noodles, beef, shrimp, napa cabbage, abalone and chili oil. Big bowl for sharing **9.5**

HOT & SOUR SOUP

Rich and tangy broth, silken tofu, chicken, bamboo shoots, egg **6.5**

SINGAPORE STREET NOODLES

Thin rice noodles tossed with a flavourful curry sauce served with chicken, shrimp and fresh vegetables. Great for sharing **9.95**

SHRIMP & WOK FRIED NOODLES **S**

Shrimp, seared egg noodles, red onions, red jalapenos, spring onions, black beans, chili-infused sauce **9.95**

SUSHI & SALAD

BLACK TRUFFLE RAINBOW SUSHI ROLL

Yellowfin and ahi tuna, hamachi, salmon, cucumber, kaiware sprouts, enoki, avocado, truffle paté, kabayaki, wasabi aioli **10.5**

PRAWN PANKO SUSHI ROLL

Panko coated prawn, yellowfin tuna, kanikama, cucumber, avocado, kaiware sprouts, sweet chili, firecracker, kabayaki sauce **9.25**

DRAGON ROLL

Kanikama crab mix and cream cheese wrapped in sushi rice and nori, lightly coated in tempura and topped with Spicy Tuna **9.25**

ASIAN CAESAR SALAD

Crunchy romaine, parmesan, toasted sesame seeds, wonton croutons **8.75**
w/ Grilled Chicken **9.25** / Lemongrass Shrimp **9.95** / Grilled Salmon **10.25**

S | SPICY

V | VEGETARIAN

LOCALLY SOURCED

We locally source our ingredients wherever possible, allowing us to do our part in supporting our community. Everything we create is made from scratch. It's our food philosophy and always will be.

OUR PASTRY LAB

GLAZED CLEMENTINE CUSTARD TART

With torched clementine segments, dehydrated orange bits, viola petals and clementine ice cream **7.5**

FLOURLESS CHOCOLATE CAKE

Rich chocolate mousse cake, served with fresh cherries in a cherry sauce with sweet sorbet **8.5**

MIXED BERRY TRIFLE

Layered trifle made of raspberry jam filled sponge, crème anglaise, fresh mixed berries, chantilly cream and toasted flaked almonds **7**

SPICE RICE PUDDING

Warm and creamy rice pudding with a festive winter mix of slowly poached fruit and spiced jam **6**

MAINS

MONGOLIAN BEEF

Tender flank steak caramelised with our signature dark soy sauce and garlic served with spring onions **11.5**

PEPPER STEAK

Black pepper garlic marinated flank steak, onions and bell peppers **10.25**

ASIAN MARINATED RIB EYE

Marinated for 24 hours, grilled and served with our wasabi mash **19**

GRILLED LEMONGRASS LAMB CHOPS

Marinated for 24 hours in soy, lemongrass and sesame oil, grilled and served with spring onions **14.5**

CHINESE BBQ PORK RIBS

Slow-braised and wok-seared pork ribs served with a savoury barbecue sauce **11.25**

CHANG'S CHICKEN **S**

Slices of wok-fried chicken tossed with spring onions and our signature sweet garlic chili sauce **9.95**

DALI CHICKEN **S**

Slices of wok-fried chicken and potatoes in a Sichuan chili sauce **9.95**

KUNG PAO CHICKEN OR SHRIMP **S**

Wok-fried with Sichuan chili sauce, toasted peanuts and red chili pods
Chicken **10.25** / Shrimp **10.5**

HONEY CHICKEN OR SHRIMP

Lightly battered shrimp in a sweet and tangy honey sauce with spring onions over a bed of crispy rice sticks
Chicken **9.25** / Shrimp **9.75**

CRISPY PRAWNS

Wok-seared prawns with ginger, spring onions, chili peppers and chopped black beans, served with a sweet mustard sauce **13.25**

GRILLED ASIAN SALMON

Grilled Asian spiced salmon, served on asparagus with red pepper slaw **14.25**

CHARRED VEGETABLE BOARD **V**

Selected seasonal vegetables served with an aromatic sesame sauce **8.25**

SIDES

FRIED RICE **V**

Jasmine rice, soy, egg, carrots, bean sprouts, spring onions **5.25**

CHILI AUBERGINE **V S**

Chinese aubergine, Thai basil, ginger, spring onions, Fresno peppers, sesame seed powder **7.95**

WASABI MASH **V**

Mashed potatoes infused with wasabi, lemongrass, spring onions, cream **4.25**

WOK-SEARED TEMPURA CAULIFLOWER **V S**

With sweet and spicy Korean Gochujang sauce **4.25**

SICHUAN GREEN BEANS **V S**

Sambal chili paste, ginger, garlic, and pickled Chinese radishes **4.25**

LO MEIN NOODLES

Wok-seared egg noodles tossed with savoury soy sauce **3.95**

OPENING TIMES

MONDAY - WEDNESDAY

11AM - 11PM

THURSDAY - FRIDAY

11AM - MIDNIGHT

SATURDAY

11AM - MIDNIGHT

SUNDAY

11AM - 11PM

BRUNCH - SERVED SAT & SUN

11AM - 3PM

GORGONZOLA CHEESECAKE

With candied walnuts and a mascarpone filled, port poached pear **7.5**

APPLE DUMPLING

Whole apple poached in spices, filled with creamy frangipane and wrapped in crispy filo pastry. Served hot with toffee sauce and vanilla ice cream **7**

BANANA SPRING ROLLS

Drizzled with caramel-vanilla and served with coconut-pineapple ice cream **7**

STICKY TOFFEE PUDDING

Warm pudding with hot toffee sauce and vanilla ice cream **7.5**

SEE YOUR DESSERTS MADE FRESH DOWNSTAIRS!

OUR BAR LAB

SPECIALITY COCKTAILS

フィズ (FIZU)

Sparkling Sake – Cucumber – Lemon Oil 9

XIĀNG XIĀNG FIZZ

Pistachio Vodka – Honey – Lemon – Soy Sauce – Soda 9.5

UMESHU COBBLER

Umeshu – Maraschino – Lemon – Black Cardamom 9.5

BOSEONG COOLER

Soju – Sparkling Green Tea – Ginger Foam 10

AZURE

Tequila – Shiso – Elderflower – Grape – Lemon 9.5

RITA & MASATAKA

Japanese Whisky – Pineau des Charentes – Pedro Ximenez 12

FIVE SPICE HIGHBALL

Five Spice Bourbon – House-made Apple Shrub – Soda 10

MIYAMOTO

Ginseng Liqueur – Vermouth – Grapefruit – Soda 9.5

GALLANTRY

Sake – Aromatised Wine – Grapefruit Bitters – Thyme Air 10

MELROSE MARY

Tequila – Umeshu – Tomato – Spice – Pickled Pineapple 11

WITCHCRAIG SOUR

Bourbon – Kimchi Distillate – Lemon – Clay 12

LUCK + FORTUNE

Gin – Thai Basil – Mandarin Liqueur – Kumquat Jam – Lemon 11

SPECIALITY MOCKTAILS

Our fresh, hand-made Non Alcoholic Drinks

POMEGRANATE COSMO

Cranberry - Homemade Grenadine - Orange - Lemon Juices 7

STRAWBERRY CUCUMBER LIMEADE

Cucumber - Homemade Strawberry Puree - Lime Sugar 7

ASIAN PEAR MOJITO

Shiso Leaf - Pineapple Juice – Honey – Lemon - Sparkling Green Tea 7

THE CASK AGED PROJECT

CLASSICS AGED IN-HOUSE IN OUR BAR LAB DOWNSTAIRS

MANHATTAN

Rye Whiskey – Sweet Vermouth – Bitters – Port Cask Aged 13

OLD FASHIONED

Bourbon – Sugar – Bitters – Stout Cask Aged 13

WET MARTINI

Gin – Dry Vermouth – Sauternes Cask Aged 13

NEGRONI

Gin – Sweet Vermouth – Campari – Luxardo Maraschino Cask Aged 13

WINE | These wines are what we call our 'hidden treasures'. Unique and hard to find anywhere else, an enjoyable treasure that perfectly pairs with your dish.

SPARKLING

	150ML / BOTTLE
Prosecco, Vaporetto, Vento Italy	7.2 / 35
Brut Reserve, Palmer & Co, Champagne France	10.2 / 49
Rose Reserve NV, Palmer & Co France	11.4 / 55

WHITE

	175ML / 250ML / BOTTLE
Colombard, La Picoutine, Languedoc France	5.3 / 7.5 / 22
Pinot Grigio, Citta dei Veneto Italy	6 / 8.5 / 25
Chenin Blanc "Signature", Spiier Stellenbosh South Africa	29
Sauvignon Blanc, Mamaku, Marlborough New Zealand	7.6 / 10.75 / 32
Chardonna "Exmoor", Xandu Estate, Margaret River Australia	8.2 / 11.5 / 34
Furmint "The Oddity", Royal Tokaji Hungary	36
Riesling "Kung Fu Girl", Charles Smith, Washington USA	9.7 / 13.2 / 39

ROSE

	175ML / 250ML / BOTTLE
Grenache/ Syrah, Belle Combe, Ventoux France	6.75 / 9.5 / 28

RED

	175ML / 250ML / BOTTLE
Carignan/Grenache, Le Troubadour, Languedoc France	22
Merlot "Reserva", Lorosco, Maipo Valley Chile	6 / 8.5 / 25
Garnacha / Tempranillo, "Gran Reserva", Gran Ducaj Spain	6.75 / 9.5 / 28
Malbec, El Oscura, Mendoza Argentina	7.5 / 10.75 / 32
Cabernet Sauvignon, Chateau Changyu Moser, Ningxia China	8.2 / 11.5 / 34
Syrah/Grenache/ Mourvedre, Domaine de Front-Sane, Gigondas France	36
Pinot Noir, Gnarly Head, Lodi Valley USA	9.5 / 13 / 39

ALES & BEERS

Camden Hells Lager Pint 4.6% ABV	5.5
Camden Hells Lager Half 4.6% ABV	2.95
Lucky Buddha Beer (BOTTLE) 33CL 4.8% ABV	4.75
Howling Hops Pale Ale (BOTTLE) 33CL 3.8% ABV	4.75
Yeastie Boys Gunnamatta IPA (CAN) 33CL 6.5% ABV	5.5
Yeastie Boys Pot Kettle Black Porter (CAN) 33CL 6% ABV	5.5
Estrella Galicia Alc. Free (BOTTLE) 25CL 0% ABV	4.75
Wyld Wood Organic Cider (BOTTLE) 50CL 6% ABV	5.5

SAKE

SPARKLING

	150ml / BOTTLE
"Waiting Love" Sparkling 36cl Japan	14 / 38

STILL

	125ml / 300ml / BOTTLE
Takashimizu Honjozo 72cl Japan	8 / 24 / 44
Takashimizu Junmai Daiginjo 72cl Japan	10.5 / 32 / 59

SWEET

	125ml / 300ml / BOTTLE
Kishinamien Umeshu Plum Sake NV 72cl Japan	9.5 / 28 / 54
	50ml / BOTTLE
Tenzan Yuzushu 72cl Japan	4.5 / 59

SODA

Coke, Diet Coke, Fanta, Ginger Beer, Victoria Lemonade 2.9

Fever Tree: Tonic, Ginger, Lemonade, Low Calorie Tonic, Soda 2.9

COFFEE & TEA

Freshly roasted, ethically sourced coffee from the UK's leading roaster, Origin Coffee.

Espresso Single 1.9 / Double 2.2
Macchiato Single 2 / Double 2.3
Latte / Cappuccino / Flat White / Americano / Mocha 2.7 / Hot Chocolate 2.9

JING TEA

English Breakfast, Earl Grey, Jasmine, Darjeeling, Green Tea, Camomile, Lemongrass, Peppermint, Fresh Mint 2.5

COGNAC

Pierre Ferrand Ambre Cognac - Fresh fruit flavours and good depth	7
Maxime Trijol Cognac VSOP Grand Champagne Finest cru in the Cognac region. Average age 15 years	8

Ragnaud-Sabourin Cognac Alliance No 35 Fontveille A blend of cognacs at least 35 years old	14.5
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DESSERT WINE

	100ML / BOTTLE
Gaudiet Loupiac 37.5cl France	4.6 / 25
Pedro Ximenez Solera 1927 Montilla-Moriles NV, Alvear 37.5cl Spain	7.6 / 33

P.F. CHANG'S
— ASIAN TABLE —



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