

Gluten Free Menu



plum
valley
梅花村

點心 Dim Sum

(special lunch price serve till 5pm, dinner is available from 5pm daily)

美味蒸點 Steamed Dim Sum

G11	晶瑩鮮蝦餃	Crystal Prawn Dumplings (Har Kau)	£6.20
G13	鮮蝦韭菜餃	Prawn & Chives Dumpling	£6.20
G21	薑蔥牛柏葉	Beef Tripe in Ginger & Spring Onion	£6.10
G32	雜菌水晶餃	Mixed Wild Mushroom Dumplings V V	£6.10

煎炸點心 Fried /Grilled Dim Sum

G42	芝麻紙包蝦	Rice Paper Wrapped Prawn with Sesame	£6.40
G43	越式墨魚餅	Deep Fried Octopus Cake	£6.40
G44	越式炸春卷	Vietnamese Style Spring Rolls	£6.40
G62	生煎雞肉鍋貼	Pan-fried Chicken Dumplings	£6.40

G82



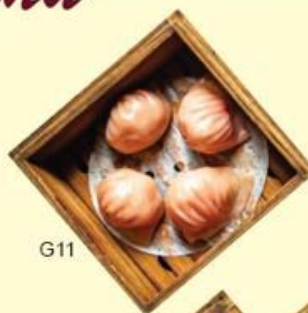
G62



G73



G11



G32



G13

腸粉 Cheung Fun

G81	鮮帶子腸粉	Scallop Cheung Fun	£8.20
G82	鮮蝦滑腸粉	King Prawn Cheung Fun	£8.20

冷點 Cold Dim Sum

G73	泰式墨魚仔	Baby Octopus in Sweet Chilli Sauce	£8.50
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甜品 Dessert

G101	芒果布甸	Chilled Mango Pudding V	£6.20
G102	楊枝甘露	Mango & Grapefruit with Tapioca Pearl V	£6.20

頭盤 Appetizers

G208	海鮮生菜包	Seafood lettuce wrap mixed diced scallop, prawn & squid served with lettuce	£13.80
G210	風沙軟殼蟹	Chilli and garlic fried soft shell crab (each)	£11.50
G213	椒鹽鮮魷	Salt and pepper squid	£13.80
G217	蒜香雞柳	Deep fried shredded chicken with crispy garlic	£11.80
G222	素生菜包	Vegetarian lettuce wrap V V Mixed diced vegetables served with lettuce	£10.80
G225	風沙豆腐粒	Chilli and garlic fried diced tofu V V	£10.80

海鮮 Seafood

G321	多寶魚	Whole turbot fish	£57.80
a)	薑蔥蒸多寶魚	steam with ginger & spring onion in infused oils & soya sauce	
G322	鱸魚	Whole sea bass	
a)	薑蔥清蒸鱸魚	steamed with ginger & spring onion	£38.80
c)	風沙蒸鱸魚	steamed with chillies & garlic	£38.80
G333	檸檬牛油煎帶子	Pan fried scallops with lemon & butter sauce	£28.80
G357	印尼咖喱蝦	Stir fried king prawns in Indonesian style sauce	£21.60
G361	香炸椒鹽蝦	Salt and pepper king prawns	£20.60
G362	咕嚕蝦球	Sweet and sour king prawns	£20.60

G208



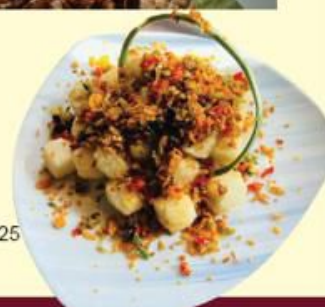
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G213



G225



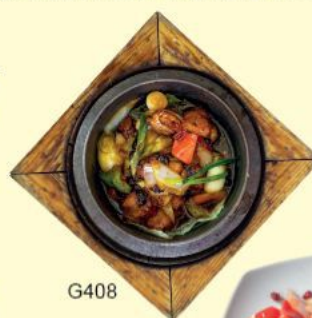
肉類 Meat



G402 香橙鴨片	Duck breast in orange sauce	£21.80
G406 成都辣子雞丁	Sichuan style red chilli diced chicken	£15.80
	deep fried chicken tossed in a mountain of dried red chilli	
G408 乾葱豆豉爆雞煲	Claypot stir fried chicken with black beans & shallots	£16.50
G410 菠蘿石榴咕嚕雞	Sweet and sour chicken with pineapple and pomegranate	£15.80
G412 酥脆香檸雞	Deep fried battered chicken breast in lemon sauce	£16.50
G414 鹹蛋黃炸雞柳	Salty egg yolk deep fried shredded chicken	£16.50
G437 菠蘿石榴咕嚕肉	Sweet & sour pork with pineapple & pomegranate	£15.80
G452 關公牛肉	Stir fried sliced beef with dried chilli, garlic, pepper corn & shallots	£19.80
G454 蒙古牛柳	Mongolian fillet steak	£21.80
	served with a special chilli pepper cream sauce	
G457 馬六甲冷當牛	Melaka beef rendang	£21.80
	slow cooked beef fillet marinated in Chinese herbs & spices, stewed with seared galangal, curry powder, spring onions & coconut milk	

蔬菜類 Vegetables

G512 南洋咖喱雜菜	Malaysian mixed vegetables curry	£15.80
G554 三菇炒芥蘭	Stir fried kai lan	£15.80
	with Chinese mushroom, shiitake mushroom, golden mushroom	
G556 魚湯白菜苗	Baby pak choi in black cod stock	£16.80
	sautéed baby pak choi with poached Shimeji mushrooms, goji berry & fresh lily bulb in black cod stock	
G558 馬來風光	Malaysian morning glory with shallot infused oil, Penang sundried shrimp paste, finely chopped dried shrimp & fresh chillies	£15.80
G560 薑汁炒芥蘭	Stir fried kai lan in ginger sauce	£14.80
G563 蒜蓉白菜苗	Stir fried baby pak choi with garlic	£14.80
G564 蒜蓉炒菜心	Stir fried choi sum with garlic	£14.80
G567 清炒雜菜	Stir fried mixed vegetables	£13.80



飯麵類 / Rice & Noodle

G602 避風塘鮮蝦炒米粉	Hong Kong style wind shelter bay fried vermicelli with king prawn and chilli & garlic	£15.80
G605 豉椒西冷牛河	Stir fried ho fun with sirloin beef in black bean sauce	£14.80
G703 碧綠蒜蓉火鴨粒炒飯	Fried rice with diced roast duck, garlic & vegetables	£14.80
G707 生炒牛肉飯	Fried rice with minced beef	£13.80
G709 蝦球炒飯	King prawn fried rice with green peas	£15.80
G710 雜菜炒飯	Fried rice with mixed vegetables	£12.80
G712 絲苗白飯	Jasmine steamed rice	£3.80



Our gluten-free dishes are prepared using ingredients that do not contain gluten. We take extensive precautions to minimise the risk of cross-contamination during preparation. However, due to our open kitchen environment, we cannot guarantee that our kitchen is completely gluten-free. As a result, there is a small risk of cross-contamination, including from airborne particles. Guests with coeliac disease or severe gluten allergies should take this into consideration when deciding whether to dine with us.