

## STARTERS

<b>Kudos Classic Hot Appetisers (for two)</b>	<b>£18.95</b>
Spare ribs, house style satay chicken, seaweed, crispy savoury wonton, toasted sesame prawns	
<b>Tipsy Spring Chicken Jumps Over The Wall</b>	<b>£7.25</b>
Shredded chicken marinated with rice wine, black sesame oil and Szechuan sweet bean sauce served sizzling	
<b>Wild Rock Seaweed</b>	<b>£6.25</b>
Japanese style crispy fried, lightly seasoned with sesame oil	
<b>Baby Spring Rolls</b>	<b>£6.55</b>
Mixed vegetables in crispy pancakes served with Thai herb sauce	
<b>Exotic King Prawns</b>	<b>£9.95</b>
Fresh water king prawn bathed in aromatic chilli accompanied with organic banana and wrapped in delicate pancake rolls	
<b>Barbecues Spare Ribs</b>	<b>£7.25</b>
Marinated with organic lychee honey and Chinese herbs with a hint of sweetly flavoured fresh root ginger	
<b>Fuji Green Salad</b>	<b>£6.95</b>
Japanese style mixed salad with balsamic vinegar, citrus oil and green tea dressing	
<b>Sesame Delight</b>	<b>£7.95</b>
King prawn Pâté on toast sprinkled with sesame seed served with sweet chilli and ginger dip	
<b>Satay King Prawns</b>	<b>£9.95</b>
Marinated in Malaysian satay sauce	
<b>Garlic Tiger Prawns</b>	<b>£10.25</b>
Lightly battered king prawn tossed with garlic and sweet chilli	
<b>Singapore Crab</b>	<b>£10.95</b>
Fresh soft shell crab lightly flavoured with special rice flour with chilli and spring onion	
<b>Chicken and Mushroom Soup</b>	<b>£5.95</b>
<b>Chicken (or Fresh Crabmeat) and Sweetcorn Soup</b>	<b>£5.95</b>
<b>Shang Hai Hot and Sour Soup (v)</b>	<b>£5.55</b>
<b>Wanton Soup</b>	<b>£5.95</b>
Fresh prawns and sweetcorn minced in a seasoned broth	

## INTERMEDIATE CHEF SPECIALITIES

### **Kudos crispy aromatic duck with hand make pancakes**

1/4 portion (4 pancakes)

**£12.95**

1/2 portion (8 pancakes)

**£20.95**

Marinated duck in Chinese herbs and spices deep fried until crispy, served with spring onion, cucumber and homemade plum sauce  
(extra hand made wheat pancakes 35p each)

### **Local, fresh whole Lobster**

**£39.95**

Stir fried in ginger and spring onion sauce served with crispy noodles

### **Freshwater Thai King Mussels**

**£12.95**

An exotic dish of large succulent mussels marinated in sake and lemon grass oil, infused with fresh Korean garlic and black bean

### **Salt and pepper Squid**

**£9.95**

Freshly caught, lightly battered in rice flour, fried in olive oil

## FISH AND SEAFOOD

### **Sea Bass (whole)**

**£32.95**

Local fresh sea bass lightly pan fried with root of young ginger and garnished with sweet Thai red chilli pepper

### **Dover Sole (whole)**

**£32.95**

Fillets of local fresh Dover sole gently pan fried in garlic oil with chinese herbs

### **Drunken Salmon**

**£20.95**

Herb suffused wild salmon steamed in a bamboo basket with Japanese rice wine

### **Garlic Tuna**

**£24.95**

Marinated tuna steak pan friend in Korean garlic oil sprinkled with green tea dressing

### **Seafood Sizzling Three**

**£17.95**

Fresh scallops, King prawns, Squid griddle fried with ginger and spring onions

### **Fiery Mandarin Style Monk Fish**

**£15.95**

Fresh Monk fish lightly battered in Korean rice flour, deep fried and tossed together with oriental spices and hot chilli

### **Forbidden City Scallops**

**£16.95**

Succulent scallops bathed in bamboo brandy and oyster sauce, stir fried with asparagus

### **Hot Szechuan King Prawns**

**£13.95**

Freshwater prawns marinated in red chilli and garlic served with stir fried beansprouts on a sizzling hot iron plate

### **Madame Butterfly Prawns**

**£12.95**

Delicately fried prawns coated with Tempura flour served with sweet and sour lime sauce

## MEAT AND POULTRY

<b>Lychee Honey Roast Pork</b>	<b>£9.95</b>
Fillet of pork marinated in saffron with several herbs and spices and served sliced with stir fried mange tout	
<b>Pork with Tofu</b>	<b>£9.95</b>
Honey roast pork fillet and tofu, stir fried with Pak choi	
<b>Peking Style Lamb</b>	<b>£13.95</b>
Slices of lamb, griddle fried with rich barbecue sauce, ginger and spring onion	
<b>Tibetan Spicy Lamb</b>	<b>£11.95</b>
Five star herbs suffused with fresh vegetables griddle fried in sun dried red chilli	
<b>Kudos Crispy Beef</b>	<b>£14.95</b>
Shredded beef deep fried until crispy, lightly coated in Kung Po sauce	
<b>Emperor Sizzling Beef</b>	<b>£13.95</b>
Sliced of beef, marinated in sweet rice wine, garlic and kikoman sauce griddle fried, served with bean sprouts	
<b>Red Dragon Beef</b>	<b>£12.95</b>
Sliced of beef stir fried with hot red peppered sauce	
<b>Cantonese Duck Salad</b>	<b>£15.95</b>
Shredded aromatic duck breast sprinkled with homemade sweet plum sauce, served with a fresh mixed salad	
<b>Morag's Sweet Chicken</b>	<b>£9.95</b>
Diced and lightly battered chicken breast deep fried until golden served with homemade sweet and sour dipping sauce	
<b>Anna's Hot Chicken</b>	<b>£11.95</b>
Marinated chicken breast in garlic and sake, stir fried with fresh mushrooms in hot pepper sauce	
<b>Kudos Classic Chicken</b>	<b>£11.95</b>
Slices of chicken breast seasoned with orange bean sauce and stir fried with bamboo shoots and toasted cashew nuts	
<b>Spicy Smoked Chicken</b>	<b>£12.95</b>
Chicken breast shredded and lightly battered with spiced rice flour and seasoned with spring onion and ginger sauce	

## CHINESE GOLDEN CURRY

Chicken Curry	£8.95
King Prawn Curry	£12.95
Vegetable Curry (v)	£6.95

## BEAN CURDS (TOFU)

Braised bean curds with spiced vegetables (v)	£8.25
Crispy fried bean curds with salt and pepper (v)	£8.25

## VEGETABLES

Pak Choi	£6.95
Bean Sprouts	£4.95
Asparagus	£6.95
Aubergine	£6.55
Chinese Snow Cabbage	£6.55

## RICE

Steamed Rice (v)	£3.95
Cantonese Vegetable Fried Rice (v)	£5.55
Egg Rice (v)	£4.55
Special Rice	£5.95

## NOODLES

Vegetarian Singapore Vermicelli (v)	£6.95
Plain Noodles (v)	£5.95
Chicken Noodles	£6.95

## KUDOS ETHOS

Quality is our first priority, we use locally produced fresh ingredients whenever possible  
No MSG

All prices inclusive of VAT  
A discretionary service charge of 10% will be added to the total bill

God bless you