

STARTERS 頭盤

- Satay Chicken** ☉
Pieces of chicken cooked on a bamboo skewer with satay and smooth spicy peanut butter.
- Satay Mixed Vegetables V** ☉
Babycorn, mushrooms, onions, peppers and pineapple cooked on a bamboo skewer with satay and smooth spicy peanut sauce.
- Crispy Vegetarian Spring Rolls V**
Cabbage, carrots, onion, green bean, mushroom and sweet potato wrapped in filo pastry and deep fried.
- Crispy Seaweed V**
Spring green finely sliced, deep fried and garnished with seasoning.
- Sesame Prawns on Toast**
Minced prawns served on toast with a sprinkling of sesame seeds.
- Prawn Crackers**
- Smoked Shredded Chicken** ☉
Slices of smoked shredded chicken, cooked with chilli, sugar and Chinese cooking wine.
- Breadcrumbs Chicken**
Chicken fillet coated in our special breadcrumbs and deep fried.
- Thai Chilli Chicken Fillet** ☉
Chicken fillet covered in breadcrumbs, cooked with our Thai style sweet chilli sauce.
- BBQ Spare Ribs**
Large pork spare ribs marinated in our special barbeque sauce with hoi sin sauce and five spice.
- Capital Spare Ribs** ☉
Pork spare ribs marinated in traditional Beijing sauce. Fruit and tomato sauce adds a more fruity flavour.
- Salt & Pepper Spare Ribs**
Pork spare ribs covered in fine batter and cooked with chilli, garlic and Chinese spicy salt.
- Baked Szechuan King Prawns**
King prawns coated in fine batter and cooked with chilli, garlic and Chinese spicy salt.
- Deep Fried King Prawns**
King prawns deep fried with our homemade batter.
- Salt & Pepper Squid** ☉
Squid coated in fine batter and cooked with chilli, garlic and Chinese spicy salt.
- Salt & Pepper Chicken Wings**
Chicken wings marinated with spices and cooked with thin slices of chilli.
- Salt & Pepper Mushrooms V** ☉
- Vegetarian Curry Samosas V**
Mix vegetables with curry sauce wrapped in filo pastry and deep fried.
- Butterfly King Prawns**
King prawns coated in our special golden breadcrumbs and deep fried.
- Salt & Pepper Chicken Cubes**
Chicken pieces covered in fine batter and cooked with chilli, garlic and Chinese spicy salt.

SOUPS 湯

- Peking Hot & Sour Soup**
Soup made with peas, bamboo shoots, Chinese mushrooms, pork, shrimps, chilli and a touch of vinegar.
- Crab & Sweetcorn Soup**
Delicious crab meat slowly cooked with cream style corn and eggs, creating a thick soup.
- Chicken & Sweetcorn Soup** ☉
Tender pieces of chicken slowly cooked with cream style corn and eggs, creating a thick soup.
- Wonton Noodle Soup**
Prawn and pork wonton added to soup based noodles, cooked with seasonal Chinese vegetables.
- Mixed Vegetable Soup V**
Assorted seasonal Chinese vegetables added to soup, with a little seasoning.

CHEF SPECIALITIES 特別菜

- Crispy Aromatic Duck** ☉
Succulent duck marinated in assorted spices. Served with pastry, cucumber, spring onion and hoi sin sauce.
- Crispy Mongolian Lamb**
A northern China special, lamb fried in five spice and ginger. Served with pastry, cucumber, spring onion and hoi sin sauce.
- Vegetarian Aromatic Crispy Duck V** ☉
Gluten, soy sauce and sugar fried together and served with pastry, cucumber, spring onion and hoi sin sauce.

MAIN COURSE 主菜

A choice of Chicken, Beef, Pork, Prawn, Chinese Vegetable (V), or Vegan Chicken (V) cooked in the following sauces:

- Curry**
Mild Chinese style curry with chinese herbs, spices and coconut milk.
- Sweet & Sour** ☉
A Hong Kong favourite stirfry with green peppers and pineapple.
- Kung Po**
Famous Chinese dish, with batter, cooked in our homemade sweet & sour chilli sauce.
- Ginger & Spring Onion**
Stirfry with ginger, spring onion, Chinese cooking wine and shallots.
- Black Bean Sauce** ☉
Black bean sauce cooked with peppers, garlic and onion.
- Szechuan**
Stirfry in Toban chilli sauce. Served with mixed seasonal Chinese vegetables and garlic.
- Oyster Sauce**
Seasonal Chinese vegetables cooked in oyster sauce, garlic and sesame oil.
- Sea Spiced**
Stirfry with garlic, Toban chilli sauce, soy sauce, Chinese cooking wine and assorted Chinese vegetables.
- XO Sauce**
Stirfry with yellow bean sauce, bamboo shoots and our special chilli sauce.
- Black Pepper Sauce**
Stir fry with black pepper sauce, soy sauce, garlic, onion and peppers.

CHEF SPECIALITIES 特別菜

- Crispy Shredded Chilli Chicken** ☉
Marinated shredded chicken, deep fried until crispy, then cooked in sweet & sour sauce with chilli.
- Chicken with Cashewnuts**
Diced chicken stir fried with cashewnuts, bamboo shoot, spring onion and garlic.
- Chicken in Orange Sauce**
Battered chicken fillet marinated and cooked in our special homemade orange sauce.
- Chicken in Lemon Sauce**
Battered chicken fillet marinated and cooked with our special rich lemon sauce.
- Cantonese Roast Duck** ☉
Duck marinated with soy sauce, herbs and spices and roasted in an oven, sliced and served with our homemade soy sauce.
- Duck in Plum Sauce**
Duck marinated and roasted with soy sauce, herbs and spices. Then cooked with plum sauce.
- Thai Coconut Chicken Curry**
Homemade Thai style curry cooked with coconut milk.
- Thai Chicken in Sweet Chilli Sauce**
Chicken marinated and stir fried in sweet chilli sauce.
- Kung Po Mock Duck V**
- Peppercorn Salted Mushrooms V**

All main courses are served with boiled rice, egg fried rice or plain noodles
Please speak to our staff if you suffer from any food allergies such as nuts, wheat, egg seafood and etc

NEW TO KACHINA?

At KaChina we believe food should be cooked fresh to order, for the best taste. That is why our famous "buffet" is cooked to order and not self-scoop. Our starters are designed to share and is served on a platter. You may order starters as many times as you wish, but please finish your order before ordering the next. After finishing all your starters, you may choose one main course served with rice or noodles. If you prefer a dessert instead you may pick one instead of a main course.

The buffet is for a minimum of two people. The management reserves the right to charge for excessive wastage at the a la carte price. Strictly no takeaway. All items are subject to availability and may change without prior notice. 10% service charge on parties of six and over. Prices and ingredients are subject to change.

V = Suitable for Vegetarians ☉ = Highly Recommended

PRICES

Lunch time buffet (Friday, Saturday & Sunday)
(12pm-3pm) - Adult £19.50
Children under 140cm in height half price

Evening Deluxe Buffet (Monday-Thursday)
(5pm-9:30pm) - Adult £17.90
Children under 140cm in height half price
Friday, Saturday, Sunday (5pm-9:30pm) - Adult £19.50
Children under 140cm in height half price