

LUNCH ALL YOU CAN EAT

£13.80 per head Child under 10 £7.95
—minimum for Two—12:00pm until 2:30pm

Once you've finished your dishes, you may re-order again.
We reserve the right to charge for any unreasonable amount of leftover food at £2.00 per dish. Food cannot be taken away.

—STARTERS—

- 2 Mixed Hors D'oeuvres
- 3 Aromatic Crispy Duck
- 5 Sesame Prawn Toast (6)
- 8 Barbecue Spare Ribs
- 10 Crispy Seaweed (V)
- 11 Deep Fried Sardines with Garlic & Chilli
- 12 Vegetable Spring Rolls (V)
- 13 Deep Fried Smoked Chicken with Garlic & Chilli
- 14 Deep Fried Won Ton
- 15 Deep Fried Chicken Wing with Spiced Salt
- 18 Grilled Chicken Skewers in Satay Sauce
- 21 Pan Fried Pork Dumplings
- 22 Pan Fried Chicken Dumplings
- 24 Fried Vegetable Dumpling

—CHINESE POT—

- 51 Beancurd with Mixed Meat
- 52 Aromatic Pork & Aubergine
- 53 Spare Ribs in Black Bean Sauce
- 54 Mixed Seafood with Glass Noodles
- 57 Lamb Goulash with Yellow Bean Sauce

—CHICKEN—

- 59 Chicken in Lemon Sauce
- 60 Chicken with Black Beans and Chilli
- 61 Chicken Balls in Batter
- 62 Sweet & Sour Chicken
- 63 Chicken with Cashew Nuts
- 64 Chicken with Chinese Mushrooms & Bamboo Shoot
- 66 Spicy Kung Po Chicken
- 67a Chicken with Ginger & Spring Onions
- 68 Spicy Szechuan Chicken
- 69 Chicken with Curry Sauce
- 70 Chicken with Satay Sauce

—PORK—

- 92 Fried Pork with Black Bean Sauce
- 93 Pan Fried Pork in Curry Sauce
- 94 Shredded Pork with Chinese Pickle & Beansprouts
- 95 Grilled Pork Bellied Slices
- 96 Deep Fried Pork with Garlic & Chilli (dry)
- 97 Pork with Cashew Nuts in Yellow Bean Sauce
- 98 Deep Fried Spare Ribs with Garlic & Chilli (dry)
- 99 Sweet & Sour Spare Ribs
- 100 Sweet & Sour Pork
- 101 Pork with Chinese Mushrooms & Bamboo Shoots

—STEAMED DIM SUM— 'Home-made'

- 26 Steamed Ha Gau
- 27 Steamed Sui Mai
- 29 Steamed Beef Sui Mai
- 30 Steamed Chicken Bun
- 31 Steamed Pork Bun
- 32 Steamed Red Bean Paste Bun
- 33 Steamed Xiao Long Bao (*pork*)

—SOUP—

- 36 Won Ton Soup
- 37 Hot & Sour Soup
- 38 Chicken & Sweetcorn Soup

—BEEF, DUCK, LAMB—

- 74 Pan Fried Beef with Broccoli
- 75 Pan Fried Beef in Black Bean Sauce
- 76 Pan Fried Beef in Oyster Sauce
- 77 Beef with Cashew Nuts in Yellow Bean Sauce
- 78 Beef with Bamboo Shoots in Chinese Mushrooms
- 79 Pan Fried Beef with Fine Beans
- 80 Crispy Dry Shredded Beef with Chilli
- 81 Beef Curry
- 82 Beef with Satay Sauce
- 83 Pan Fried Beef with Tomato Sauce
- 84 Beef with Ginger & Spring Onions
- 87 Lamb with Ginger & Spring Onions
- 88 Lamb Curry
- 89 Lamb in Black Bean Sauce
- 90 Kung Po Lamb with Chilli
- 91 Crispy Lamb with Garlic & Chilli

—NOODLES—

- 175 Spicy Singapore Rice Noodles
- 177 Chicken Chow Mein
- 178 Beef Chow Mein
- 179 Pork Chow Mein
- 180 Duck Chow Mein
- 182 Mixed Meat Chow Mein

—RICE—

- 161 Beef Fried Rice
- 162 Chicken Fried Rice
- 163 Pork Fried Rice
- 166 Special Fried Rice
- 167 Egg Fried Rice

—EGG FOO YUNG—

- 199 Chicken Egg Foo Yung
- 202 Pork Egg Foo Yung

Mo Lin
AUTHENTIC CHINESE CUISINE