



Má Lā

TASTE OF SICHUAN

menu

食在中國 China is the place to eat

味在四川 The flavours are in Sichuan

一菜一格 One dish, one style

百菜百味 A hundred dishes, a hundred flavours

Chinese cuisine has a long and rich history, Sichuan 四川 can boast to be one of the 'Four Great Taste of China'. Sichuan is a province in South West China and due to its geographical location, it is also known by the Chinese as the Province of Abundance.

There are over 6,000 Sichuan dishes. The food of Sichuan is diverse as it is popular. In 2011, UNESCO* declared Chengdu, the capital of Sichuan to be The City of Gastronomy, recognising Sichuan cuisine as well as the sophistication and finesse of Sichuan Cooking.

There is a misconception that Sichuan food is simply numbing hot, made famous by the tingling sensation of the Sichuan Pepper 花椒

Sichuan food is not just about the taste of chilli heat, there are complex and contrasting flavours of sweet and sour, spicy and sour, spicy and sweet, fermented sweetness and mellow spiciness.

As you read through our menu, you will come across strangely named flavours such as, 'fish fragrant flavour' 魚香, 'home style flavour' 家常, 'numbing and hot flavour' 麻辣, 'red oil flavour (chilli oil)' 紅油, 'sour and hot' 酸辣, and 'spicy salt and Sichuan pepper' 椒鹽.

Each dish is unique. Let your palate explore

*United Nations Educational, Scientific and Cultural Organization

FOOD ALLERGY WARNING

Our foods may contain these 14 allergens



Cereals



Fish



Milk



Crustaceans



Peanuts



Nuts



Eggs



Soybeans



Celery



Mustard



Sulphur Dioxide / Sulphites



Molluscs



Sesame



Lupin

IF YOU HAVE ANY ALLERGY OR FOOD INTOLERANCE, PLEASE LET US KNOW PRIOR TO PLACING YOUR ORDER.



SET MENU A

£29.00 per person
(Minimum 2 people)

傳統香酥鴨
1/4 Classic Crispy Aromatic Duck

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糖醋雞
Sweet & Sour Chicken

豉汁牛肉
Beef in Black Bean Sauce

蒜蓉西蘭花
Stir Fried Broccoli in Garlic Sauce

蛋炒飯
Egg Fried Rice

SET MENU B

£35.00 per person
(Minimum 4 people)

麻辣拼盤
Ma La Special Mixed Platter
Crispy Seaweed , Veg Spring Rolls , Salt & Pepper Squid
Shredded Smoked Chicken , Sesame Prawn Baguette

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黑椒粒粒香
Fragrant Black Pepper Ribeye Beef

孜然羊肉
Aromatic Lamb with Cumin

甜酸蝦球
Sweet & Sour King Prawns

齋乾煸四季豆
Vegetarian Dry Fried Fine Beans

蛋炒飯
Egg Fried Rice

SET MENU C - VEGETARIAN

£29.00 per person
(Minimum 2 people)

素香酥鴨
1/4 Vegetarian Aromatic Duck

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齋麻婆豆腐
Vegetarian Ma Po Tofu

齋魚香茄子
Vegetarian Fish Fragrant Aubergine in Hot Pot

齋乾煸四季豆
Vegetarian Dry Fried Fine Beans

什錦炒飯
Mixed Vegetable Fried Rice
(with / without egg)


熱葷頭盤 Hot Appetisers

麻辣拼盤	“Ma La” Special Mixed Platter (minimum 2 persons) Crispy Seaweed , Veg Spring Rolls , Salt & Pepper Squid , Shredded Smoked Chicken , Sesame Prawn Baguette	£12.50 per person
點心拼盤	Dim Sum Platter (8 pieces) A selection of delicate steamed homemade dim sum: Prawn Dumpling , Scallop & Prawn Dumpling Spinach & Prawn Dumpling , Babycorn & Prawn Dumpling	£14.00
豬肉小籠包	Xiao Long Bao (4) Steamed dumplings with pork filling	£6.80
齋餃	Veg Dumpling (4) 	£6.50
蝦餃	Prawn Dumpling (4)	£6.50
粟米蝦餃	Babycorn & Prawn Dumpling (4)	£6.50
菠菜蝦餃	Spinach & Prawn Dumpling (4)	£6.50
帶子餃	Scallop & Prawn Dumpling (4)	£7.00
叉燒包	Char Siu Bun (2)	£4.50
紅油抄手	* Sichuanese ‘Chao Shou’ Dumplings (5)  Chicken dumplings in hot chilli oil	£7.00
麻醬抄手	* Sesame ‘Chao Shou’ Dumplings (5)  Chicken dumplings with spicy sesame peanut sauce	£7.00
北方水餃 (豬肉韭菜)	Shanghai Dumplings (5) Pork, prawn, Chinese chives dumplings with soya vinegar dressing (contains egg)	£7.00
傳統香酥鴨	Classic Crispy Aromatic Duck Served with steamed pancakes, shredded cucumber and spring onion with hoi sin sauce 1/4 portion 1/2 portion	£15.00 £28.00
素香酥鴨	Vegetarian Aromatic Duck  Served with steamed pancakes, shredded cucumber and spring onion with hoi sin sauce 1/4 portion 1/2 portion	£15.00 £28.00
齋春卷	Vegetarian Spring Rolls 	£7.00
鴨卷	Aromatic Duck Spring Rolls	£8.00
糖醋排骨	Sweet and Sour Spare Ribs	£8.50
蝦多士	Sesame Prawn On Baguette	£8.50
分雞絲	Shredded Smoked Chicken Lightly wok fried in spicy salt, chilli, garlic	£9.50
椒鹽鮮魷	Salt and Pepper Squid 	£9.50
椒鹽大蝦	Salt and Pepper King Prawns 	£9.50
四川口水雞	* Mouth-watering Sichuan Chicken  Cornfed chicken (skin-on) served with bamboo shoots in a tingling spicy sauce with cashew nut topping	£11.50
椒鹽軟殼蟹	Crispy Soft-Shell Crab with Dry Roasted Sichuan Pepper and Spicy Salt 	£9.50
辣子軟殼蟹	* Crispy Soft-Shell Crab with Fragrant Chopped Red Chillies  <i>This dish can be made extra spicy / super spicy.</i>	£9.50



 Suitable for Vegetarian  Mild Spicy  Medium Spicy  Very Spicy * Signature Dish

Some dishes can be cooked less spicy or non spicy if required

涼菜 Cold Appetisers

- 葱油腐竹 * **Yuba and Spring Onions**  £7.00
Wafer thin Yuba (beancurd skin) finely sliced with shredded cucumber in sesame oil dressing.
Served cold.
- 爽口木耳 * **Black Cloud Ear Fungus**   £7.00
Black cloud ear fungus with fresh coriander, garlic, chilli and Sichuan pepper oil.
Served cold.
- 麻醬時菜 * **Blanched Spinach with Sesame Sauce**  £7.50
Roasted sesame seed paste poured over blanched spinach.
Served cold.
- 烤椒皮蛋 Preserved Egg with Chilli   £8.50
Preserved duck egg with chili and Sichuan pepper oil.
Served cold
- 紅油耳片 * **Spicy Pig's Ear in Sichuan Oil**  £10.00
Sliced pig's ears with fresh garlic drizzled with Sichuan chilli oil dressing.
Served cold.

湯 Soup

- 雞肉粟米羹 Chicken and Sweet Corn Soup £6.00
(contains egg)
Vegetarian Option Available
- 粟米豆腐羹 Sweet Corn and Tofu Soup  £6.00
(contains egg)
- 酸辣湯 * **Sichuanese Sour and Hot Soup**  £6.00
A Sichuan classic broth with finely sliced chicken slivers, cloud ears, diced vegetables and tofu in a warming peppery hot broth with the contrasting taste of sour sweet vinegar. (contains egg)
Vegetarian Option Available
- 宋嫂魚羹 * **Song So's Fish Soup** £6.50
A comforting soup of fresh seabass & tofu.
This soup dates back 800 to the Southern Song Dynasty, made famous by the Song Emperor Zhao who came across it during his travels. (contains egg)
- 雲吞湯 Won Ton Soup £6.80
Homemade chicken and vegetable dumplings served in a light broth.

海鮮 Seafood

- 宮保大蝦球 * **Imperial 'Gongbao' King Prawns** 🌶️ £17.50
A medley of king prawns, cashew nuts and red chillies in a tangy sweet sour sauce laced with chilli spice, fresh garlic and a touch of Sichuan pepper. The dish is named after the 'Imperial Gongbao' Bureaucrat.
- 清炒大蝦球 **Stir Fried King Prawns with Mixed Vegetable** £17.50
Lotus root, black fungus, carrot, broccoli
- 麻辣大蝦球 * **Ma La King Prawns** 🌶️🌶️ £17.50
Stir fried king prawns in Sichuan spices & fresh chilli
This dish can be made extra spicy / super spicy.
- 甜酸蝦球 **Sweet & Sour King Prawns** £17.50
King prawns and pineapples coated in a treacly sweet and tangy sauce
- 清蒸鱸魚片 **Fresh Seabass Fillet (Boneless)** £32.00
Steamed with ginger and spring onion
- 甜酸魚柳片 **Sweet & Sour Fish Fillet** £35.00
Fish fillet and pineapples coated in a treacly sweet and tangy sauce
- 烤鱸魚片 * **Sichuan Fresh Seabass Fillet (Boneless)** 🌶️🌶️ £38.00
Stir fried in aromatic spices, chillies, garlic, fresh lotus root & tofu
- 酸菜鱸魚 * **Sliced Sea Bass Fillet with Pickled Mustards Greens and Chilli** 🌶️🌶️ £38.00
Light pieces of white fish served with pickled mustard greens in a refreshing spicy sour broth with vermicelli.
- 飄香沸騰魚 (水煮魚) * **Drifting Fragrant Sea Bass in Sizzling Chilli Oil** 🌶️🌶️ £38.00
Introducing a modern twist to a Sichuan classic boiled fish dish. Sliced fish in sizzling chilli oil garnished with a pile of chillies. A combination of "Ma La" hot, spicy flavour of chilli, and numbing sensation of Sichuan peppers.
This dish can be made extra spicy / super spicy.

幹鍋系列

Dry-Wok Style Dishes

Dry Wok is a typical Hunanese way of serving cooked food in a small wok

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| 幹鍋手撕包菜 | <p>* Dry Wok Pork Belly & Hand Torn Cabbage 🌶️</p> <p>Thinly sliced pork belly and hand-torn cabbage tossed with fresh garlic and chilli in spicy Sichuan sauce.</p> <p><i>This dish can be made extra spicy / super spicy.</i></p> | £16.00 |
| 干鍋仔雞 | <p>* Dry Wok Chicken 🌶️🌶️</p> <p>Stir fried tender pieces of soft marinated chicken with fresh garlic, mixed peppers, chilli and celery in spicy Sichuan sauce.</p> <p><i>This dish can be made extra spicy / super spicy.</i></p> | £16.00 |
| 干鍋藕片 | <p>* Dry Wok Sliced Lotus Root 🌿🌶️🌶️</p> <p>Stir fried crunchy sliced lotus roots with fresh garlic, mixed peppers, chilli and celery in spicy Sichuan sauce.</p> <p><i>This dish can be made extra spicy / super spicy.</i></p> | £16.00 |
| 干鍋土豆絲 | <p>Dry Wok Potato Slivers 🌿🌶️🌶️</p> <p>Stir fried potato slivers with fresh garlic, mixed peppers, chilli and celery in spicy Sichuan sauce.</p> <p><i>This dish can be made extra spicy / super spicy.</i></p> | £14.00 |
| 干鍋羊肉 | <p>Dry Wok Lamb 🌶️🌶️</p> <p>Stir fried tender pieces of marinated lamb with fresh garlic, mixed peppers, chilli and celery in spicy Sichuan sauce.</p> <p><i>This dish can be made extra spicy / super spicy.</i></p> | £16.80 |
| 干鍋大腸 | <p>Dry Wok Sliced Pig Intestines 🌶️🌶️</p> <p>An offal dish. Stir fried marinated pig intestines with fresh garlic, mixed peppers, chilli and celery in spicy Sichuan sauce.</p> <p><i>This dish can be made extra spicy / super spicy.</i></p> | £16.80 |
| 炸大腸 | <p>Deep Fried Pig Intestines</p> <p>An offal dish. Deep fried pig intestines served with hoi sin sauce</p> | £16.00 |

A discretionary gratuity of 12.5% will be added to the total bill

Menu maybe subject to change without prior notice

牛肉類 Beef Dishes

- 幹煸牛肉絲 **Crispy Beef** 🌶️ £15.00
A Sichuan Style of cooking, where the ingredients are continuously cooked until they have dried out before spices and flavour. Dry fried beef slivers in a sticky sweet chilli coating
- 小碗牛腩 **Home Style Beef Flank in Hot Pot** £16.00
A typical Sichuan style of cooking.
Beef flank slow cooked until tender in a sweet, savoury, chilli bean sauce.
- 孜然牛肉 * **Aromatic Beef with Cumin** 🌶️ £16.00
Stir fried sliced beef with mixed peppers and coriander infused in a spicy cumin flavour.
- 水煮牛肉 * **Classic Sichuan Boiled Beef in Sizzling Chilli Oil** 🌶️🌶️🌶️ £18.80
Tender cuts of boiled beef in hot Sichuan chilli bean sauce with fresh garlic. Garnished with coriander and a sizzling pile of chillies.
This dish can be made extra spicy / super spicy.
- 黑椒粒粒香 * **Black Pepper Ribeye Beef** 🌶️ £18.80
A warming peppery hot dish of diced ribeye beef stir fried with carrot, mixed peppers and broccoli stems

羊肉類 Lamb Dishes

- 孜然羊肉 * **Aromatic Lamb with Cumin** 🌶️ £16.80
Stir fried sliced lamb with mixed peppers and coriander infused in a spicy cumin flavour.
- 薑蔥羊肉 **Lamb with Ginger & Spring Onion** £16.80
Stir fried sliced lamb with ginger and spring onion

豬肉類 Pork Dishes

- 回鍋肉 * **Double Cooked Pork** 🌶️ £15.00
A Sichuanese favourite. Lean double cooked sliced Pork Belly boiled in Sichuan spices and then stir fried in a sweet rich chilli sauce with mixed peppers, leeks and fresh chilli.
- 川式紅燒肉 **Sichuanese Red Braised Pork Belly in Hot Pot** £16.00
A dish loved by Chairman Mao.
Double cooked pork belly braised in soya, sugar, rich aromatic Sichuan spices and sweet fermented paste
- 水煮肉片 * **Classic Sichuan Boiled Pork in Sizzling Chilli Oil** 🌶️🌶️🌶️ £18.80
Tender cuts of boiled pork in hot Sichuan chilli bean sauce and fresh garlic. Garnished with coriander and a sizzling pile of chillies.
This dish can be made extra spicy / super spicy.

雞肉類 Chicken Dishes

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| 糖醋雞 | Sweet & Sour Chicken
A variation on a popular Hunan dish. Chicken chunks and pineapples coated in a treacly sweet and tangy sauce. | £15.00 |
| 豉汁雞 | Chicken in Black Bean Sauce 🌶️
Sliced chicken stir fried with mix peppers in black bean sauce | £15.00 |
| 魚香雞絲 | Fish Fragrant' Chicken Slivers 🌶️
This is one of the '23 Flavours of Sichuan'. The blend of spices used in this type of flavouring is based on the flavours used in fish dishes, giving it the name 'fish fragrant'. A blend of pickled red chillies, garlic, ginger, cloud ears and Sichuan chilli bean paste in a salty, sweet, sour and spicy sauce.
(There is no fish in this dish) | £15.00 |
| 宮保雞丁 | * Classic 'Imperial Gongbao' Chicken 🌶️
Named after an Imperial Governor of Sichuan. A medley of chicken cubes, cashew nuts and red chillies in a tangy sweet sauce laced with chilli spice, fresh garlic and a touch of numbing Sichuan pepper. | £16.00 |
| 辣子雞 | * Fragrant Chilli Chicken 🌶️🌶️
Stir fried tender chicken pieces with dried hot red chillies, garlic, Sichuan peppercorns and red chilli oil, until spicy and fragrant.
<i>This dish can be made extra spicy / super spicy.</i> | £18.80 |

豆腐 Beancurd 'Tofu' Dishes

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| 麻婆豆腐 | * Legendary Ma Po Tofu 🌶️🌶️
A much loved Sichuan dish dating back to the Qing Dynasty, named after the pock marked old Mrs Chen. Minced pork in a spicy chilli bean paste with ginger, garlic and braised silken tofu.
<i>This dish can be made extra spicy / super spicy.</i>
Vegetarian Option Available ✓ | £14.00 |
| 家常豆腐 | Home Style Tofu 🌶️
Another type of Sichuan Flavour inspired by home style cooking. Deep fried thick sliced tofu and pork belly in a savoury, medium hot chilli bean sauce with a touch of sweetness.
Vegetarian Option Available ✓ | £14.00 |
| 豉汁豆腐 | Tofu in Black Bean Sauce ✓ 🌶️
Stir fried tofu with mixed peppers in black bean sauce | £13.00 |
| 甜酸豆腐 | Sweet & Sour Tofu ✓
Stir fried tofu with pineapples coated in a treacly sweet and tangy sauce | £13.00 |
| 椒鹽豆腐 | Salt & Pepper Tofu ✓ 🌶️
Fried tofu in spicy salt, chilli, garlic | £12.00 |
| 豆腐白菜 | Tofu & Pak Choi ✓
Stir fried tofu with pak choi | £14.00 |

A discretionary gratuity of 12.5% will be added to the total bill

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時令蔬菜 Seasonal Vegetables

乾煸四季豆 * **Dry Fried Fine Beans** £14.00
Dry fried beans with finely chopped pork and spices

Vegetarian Option Available ✓

Dry frying is another Sichuan style of cooking where the ingredients are constantly turned in the wok over a moderate heat and as they become drier, flavor and spices are added.

魚香茄子 * **'Fish Fragrant' Aubergines In Hot Pot** 🌶️ £14.00
A blend of 'Fish Fragrant' spices and flavours with chopped pork & braised aubergines in a rich, spicy sauce
(There is no fish in this dish)

Vegetarian Option Available ✓

豉汁豆腐茄子 Tofu & Aubergine In Hot Pot ✓ £14.00
Braised tofu and aubergines in black bean sauce

羅漢齋煲 Monk's Vegetables In Hot Pot ✓ £14.00
Stir fried broccoli, Chinese leaf, black fungus, lotus roots, sugar snaps with tofu

紹菜炒藕片, 木耳, 甜豆 Stir Fried Fresh Chinese Leaf, Broccoli, Lotus Roots, Black Fungus, Sugar Snaps ✓ £14.00

尖椒土豆絲 Potato Slivers with Chilli ✓ 🌶️ £12.00
Stir fried potato slivers with garlic and chopped chilli

清炒西蘭花 Stir Fried Broccoli £12.00
choices of:

蒜蓉 Fresh garlic ✓
薑汁 Ginger ✓

蠔油西蘭花炒 Broccoli with Tofu £15.00
豆腐 Stir fried broccoli with tofu in oyster sauce

上海白菜 Shanghai Pak Choi £13.00
choices of:

蒜蓉 Fresh garlic ✓
蠔油 Oyster sauce

通菜 Morning Glory £15.00
choices of:

蒜蓉 Fresh garlic ✓
椒絲腐乳 Fermented bean curd and crushed chillies

粉面飯 Rice & Noodle

四川擔擔面	* Classic Sichuan Dan Dan Mian 🌶️ Wheat noodles in soup topped with finely chopped pork, a mixture of Sichuan pepper and vegetables. (contains peanut & sesame)	£12.00
牛腩湯面	Braised Beef Ramon Noodles in Soup Braised beef with deep mellow flavours. Served with tofu and ramon noodles in soup	£14.00
牛腩湯烏冬	Braised Beef Udon Noodle in Soup Braised beef with deep mellow flavours. Served with tofu and udon noodle in soup	£14.00
大蝦炒面	Stir Fried Egg Noodle with King Prawns	£13.50
牛肉炒面	Stir Fried Egg Noodle with Beef	£12.50
雞絲炒面	Stir Fried Egg Noodle with Shredded Chicken	£12.50
芽菜炒面	Stir Fried Egg Noodle with Beansprout 🌱	£11.00
大蝦星米	Singapore Rice Noodle with King Prawns 🌶️	£13.50
雞絲星米	Singapore Rice Noodle with Chicken 🌶️	£12.50
雜菜星米	Singapore Rice Noodle with Vegetables 🌱 🌶️ (contains egg)	£12.50
大蝦炒米粉	Stir Fried Rice Noodle with King Prawns (contains egg & soya sauce)	£13.50
雞絲炒米粉	Stir Fried Rice Noodle with Chicken (contains egg & soya sauce)	£12.50
豉油皇炒米粉	Stir Fried Rice Noodle with Vegetables 🌱 (contains egg & soya sauce)	£12.50
大蝦炒烏冬	King Prawns Stir Fried Udon Noodle	£13.50
雞絲炒烏冬	Chicken Stir Fried Udon Noodle	£12.50
四川炒飯	Sichuan Special Fried Rice 🌶️ Chopped king prawn and shredded chicken and chilli <i>This dish can be made non-spicy.</i>	£13.50
辣大蝦炒飯	Spicy King Prawns Egg Fried Rice 🌶️ <i>This dish can be made non-spicy.</i>	£13.50
雞絲炒飯	Shredded Chicken Egg Fried Rice	£12.50
什錦炒飯	Diced Mixed Vegetable Egg Fried Rice 🌱 (contains egg)	£12.50
蛋炒飯	Egg Fried Rice 🌱 With spring onion	£5.00
白米飯	Steamed Jasmine Rice 🌱	£4.00

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