

COCKTAILS



LONG AND SHORT

lemongrass and lime	11.00
exotic and refreshing- vodka, lychee liqueur shaken with fresh lemongrass, lime and lychee juice	
chinese mule	13.00
sharp and refreshing- Effen and sake shaken with fresh ginger, coriander and limes, topped with ginger beer	
the ping pong	11.00
martini bianco, white wine and lychee juice served with tapioca pearls so good we put our name on it!	
hong kong colada	12.00
classic tropical cocktail with a twist- Bacardi superior rum, abruzzo liqueur, coconut and pineapple juice with lime wedges and goji berries	
hibiscus dragon	11.00
refreshing with a slight kick- Sauza Silver shaken with homemade hibiscus agave, fresh lime juice and ginger beer	
ginger fig float	11.00
tart and sweet- Jim Beam, fresh lemon juice, fresh fig jam, egg white, ginger liquor and vanilla	
peach earl-grey julep	11.00
a delicious twist on a classic with peach- with Jim Beam bourbon, homemade earl grey syrup and mint served in a metal tin	
coconut, lychee and lime	11.00
tart and sweet- gin and plum wine shaken with kaffir lime leaves, coconut and lychee juice	
coconut rum punch	11.00
sweet and tart- coconut rum shaken with fresh grapefruit with a splash of orange juice and cranberry juice	

MARTINIS

lychee and roses	11.00
sharp and perfumed- gin and lychee liqueur shaken with rose petal syrup, fresh lime and lychee juice	
black electric daiquiri	12.00
one to tingle your tongue, made with homemade sichuan buds and simple syrup, blackberries, Bacardi carta blanca rum, limes and cassis	
blood orange martini	11.00
light and refreshing- Cruzan Rum, sparkling rose, fresh lemon, agave and orange and mandarin bitters	
strawberry agave margarita	11.00
sweet margarita- Sauza Silver shaken with fresh strawberries and lime, agave, and simple syrup	
shochu cosmopolitan	11.00
tart and refreshing- shochu, vodka, orange liqueur, shaken with lime and cranberry juice with fresh shiso leaf	

SHARING

king hendrick's	24.00
served in a glass tea pot, hendrick's gin, apple juice, organic green tea, bamboo bitters and cucumber served with mint ice cubes (please allow 10 minutes for preparation)	
shanghai pimm's cup	28.00
pimm's no. 1, martini bianco, cucumber, ginger syrup, ginger beer, mandarin oranges and raspberries served by the carafe	
lemongrass sangria	28.00
refreshing cocktail served in a carafe, st-germain elderflower liqueur, white wine, lemongrass, lime topped with soda	

WINES

WHITE

	GLASS	BOTTLE
hidden crush chardonnay central coast, california	10.00	38.00
crisp green apple, pineapple and white peach		
martin codax albarino rias baixas, spain	11.00	42.00
ripe lemon nuances with fresh herbs and a perfume of apple		
kung fu girl riesling columbia valley, washington	11.00	42.00
lychee, mint, semi sweet, balanced with just a touch of acid		
drylands sauvignon blanc marlborough, new zealand	11.00	42.00
layers of passion fruit and pink grapefruit with hints of tropical fruit, melon and fresh herbs		
borgo conventi pinot grigio collio, italy	10.00	40.00
floral, with flavors of green melon and white peach		

RED

votre sante pinot noir sonoma, california	10.00	40.00
cinnamon and tea leaves with lively flavors of red cherries		
los cardos malbec mendoza, argentina	10.00	40.00
sweet, spicy and intense aromas with red fruits and herbs		
william hill cabernet central coast, california	10.00	40.00
dark cherries, cassis, ripe plum, and blueberry aromas with vanilla notes		
steele blue franc washington state	11.00	42.00
almond, cherry and cinnamon		
clos du bois merlot sonoma, california	11.00	42.00
black cherry, fennel, brown spices, and notes of mocha		

SPARKLING WINE AND CHAMPAGNE

martini and rossi rose veneto, italy	11.00	42.00
aromatic and dry with measured aromas of flower, honey and stone fruit		
stellina di notte prosecco veneto, italy	11.00	42.00
light prosecco with citrus, pear, melon, and almonds with a touch of sweetness		
louis roderer champagne brut reims, france		99.00
smooth, complex palate mingling flavors of apple and pear with berries and notes of toast and almond		
veuve cliquot champagne, france		125.00
crisp and vibrant - this full-bodied dry champagne exhibits nuances of white peach, honeysuckle, citrus and buttered toast		

SAKE & PLUM WINE

geikkeikan traditional sake (warm)	15.00
geikkeikan black and gold sake (chilled)	15.00
kobai plum wine (chilled)	14.00
zipang sparkling sake	20.00

BEER AND SOFT DRINKS

BOTTLED BEERS

tsingtao	6.00
asahi	6.00
singha	6.00
lucky buddah	6.00

DRAFT BEERS

goose island ipa	7.00
yuengling	7.00
sapporo	7.00
ping pong seasonal	8.00

MOCKTAILS

pineapple, coconut and lime	5.00
fragrant and exotic - pineapple juice, coconut purée and fresh lime	
ginger, coriander and lime	5.00
(formally virgin chinese mule) spicy and fruity- ginger, coriander, shaken with lemon and pineapple juice with a hint of clove	
pear and elderflower collins	5.00
fresh pear puree, pear soda, and elderflower cordial shaken with crushed ice topped with an asian pear	

ICED TEAS

strawberry and vanilla bubble tea	5.00
strawberry purée, vanilla and jasmine iced tea, orange juice and vanilla sugar	
lemongrass and jasmine iced tea	5.00
lemongrass muddled with jasmine iced tea	
lychee and ginger	5.00
fresh ginger slices shaken with lychee juice and jasmine iced tea	
watermelon	5.00
fresh watermelon, home-made kaffir lime leaves syrup and jasmine iced tea	

SOFT DRINKS

rubicon juices: lychee, mango, pomegranate	3.50
other juices: pineapple, cranberry, tomato	3.50
apple juice	3.50
orange juice	3.50
still water (800ml bottle)	8.00
sparkling water (800ml bottle)	8.00
coke	2.75
diet coke	2.75
sprite	2.75
ginger ale	2.75
ginger beer	3.00
tonic water	2.75
soda water	2.75



DIM SUM



SOUPS AND SALAD

thai sweet corn soup <i>gf</i>	6.00
add crab - 2.50	
creamy miso red with sweet corn, coconut milk, vegetarian broth, peanut sauce, fish sauce, and sambal olek	
tom ka soup with vegetable wontons <i>v, gf</i>	6.00
coconut base soup with lime topped with vegetable wontons	
cucumber salad <i>v, gf</i>	7.50

NIBBLES AND BAKED

marbled deviled eggs <i>v, gf</i>	6.00
freshly boiled eggs in hongcha tea with 5 spice seasoning, filled with a red miso aioli	
honey roasted chicken puff <i>ve</i>	7.50
puff pastry filled with tender chicken breast, flavored with soy sauce, spring onion and topped with pineapple	
hoi sin vegetable puff <i>v</i>	7.25
winter bamboo shoots and hoi sin vegetables in flaky puff pastry, glazed with honey	
roasted ribs with char sui sauce.....	10.00
oven roasted pork ribs, marinated in char sui sauce topped with roasted white sesame seeds	
edamame (maodou) <i>v, ve, gf</i>	5.50
steamed soy beans in the pod with sea salt	
crispy green beans <i>v</i>	5.50
lightly fried green beans served with ponzu aioli	

FRIED AND GRIDDLED

spinach and beef.....	7.00
sautéed beef chunks with spinach in crisp pastry topped with white sesame seeds	
fish and black pepper.....	6.75
fresh diced tilapia, onions, bean sauce, fresh ground pepper wrapped in hong kong pastry	
pork and chive pretzel potstickers.....	6.50
griddled potstickers with pork, chive and ginger in pretzel wrapper, served with spicy sesame mustard	
chicken and napa cabbage potstickers.....	6.75
griddled potstickers with chicken, napa cabbage and ginger, served with ginger and black vinegar sauce	
spicy sichuan wings <i>gf</i>	6.75
crispy chicken wings tossed in a sweet sichuan chili sauce	
crispy duck roll <i>ve</i>	7.50
duck, cucumber and spring onion in crispy wheat flour roll with hoi sin sauce	
chicken and black pepper roll.....	6.75
honey roasted chicken sprinkled with black pepper wrapped in wheat flour roll, served with spicy mango sauce	
fried chili calamari.....	7.50
lightly battered squid with hint of chili, served with sweet chili sauce	
mixed vegetable spring rolls <i>v, ve</i>	6.50
vegetables and basil in crispy wheat flour roll, served with sweet and sour sauce	
crispy prawn balls.....	7.00
jumbo shrimp, crisp shredded pastry with sweet and sour sauce	
shrimp wonton.....	7.00
chopped baby shrimp, wrapped in crispy wonton with fish sauce	
RICE DISHES AND SIDES	
pork belly fried rice.....	8.00
stir-fried garlic sticky rice and mushrooms, with five spice braised pork belly, sesame soy sauce	
shrimp and scallop sticky rice.....	7.50
seafood and rice steamed in lotus leaf (p.s don't eat the leaf)	
jasmine rice bowl <i>v, ve, gf</i>	2.00
steamed with vegetable broth	
steamed chinese broccoli <i>v, ve</i>	5.50
steamed with an orange ginger sauce	

ALLERGIES AND INTOLERANCES

Please inform a team member of any food allergy, intolerance or dietary requirements before you order your food so we can best look after you.

Please note: all our dishes and drinks may contain traces of nuts, nut oils or egg.

Please be aware: shrimp is a common ingredient used in many forms of Asian cooking.

DIM SUM



SIGNATURE DISHES

black salt and sichuan pepper shrimp <i>gf</i>	14.50
crispy shrimp tossed with toasted sichuan peppercorns, ground chili and black lava salt	
crispy chicken with orange chili glaze.....	13.50
marinated pork spare ribs, honey-glazed with sesame seeds	
crispy beef with citrus soy sauce.....	14.50
crispy strips of beef, spring onion and pepper tossed with citrus soy sauce	
stir-fried tofu and vegetable sichuan glaze.....	11.50
crispy tofu stir-fried with peppers, onions, garlic and ginger in sichuan soy glaze	
steam cured cod filet with oyster sauce.....	16.00
steam-cured cod with baby bok choy and shiitake mushrooms with oyster sauce	
steamed vegetables with asian curry sauce.....	14.00
homemade fragrant curry sauce, carnival cauliflower, steamed chickpeas, shitake mushrooms, butter nut squash, zucchini, chinese eggplant	
vegetable wontons in peanut sauce <i>v, ve</i>	13.00
homemade vegetarian wonton sauté in our spicy peanut sauce	

STEAMED

soup dumplings.....	7.00
traditional shanghainese soup dumpling with pork and wheat flour pastry served with fresh ginger and black vinegar sauce	
steamed dim sum assortment (5 pieces).....	11.00
selection of 5 dumplings: garlic shrimp, beef, blue crab and sweet corn, edamame and truffle, chicken and green tea	
poached lobster dumplings.....	7.50
buttery lobster dumpling filled with ginger, shiitake mushroom and cilantro wrapped in pink beet pastry	
char sui bun <i>ve</i>	7.75
honey-roasted barbecued pork in white fluffy bun (p.s. discard baking paper)	
vegetable bun <i>v, ve</i>	7.25
white fluffy bun, shiitake mushrooms, carrots and snow peas (p.s. discard baking paper)	
garlic shrimp dumplings <i>gf</i>	7.00
shrimp and garlic butter in a delicate black squid ink pastry	
beef dumplings.....	7.00
slow-cooked beef with a hint of chili, wheat flour pastry	
chicken and green tea dumplings.....	6.75
tea braised chicken breast, green tea pastry	
blue crab and sweet corn shu mai.....	7.00
blue crab, sweet corn and cilantro in carrot pastry topped with chili sauce	
shrimp and winter bamboo shoots (har gau) <i>gf</i>	7.00
jumbo shrimp and winter bamboo shoots, crystal pastry	
pork shu mai <i>ve</i>	7.00
pork and jumbo shrimp in a open pastry topped with a goji berry	
edamame truffle dumplings <i>v, ve</i>	6.75
edamame, garlic, onion, and truffle oil in potato starch pastry	
spicy vegetable dumplings <i>v, ve, gf</i>	6.25
mixed vegetables, chili and garlic, crystal pastry	

BAO SLIDERS

pulled duck and hoi sin sliders <i>ve</i>	14.50
lacquered and shredded hoi sin duckling, cucumber and spring onion	
crispy fish and ponzu aioli sliders.....	14.50
lightly fried fresh cod and chinese slaw, with ponzu aioli	
crispy chicken and peanut satay sliders <i>v</i>	14.50
crispy satay chicken, cilantro, mango, coconut milk with spicy peanut sauce	
DESSERTS	
chinese chocolate and sesame donuts <i>v</i>	6.50
sesame donut filled with warm chocolate custard	
ginger cake and cinnamon ice cream <i>v</i>	7.50
steamed ginger cake with butterscotch sauce and cinnamon gilato	
mochi ice cream (assorted, by piece) <i>v, gf</i>	2.00
ice cream dumpling- soft rice pastry ball with ice cream filling please ask for flavors	
pineapple rolls <i>v, ve</i>	6.50
sweet pineapple reduction wrapped in wheat flour roll	

TEAS AND COFFEE



ALL ABOUT TEA

In China a Dim Sum meal is not considered complete without tea. For this reason, we have listed our teas with our food and recommend you pair the two together to enjoy the full Dim Sum experience.

RARE AND GOURMET TEAS

scented tea: lychee red black.....	4.25
elegant, sweet and soft - aroma of lychee fruit	
scented tea: bora bora mango.....	4.25
fruity and tropical - hints of bora bora mango rooibos	
scented tea: jasmine flower.....	4.25
light and flowery - scented with fresh jasmine flower	
white tea: pai mu tan.....	4.25
rare and refreshing - light and thirst quenching	
green tea: mountain dragon green.....	4.25
full flavored green tea with notes of grass and subtle eucalyptus	
oolong tea: se chung oolong.....	4.25
fresh, zesty and exotic - perfect with spicy foods	
rooibos: ginger bounce.....	4.25
bright and clean - notes of ginger and spice	
black tea: keemun panda.....	4.25
light, lively and clean - with or without milk	
aged puerh tea: young.....	4.25
mellow and cleansing - perfect with hearty and rich foods	

FLOWERING TEAS

dragon 4 flowers.....	4.75
dragon well green tea, hand-tied with amaranth, jasmine, chrysanthemum and lavender blossoms	
lovers 3 flower.....	4.75
dragon well green tea with floral notes of lavender and jasmine, tied with amaranth, jasmine and osmanthus blossoms	
3 flower burst.....	4.75
dragon well green tea with flavor notes of peach and lily, tied with osmanthus, jasmine and lily blossoms	

HERBAL INFUSIONS

camomile lemongrass.....	4.25
honey and subtle tones of apple, lemongrass with light touches of bitter lemon and even lighter notes of orange	
lemon verbena.....	4.25
pure lemon verbena leaf tea, the perfect aid to digestion	

COFFEES

espresso.....	3.50
double espresso.....	5.00
cappuccino.....	4.50
macchiato.....	4.50
latte.....	4.50
americano.....	3.00

LITTLE STEAMED PARCELS OF DELICIOUSNESS...



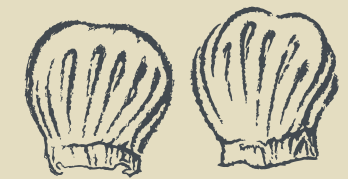
CHINESE BUNS

Heavenly, white, steamed fluffy buns with a rich meat or vegetarian filling



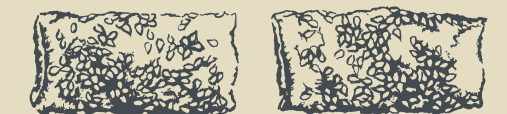
STICKY RICE

A rice parcel wrapped in a leaf and steamed to perfection - please don't try to eat the leaf!



STEAMED DUMPLINGS

Delicate handmade dumplings with a variety of fillings - all steamed, different shapes and colours - pick a few



BAKED DIM SUM

Rich, buttery, oven-cooked pastry rolls with a meat or vegetarian option - delicious



SPRING ROLLS

Fried but never greasy - our delicate spring rolls make an indulgent fried treat

HOW PECKISH DO YOU FEEL?

To get the best from our menu we suggest you order:

- 1 fried or griddled item
- 1 baked item
- 1 rice dish
- 2 baskets of steamed dumplings

Still hungry? Order an additional basket of steamed dumplings - you can never really have enough!

SET MENUS

We have created a range of set menus to give you the very best taste of Ping Pong at great prices - simply tick your chosen menu on the tally sheet and let us do the rest.

gf = customer top pick

ve = suitable for vegetarians *ve* = suitable for vegans

gf = gluten friendly *n* = contains nuts as a main ingredient

18% gratuity added to parties of 6 or more. Please note that all our dishes may contain traces of nuts. To ensure quality and freshness, not all menu items will be available at all times. Gluten friendly (these products are not made with gluten, however we cannot guarantee they did not come in contact with gluten during the cooking process)