

SET MENU

Minimum order for 2 persons except
Shaolin Vegetarian set

MAO AUTHENTIC

BANQUET £21 PER PERSON

For 2 persons, please select 2 sides and 2 main courses. For each additional person, please add 1 side and 1 main course.

Sides:

A) Xinjiang lamb skewers

Grilled lamb skewers spiced with cumin and crushed cayenne pepper SS

B) Guotie

Pan-fried minced pork dumpling served with ginger and vinegar dip

C) Crispy belly pork salad

Sliced belly pork tossed with cucumber, spring onions and coriander

D) Beijing hot and sour soup S

Authentic soup with egg, bamboo shoots, ginger, black fungus and coriander

E) Spicy aromatic lamb in tortilla sandwich

Grilled tortilla sandwich with diced spicy lamb S

F) Salivating chicken

Chicken on bone with peanuts in spicy broth with dried chillies and Sichuan peppers SSS

Main course:

A) Spicy hot poached fish

Sliced white fish fillets on bed of pak choi and bean sprouts in a bowl of spicy broth with dried chillies and Sichuan peppers SSS

B) Braised whole aubergine

A very popular dish, aubergine in our secret recipe sauce made from bean paste and garlic. Vegetables never tasted so good!

C) Gungbo diced spring chicken

Stir-fried chicken with mixed peppers, dried chilli lantern peppers and peanuts S

D) Sichuan hot and spicy king prawns

Stir-fried king prawns with mixed peppers and onions SS

E) Hei Hei lamb chops

Stir-fried lamb chops with dried chillies in spicy sweet sauce S

F) Pork and salty fish with aubergine

claypot

Classic clay pot combining pork and salty fish with aubergine

Served with stir-fried Chinese pakchoi and streamed rice

WUHAN £19 PER PERSON

First course

Hei Hei mixed platter - Skewered chicken satay, sesame prawn toast, ribs (fruity hot sauce or salt and pepper), mini spring rolls, seaweed

Main course

For 2 persons, please select 2 dishes. For each additional person, please add one dish.

A) Stir-fried chicken and king prawns with crunchy vegetables and cashew nuts in shredded potato basket

B) Sizzling beef with green peppers in black bean sauce

C) Gungbo diced spring chicken

D) Salt and pepper king prawns

E) Stir-fried shredded pork with cucumber and black fungus S

F) Crispy shredded Szechuan beef

Served with stir-fried Chinese pakchoi or stir-fried shredded potato and special fried rice

Please select stir-fried Chinese pakchoi or stir-fried shredded potato as an additional side. Served with special fried rice

GUANGZHOU £23 PER PERSON

First Course

Hot and sour soup or chicken and sweet corn soup

Second Course

Crispy aromatic duck served with salad, pancakes and hoi-sin sauce

Main course

For 2 persons, please select 2 dishes. For each additional person, please add one dish

A) Stir-fried chicken and king prawns with crunchy vegetables and cashew nuts in shredded potato basket

B) Salt and pepper king prawns

C) Sizzling beef in Cantonese sauce

D) Crispy shredded chicken in Thai sweet sauce S

E) Crispy aromatic lamb in Peking garlic sauce

F) Stir-fried shredded pork with cucumber and black fungus S

Please select stir-fried Chinese pakchoi or stir-fried shredded potato as an additional side Served with special fried rice

BEIJING £27 PER PERSON

First Course

Hot and sour soup or crab meat and sweet corn soup

Second Course

Hei Hei mixed platter - Skewered chicken satay, sesame prawn toast, ribs (fruity hot sauce or salt and pepper), mini spring rolls, seaweed

Third Course

Crispy aromatic duck served with salad, pancake and hoi-sin sauce

Main course

For 2 persons, please select 2 dishes. For each additional person, please add one dish

A) Stir-fried mixed seafood in XO sauce

B) Sizzling beef in black pepper wine sauce

C) Stir-fried chicken and king prawns with crunchy vegetables and cashew nuts in shredded potato basket

D) Crispy aromatic lamb in Peking garlic sauce

E) Salt and pepper king prawns

F) Stir-fried shredded pork with cucumber and black fungus S

Please select stir-fried Chinese pakchoi or stir-fried shredded potato as an additional side Served with special fried rice

SHAOLIN (V) £18 PER PERSON

First Course

Vegetable hot and sour soup or asparagus and sweet corn soup

Second course

Crunchy vegetable sticks in tempura batter served with salad, pancakes and fruity sauce

Main course

For 1 person, please select 1 dish. Each additional person please add one dish

A) Sizzling aubergine and green peppers in black bean sauce

B) Stir-fried crunchy vegetables with cashew nuts in light oyster sauce

C) Deep-fried bean curd in fruity hot sauce

D) Stir-fried potato, aubergine and peppers in bean sauce

E) Braised whole aubergine in bean and garlic sauce

F) Braised bean curd with assorted vegetables in oyster sauce

Served with pineapple egg fried rice or steamed fragrant rice

OUR SEASONAL SPECIALS:

Please ask our staffs for details of our seasonal specials
Our Famous Authentic Chinese dishes.

Hei Hei has a wide range of authentic tasty food from soup to dessert. We are aimed to bring you a full experience of “real Chinese cooking”, enjoy!

SOUP

001. Beijing hot and sour soup S (V) £3.50
With egg, bamboo shoots, ginger, black fungus and coriander

APPETISERS

002. Hei Hei authentic mixed platter SS £6.50pp
Crushed cucumber with garlic and sesame dressing (served cold), spicy poached chicken (served cold) , five spice beef (served cold) and Xinjiang lamb skewers

003. Dim sum platter £6.50
Pan-fried guotie (pork dumplings) with steamed prawn hagou (prawn dumplings) and pork shaomai

004. Guotie £5.50
Pan-fried minced pork dumpling served with ginger and vinegar dip

005 Hei Hei garlic BBQ ribs S £5.50
Pork ribs chopped in small pieces marinated with Chinese special spices and garlic

006 Xinjiang lamb skewers SS £5.50
Chinese street food at its best, four grilled lamb skewers spiced with cumin and crushed cayenne pepper

007 Crispy belly pork salad £6.50
Sliced belly pork tossed with cucumber, spring onions and coriander

008 Spicy aromatic lamb in tortilla sandwich S £6.50
Grilled tortilla sandwich with diced spicy lamb

PANCAKE DISHES

009 Shredded pork in hoi-sin garlic sauce £8.95
Suitable as main course or appetiser for sharing, served with spring onions, coriander and pancakes

SEAFOOD DISHES

010. Locally sourced Northumbrian crab in satay sauce on a bed of rice vermicelli S £12.95
Peanut based satay sauce with mixed peppers and onions topped with fresh coriander

011 Sichuan fragrant hot whole crab SS £12.95
With tingling and numbing Sichuan pepper and dried lantern peppers

012 Sliced belly pork with whole Northumbrian crab S £12.95
Stir-fried belly pork and crab with mixed peppers and onions

013 Steamed king prawns with crushed garlic £12.95
King prawns in shell steamed to create its own sauce on bed of rice vermicelli

014 Sichuan hot and spicy king prawns SS £10.95
Stir-fried king prawns with mixed peppers, onions and fresh coriander

015 Steamed fresh scallops £12.95
Scallops topped with crushed garlic on a bed of rice vermicelli

016 Sha cha seafood clay pot S £12.95
Seafood clay pot combining king prawns, squid, New Zealand mussels and scallops in light satay sauce

017 Fresh steamed seabass £15.95
Whole (with bone) or filleted seabass, choice of black bean sauce or ginger and spring onion

018 Crispy whole seabass £15.95
Beautifully crafted whole de-boned seabass in light batter in rice vinegar sweet and sour sauce

019 Flying seabass S £15.95
Whole sea bass in mushroom, bamboo shoot and dried chilli sauce. Flying in appearance only!

020 Sizzling whole seabass in black pepper sauce £15.95
Whole sea bass served foil wrapped on hot plate

021 Hei Hei spicy hot poached fish SSS £15.95
Sliced white fish fillets on bed of pakchoi and bean spouts in a bowl of spicy broth with dried chillies and Sichuan peppers

022 Hot poached fish with pickled green mustard SS £15.95
Sliced white fish fillets in a bowl of spicy broth with Sichuan pepper, dried chilli pepper, ginger and pickled mustard greens

023 Sichuan spicy roast fish SS £15.95
Whole seabass with dried chillies, cumin and Sichuan peppercorns served in baking tray

MEAT DISHES

024 Shredded pork with cucumber and black fungus S £8.95
Famous in China, and popular in Hei Hei, with chilli peppers and garlic

025 Shredded pork with chilli SS £8.95
Stir-fried shredded pork with fresh green chillies and spring onion

027 Stir-fried shredded pork with fresh coriander and mixed peppers SS £8.95

028 Minced pork and salty fish with aubergine clay pot £9.95
Classic clay pot combining minced pork and salty fish with aubergine

029 Sliced roast belly pork with mixed peppers S £8.95
Stir-fried roast belly pork with peppers, chilli and garlic

030 Spicy hot poached pork/beef SSS £10.95
Traditional Sichuan dish which served on bed of pakchoi and bean spouts in a bowl of spicy broth with dried chillies and Sichuan peppers. (tasty but little bit oily)

031 Braised slow cooked marinated beef belly and potato clay pot £9.95
Clay pot combining tender beef chunks with potato in rich gravy

032 Sichuan pepper beef S £8.95
Stir-fried tender beef with mixed peppers and Sichuan peppercorns

033 Sizzling Lamb with coriander SS £10.95
Stir-fried lamb with fresh coriander, cumin and chilli on a bed of onions

034 Hei Hei lamb chops S £11.95
Stir-fried lamb chops with dried chillies in spicy sweet sauce

035 Aromatic rack of lamb ribs S £11.95
Irresistible lamb ribs seasoned with chillies, cumin and fragrant spices

036 Chongqin chicken with chilli SSS £8.95
Bite sized pieces of chicken in batter, dry-fried with Sichuan pepper and dried chilli lantern peppers.

037 Spicy dry wok chicken with potato SS £9.95
Stir-fried chicken on the bone with mixed peppers and dried lantern chillies

038 Eight treasure tofu £10.95
Fried tofu with eight mixed meats, seafood and vegetables served on lettuce leaf

039 Home style stir-fried egg with tomato £7.95

040 Spotty grandma’s tofu S £7.95
Diced bean curd stir fried with minced pork and Sichuan pepper and crushed lantern chilli peppers (Vegetarian version available)

VEGETARIAN DISHES

041 Braised whole aubergine V £8.95
Our popular signature dish, whole aubergine in our secret recipe sauce made from bean paste and garlic. Vegetables never tasted so good!

042 Stir-fried potato, aubergine and peppers in bean sauce V £7.95
Famous northern vegetarian dish, stir fried with bean sauce (can be a little bit oily)

RICE AND NOODLES

043 Dry fried beef ho fan noodles (complete meal) £8.00
Classic Hong Kong café rice noodle dish with sliced beef, bean sprouts and onions

044 Mixed seafood in XO sauce on a bed of ho fan noodles (complete meal) S £10.00
King prawns, squid and scallops together in the ultimate spicy sauce

045 Black pepper beef udon noodles (complete meal) £8.00
Japanese udon noodles with black pepper beef and mixed peppers and onions

DISHES YOU MAY FAMILIAR WITH

Soups

046 Won-ton soup £4.00

047 Asparagus (V)/ Crab meat/Chicken/and sweet corn soup £3.00/£3.00/£3.50

048 Hot and sour soup cooked with bean curd, green peas, Chinese mushrooms and red chilli (V)/with Shrimp and cha sui £3.00/£3.50

049 Mixed seafood soup (prawns, scallops) with tofu and seaweed £4.00

Appetisers

050 Hei Hei mixed platter £6.00pp
Skewered chicken satay, sesame prawn toast, spare ribs in fruity hot sauce or salt and pepper ribs, mini spring rolls and seaweed

051 Sesame prawn toast £4.50
Four pieces of toast topped with minced prawn and sesame seeds served with sweet and sour sauce

052 Crispy seaweed £4.00
Crispy seaweed garnished with fish powder

053 Salt and pepper soft shell crab S £6.50
Soft shell crab in light batter with peppercorn salt, onions, peppers and red chilli

054 Salt and pepper mini whole fish S £6.50
Mini fish in light batter with peppercorn salt, onions, peppers and red chilli

055 Steamed king prawns with crushed garlic £6.50
Two large king prawns in shells steamed to create its own sauce

056 Salt and pepper king prawns S £6.50
Two large king prawns in shell with peppercorn salt, onions peppers and red chilli

057 Steamed scallops with crushed garlic £6.50
Scallops topped with crushed garlic on a bed of rice vermicelli

058 Mussels and clams in spicy black bean sauce £6.50
Stir-fried New Zealand mussels and clams combine in this delicious appetiser

059 Crispy spring rolls with char sui, prawns & Vegetables/Vegetables £4.00

060 Salt and pepper chicken wings S £4.50
Four chicken wings in light batter with peppercorn salt, onions peppers and red chilli

061 Spare ribs in fruity hot sauce/ Salt and pepper S £5.50
Four pork ribs in a light batter cooked in fruity hot sauce/ peppercorn salt, onions peppers and red chilli

062 Skewered chicken satay £5.50
Four grilled marinated chicken skewers served with satay sauce

063 Crispy prawn won tons £4.50
Crispy minced prawn won tons served with sweet & sour dip

064 Salt and pepper squid S £6.00
Tender squid in light batter stir fried with peppercorn salt, onions peppers and red chilli

PANCAKE DISHES

065 Crispy aromatic duck Served with salad, pancake and hoi-sin sauce

Quater (1/4) £8.00

Half (1/2) £15.00

Whole £25.00

066 Crunchy vegetable sticks in tempura batter V £7.00
Served with salad, pancakes and fruity sauce

SEAFOOD DISHES

067 Locally sourced Northumbrian crab with ginger and spring onions £12.95

068 Salt and pepper king prawn S £10.95
King prawns in batter with peppercorn salt, onions peppers and red chillies

069 Salt and pepper squid S £9.95
With peppercorn salt, onions peppers and red chillies

070 Scallops and king prawns with cashew nuts served in potato basket £11.95
Stir-fried scallops and king prawns in light oyster sauce

MEAT DISHES

071 Char sui roast pork £8.95
Marinated and honey-coated Cantonese roast pork served on bed of bean sprouts

072 Crispy fried pork in sweet vinegar sauce £8.95
Pork in batter in sweet vinegar sauce with sesame seeds

073 Crispy shredded Szechuan beef £8.95
Thin strips of battered beef in Szechuan sauce

074 Crispy aromatic lamb in Peking garlic sauce £9.95
Shredded aromatic lamb served on bed of beansprouts

075 Sizzling beef/chicken with Green peppers in black bean sauce/ Cantonese sauce/ Black pepper sauce £9.95

076 Roast duck Hong Kong style £8.95
Served warm on a bed of bean sprouts

077 Crispy shredded chicken in Thai sweet sauce S £8.95
Strips of battered chicken with peppers and pineapple

078 Gongbo chicken S £8.95
Stir-fried chicken with mixed peppers, dried chilli lantern peppers and peanuts

VEGETARIAN DISHES

079 Deep fried tofu in fruity hot sauce V £7.95

080 Braised tofu with seasonal vegetables in oyster sauce V £7.95

081 Stir-fried seasonal vegetables with cashew nuts in light oyster sauce V £7.95

082 Hot and sour Chinese leaf S V £7.95

083 Stir-fried pakchoi/Broccoli with garlic/oyster sauce V £6.95

084 Aubergine in black bean sauce V £7.95

CLASSIC DISHES

Cooked with

King Prawn £10.95

Beef £9.95

Chicken £8.95

with selected sauce from-

Hong Kong style sweet and sour, Ginger and spring onions in oyster sauce, Seasonal vegetables in light oyster sauce, Chinese mushrooms in oyster sauce, Satay, Chinese curry, Egg foo yung.

Classic lemon chicken £8.95

RICE AND NOODLES

(complete meal)

085 Special crispy egg noodle £8.00
Roast duck, pork, king prawns with pakchoi on a bed of crispy egg noodles

086 Classic chow mein soft noodles £8.00
Chicken/beef/king prawns/vegetable stir fried with Thin egg noodles with bean sprouts and onions

087 Singapore noodles £8.00
Thin vermicelli rice noodles with spicy curry powder, egg, spring onions and bean sprouts a) shrimp, chicken and pork/aromatic shredded duck/vegetables

088 Egg fried rice stir fried with mixed vegetables (complete meal)

Chicken £8.00

King prawns £9.00

Special (shrimp, pork and chicken) £9.00

SIDES

089 Prawn crackers £2.00

090 Steamed fragrant rice £2.00

091 Egg fried rice £2.50

092 Chips £3.00

093 Special fried rice £3.50

094 Plain noodles with bean sprouts £4.00

095 Pakchoi with garlic £4.00

096 Chinese leaf with garlic £4.00

097 Crispy shredded potato with coriander £4.00