

# P.F. CHANG'S

## ASIAN TABLE

### STARTERS

#### THE ORIGINAL CHANG'S CHICKEN LETTUCE WRAPS

Wok-seared chicken, mushrooms, green onions and water chestnuts and served with crisp, cold lettuce cups **8.95**

#### CHILI JAM WINGS **S**

Crispy chicken, Hunan spice, sweet chili jam, toasted sesame seeds, pickled cucumber and daikon **9.50**

#### THE ORIGINAL DYNAMITE SHRIMP **S**

Always imitated, never duplicated. Crispy tempura battered shrimp, spicy Sriracha aioli, spring onions **12.5**

#### PAN SEARED SHRIMP OR PORK DUMPLINGS

Shrimp hand-pleated dumplings over sweet chili sauce or Pork hand-pleated dumplings drizzled with soy & chili mash **7.95**

#### 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**

#### SALMON TATAKI

Thin salmon sashimi, crispy daikon sprouts, red radish, red tobiko, Korean spiced salt, sliced orange, nuoc cham sweet chili sauce **8**

#### SEARED AHI TUNA

Line caught yellow fin tuna, asparagus, peaches, dill leaves, citrus ponzu and Japanese mayo **13.75**

#### CRISPY CALAMARI

Wok-crisped calamari, chilies, nuoc cham dipping sauce **10.5**

### SOUP & NOODLES

#### KOREAN RICE NOODLE SOUP **S**

Rice noodles, beef, shrimp, napa cabbage, abalone and chili oil. Big bowl for sharing. **9**

#### SINGAPORE STREET NOODLES

Thin rice noodles in a light curry sauce served with chicken, shrimp and fresh vegetables. Big bowl for sharing. **8.5**

#### SHRIMP & WOK FRIED NOODLES **S**

Shrimp, twice-seared egg noodles, red onion, Fresno peppers, scallions, black beans, dark chili-infused sauce **7.25**

### SUSHI & SALAD

#### KALEIDOSCOPE SUSHI ROLL

Yellowfin tuna, salmon, kanikama, mango, avocado, wrapped in rice paper with red and black tobiko and daikon sprouts **10.5**

#### 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 **V**

Panko coated prawn, yellowfin tuna, kanikama, cucumber, avocado, kaiware sprouts, sweet chili, firecracker, kabayaki sauce **8.5**

#### STACKED SALAD **V**

Julienne carrots, red cabbage, endive, pea shoots, red radish, green apple and orange tossed in a mandarin dressing **8**

#### ASIAN PEAR SALAD

Endive, watercress, spinach, Asian pear, pine nuts, whole-grain mustard vinaigrette **8.5**

### MAINS

#### MONGOLIAN BEEF

Tender flank steak glazed in sweet soy, wok-seared and served with garlic and snipped green onion **10.95**

#### WOK CHARRED RIB EYE

Sliced rib eye with black pepper sauce, Chinese stir-fried potatoes, grape tomatoes, onions and finished off with a lime, garlic glaze **15.50**

#### PRIME RIB EYE

24-hour marinated Rib Eye grilled and served with our black bean chili mash, house-made kimchi and wasabi mash **19**

#### KUNG PAO CHICKEN **S**

Chicken sliced and wok-fired with spicy Sichuan chili sauce, toasted peanuts, and red chili peppers **9.95**

#### CHANG'S CHICKEN **S**

Slices of wok-fired chicken tossed in our signature sweet-spicy chili sauce, garlic and green onion **9.5**

#### DALI CHICKEN **S**

Wok-fired sliced chicken and potatoes in a hot chili sauce **9**

#### FISH & CRISPY LOTUS CHIPS

Black cod slices wok-tossed with scallions, ginger, chili flakes, garlic and black beans. Served with crispy lotus chips and a sweet chili sauce **14**

#### CRISPY PRAWNS

Crispy prawns with ginger, green onion, chili peppers and chopped black beans served with a sweet mustard sauce **12.5**

#### GRILLED LEMONGRASS LAMB CHOPS

Lamb steeped for 24 hours in a lemongrass, soy and sesame oil marinade with scallions, ginger and garlic **13**

#### CHINESE BBQ PORK RIBS

Slow-braised and wok-seared served with a savoury Hoisin barbecue sauce **10**

#### CHARRED VEGETABLE BOARD **V**

Seasonal vegetables served with an aromatic sesame sauce **7.5**

### VEGETABLES & SIDES

#### BLISTERED SHISHITO PEPPERS **V**

Small mild green peppers tossed with garlic, soy sauce, Korean spiced salt, sesame seed powder **5.5**

#### ORANGE GINGER EDAMAME **V**

Chili oil, orange ginger salt, orange zest **4**

#### RED CHILI TOFU **V S**

Tofu bites marinated in a garlic, ginger and Sriracha soy sauce **6.5**

#### BLACK PEPPER CARROTS **V S**

Farm-fresh carrots, scallions, spicy black pepper sauce **2.95**

#### FRIED RICE **V**

Jasmine rice, soy, egg, carrots, bean sprouts, spring onions **4**

#### CHILI AUBERGINE **V S**

Chinese aubergine, Thai basil, ginger, scallions, Fresno peppers, sesame powder **7.5**

#### WASABI MASH **V**

Mashed potatoes infused with wasabi, lemongrass, green onions, whipping cream **3.5**

#### WOK-SEARED TEMPURA CAULIFLOWER **V S**

With sweet and spicy Korean Gochujang sauce **3.75**

#### SICHUAN GREEN BEANS **V S**

Sambal chili paste, ginger, garlic, pickled vegetables **3.5**

**S** | SPICY      **V** | VEGETARIAN

### LOCALLY SOURCED

We locally source ingredients wherever possible, allowing us to do our part in supporting our community.

### OPENING TIMES

MONDAY - WEDNESDAY	11AM - 11PM
THURSDAY - FRIDAY	11AM - MIDNIGHT
SATURDAY	9AM - MIDNIGHT
SUNDAY	9AM - 11PM

BRUNCH - SERVED SAT & SUN

9AM - 3PM

### OUR HOME-MADE BAKERY DOWNSTAIRS

#### GORGONZOLA CHEESECAKE

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

#### MATCHA CREME BRÛLÉE

With puffed black rice and candied lemon peel **6.5**

#### TASTE OF ASIA ICE CREAM

A selection of home-made ice cream. Coconut ash, lemongrass, and yoghurt and wasabi ripple ash **7.5**

#### STICKY TOFFEE PUDDING

Warm pudding with hot toffee sauce and vanilla ice cream **6.5**

#### FLOURLESS CHOCOLATE CAKE

Dark rich mousse style cake with strawberries and coffee ice cream **8**

#### APPLE DUMPLING

With cinnamon, vanilla ice cream and toffee sauce **5**

#### PLUM TART

With mascarpone chantilly cream, plum sauce and flaked almonds **5**

#### BANANA SPRING ROLLS

Drizzled with caramel-vanilla and served with coconut-pineapple ice cream **6.5**

SEE YOUR DESSERTS MADE FRESH DOWNSTAIRS!

## SPECIALITY COCKTAILS

### フィズ (FIZU)

Sparkling Sake – Cucumber – Lemon Oil 9

### XIANG XIANG FIZZ

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

### UMESHU COBBLER

Umeshu – Maraschino – Lemon – Black Cardamon 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 Ximinez 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

### FIVE SPICE HIGHBALL

Five Spice Bourbon – Apple Shrub – Soda 10

### 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

Vaporetto Prosecco NV Italy	6.5 / 30
Brut Reserve NV, Palmer & Co France	11 / 45
Rose Reserve NV, Palmer & Co France	55
Blanc de Blancs Brut, Ridgeview England	75
Pol Roger Vintage France	100

## WHITE

125ML / 175ML / 250ML / BOTTLE

Verdejo Rueda, Cuatro Rayas Spain	3.75 / 4.4 / 8.6 / 27
"The Oddity" Dry Furmint, Royal Tokaji Hungary	4.3 / 5.9 / 8.6 / 40
Gruner-Veltliner, Mantlerhof Weitgasse Austria	4.3 / 5.9 / 8.6 / 40
Riesling "Kung Fu Girl", Charles Smith USA	5 / 7 / 10 / 45
Cotes de Gascogne White, Maison Belenger IGP France	23
Pinot Grigio "Riff" delle Venezie, Tenute Lageder Italy	33
Albarino, Domingo Martin Spain	38
Macon Villages Reserve, Vignerons des Terres Secretes France	42
Sauvignon Blanc, Huia New Zealand	45
Ingenue "Tirra Lirra" White Blend, Swinney Vineyards Australia	52
Chablis, Domaine Vrignaud France	56
Sancerre "Clos Paradis", Domaine Fouassier France	62
Pinot Gris, Prophet's Rock New Zealand	66
"Magna Carta" Sauvignon Semillon, Steenberg South Africa	75
St Aubin 1er Cru La Chateniere, Domaine Roux France	85
North Slope Chardonnay, Walter Hansel USA	90

## ROSE

125ML / 175ML / 250ML / BOTTLE

"Akakies" Xinomavro Rose, Kir Yianni Greece	4 / 5.5 / 8 / 29
Grenache Rose Vin de Pays d'Oc, Petit Papillon France	23
"Rose de Nympe" Grenache, Chateau Maris France	37

## RED

125ML / 175ML / 250ML / BOTTLE

Gran Reserva Tinto DO Carinena, Gran Ducay Spain	4.25 / 5.5 / 8.5 / 27
Cabernet Sauvignon Ningxia, Chateau Changyu Moser XV China	4.25 / 5.5 / 8.5 / 35
Boğazkere Öküzgözü, Doluca Kav Turkey	4.4 / 6 / 8.8 / 36
Reserva Malbec Organic, Argentio Argentina	4.25 / 6.25 / 8.5 / 40
Pinot Noir, Millton New Zealand	6.25 / 8.75 / 12.5 / 49
Sangiovese di Romagna "Fico Grande", Poderi dal Nespole Italy	23
Bonarda, Tilia Argentina	28
Ribero Del Duero Roble, Protos Spain	39
Etna Rosso, Tornatore Italy	39
Cliff Edge Shiraz, Mount Langi Ghiran Australia	43
"Dyo Elies" Syrah Merlot Xinomavro, Kir Yianni Greece	45
Chianti Riserva "Rufina", Fattoria di Basciano Italy	52
Crozes Hermitage Rouge, Domaine de Colombier France	55
Cabernet Sauvignon, Truchard Vineyards USA	65
Chateauneuf du Pape Rouge, Domaine Grand Veneur France	75
Margaux, Gassies France	80

## 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

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