

APPETISERS

AROMATIC CRISPY DUCK

This all- time classic favourite is carefully prepared by the chef starting by stewing the duck in mixed herbs and soya sauce until tender. When we bring this to your table, you need to roll the duck in pancakes with hoisin sauce and salad, amazing!

Quarter	£14.95
Half	£24.95
Whole	£43.95

AROMATIC CRISPY LAMB	£13.95
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AROMATIC CRISPY ‘MOCK DUCK’ (V)	£12.95
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Made from wheat gluten deep fried to a crisp to be rolled in pancakes with hoisin sauce and salad.

THE PACIFICA PLATTER	Price Per Person £11.50
Sometimes you want everything! So, we came up with the Pacifica Platter containing a selection of the most popular appetisers. They include Sesame prawns on toast, King Do spare ribs, crispy beef dumpling, spring rolls and seaweed. (Minimum 2 people).	

PACIFICA RIBS	£9.50
If you like ribs, then you'll love our Pacifica Ribs, available with a choice of flavours: Roasted BBQ King Do Chilli Salt	

VEGETABLE LETTUCE WRAP (GF) (N) (VG)	£8.95
Fresh crispy iceberg lettuce leaves are used to wrap finely diced bamboo shoots, corn, carrots, straw mushrooms, cashew nuts and spring onions into a refreshing taste.	
*With chicken (GF)(N)	£9.95

SESAME PRAWN ON TOAST (6)	£8.95
Minced King Prawns smothered on toast and thrown in sesame seeds.	

CHILLI SALT SQUID (GF)	£7.95
Textured squid slices fried in light batter tossed in spicy salt, garnished with garlic chilli and spring onions.	

CHICKEN SPRING ROLLS (3)	£6.95
Chicken and bamboo strips are infused with five spice and oyster sauce before being rolled into pastry and then deep fried.	

VEGETARIAN SPRING ROLLS (VG) (3)	£6.50
Fresh pieces of carrots, mange tout, bamboo shoots, Chinese mushrooms and fresh baby corn in vegetarian five spice sauce are all wrapped in pastry before being deep fried.	

STUFFED STEAK ROLLS (4)	£9.95
This unique and special dish is served in a black pepper sauce after flamed onions with ground whole peppers have been wrapped in a thin slice of tender steak.	

CRISPY DUCK SPRING ROLLS (3)	£8.50
Delicious tender duck rolled in pastry.	

CHILLI SALT CHICKEN WINGS (GF)	£8.50
We call this Chilli Salt because although the classic salt and pepper taste, we add a chilli kick!	

CRISPY BEEF DUMPLINGS (4)	£6.95
This succulent deep fried minces beef dumpling is full of flavour served in a pastry roll.	

CHILLI SALT AUBERGINE (GF) (VG)	£6.50
This vegetarian dish contains slices of aubergine which we dip in batter, toss in spicy salt and then garnish with garlic chilli and spring onions (we can omit the egg from the batter for vegans).	

CRISPY SEAWEED (VG)	£6.50
This is a classic dish that is made from shredded spring cabbage and flavoured with a Pacifica blend of seasoning and ground fish, however just ask and we'll make it suitable if you're vegan by adding cashew nuts.	

THAI SPICY or WHITE PRAWN CRACKERS	£4.00
CHILLI SALT TOFU BEAN CURD (GF) (VG)	£6.95

CHICKEN SATAY SKEWERS (N) (4)	£8.95
Our fresh chicken is marinated in full satay sauce for intense flavour before you receive four skewers and a traditional peanut sauce.	

CORIANDER CHICKEN SKEWERS (4)	£8.95
Chef finely chops the garlic, coriander, sesame and honey so that the chicken can marinate overnight, before being pan-fried.	

SALT & PEPPER BROCCOLI (GF) (VG)	£6.95
Fresh broccoli fried in light batter with salt & pepper seasoning.	

VEGETABLE CURRY SAMOSA (4) (V)	£6.95
Amazing deep fried samosa with potatoes and peas in medium hot spices.	

DEEP FRIED PHOENIX PRAWNS (4)	£8.95
King prawns in a light tapioca flour batter with sweet & sour dipping sauce.	

DEEP FRIED CHICKEN WONTON (4)	£7.95
Crispy wrapped minced chicken in wheat flour served with sweet & sour sauce.	

SOUPS

CHICKEN & SWEETCORN (GF)	£6.95
Succulent pieces of chicken, sweetcorn and egg to create this traditional classic soup.	

CREAMY SWEETCORN SOUP (GF) (VG)	£5.50
VEGETARIAN HOT AND SOUR SOUP (GF) (VG)	£5.50

HOT AND SOUR	£6.95
Our Chef creates this exceptional classic favourite containing a variety of shrimps, pork and fresh vegetables cut into strips and blended with our very own secret hot and sour flavour.	

WONTON SOUP	£7.95
Our soft dumplings created on-site are filled with minced prawns and pork and served in a light soup with Chinese leaves and a touch of Oyster sauce.	

MIXED SEAFOOD	£8.95
Our chef uses fresh prawns, king scallops & squid, adding an egg as the soup comes to the boil.	

MAIN DISHES

We want you to have the best meal possible here at Pacifica Cantonese. You can help us to help you choose the perfect dishes by following these steps:

STEP 1	CHOOSE THE MAIN INGREDIENT FOR YOUR DISH:
Chicken	£12.95
Char Siu (Roast BBQ Pork)	£12.95
Beef	£12.95
Prawns	£14.95
Cod Fish Fillet	£12.95
Mock Meat (VG)	£11.95
Tofu Bean Curd (VG)	£10.95
Mixed Seasonal Vegetables (VG)	£9.95
STEP 2	WHICH SAUCE OR STYLE OF COOKING YOU WOULD LIKE:

CANTONESE SAUCE (GF) (VG)	CASHEW NUTS IN OYSTER SAUCE (N) (VG)
A delicious and very popular fruity, rich sauce.	CHILLI AND SPICY SALT (GF)
BLACK PEPPER SAUCE (GF)	A dry aromatic dish.
This is a pepper sauce made from crushed whole peppercorns.	SWEET & SOUR SAUCE (GF) (VG)
GINGER AND SPRING ONIONS (GF) (VG)	Cantonese style.
A classic Chinese cuisine.	MIXED SEASONAL VEGETABLES IN OYSTER SAUCE (VG)
PEPPERS IN BLACK BEAN SAUCE (VG)	RED THAI CURRY
A much heavier flavoured classic in Chinese cuisine.	Very fragrant and sumptuous.
HOT & SPICY SICHUAN SAUCE (VG)	SPICY MONGOLIAN (N)
A sweet and spicy crushed ginger, garlic and chilli sauce.	Wok fried in a mild curry and coconut milk.
SATAY SAUCE (N)	CHINESE CURRY (MILD)
A spicy fragrant sauce.	A traditional Chinese mild yellow curry.

SIZZLING FILLET STEAK	£21.95
Cooked Medium Rare, Medium or Well Done. Cantonese Sauce, Black Pepper Sauce, Satay Sauce (N) or Black Bean Sauce.	

SHREDDED BEEF CANTONESE	£13.95
Strips of tender beef are stir-fried in tangy fruity, rich sauce with chillies to a crispy finish.	

DEEP FRIED SPICY CHICKEN	£12.95
This unique recipe found only here at Pacifica Cantonese is made from fresh slices of chicken with a spicy coating and served with sweet and sour dip.	

PAK CHOI (GF) (VG)	£10.95
First, we blanche the Pak Choi and then we stir-fry it in a light garlic sauce with traditional Chinese vegetables. A vegetable probably found in most homes in Asia.	

STIR FRY BEANSPROUTS (GF) (VG)	£5.95
Chef has this to perfection when he stir fries fresh carrot, onion, spring onion, bean sprouts and ginger strips before adding Shaoxing cooking wine which is reduced to create a clear sauce.	

PACIFICA FILLET STEAK	£21.95
One of our favourites! Fresh ginger and aniseed are used to flavour this dish before we stir-fry peppers, shallots, coriander, sesame seeds and chilli. Tender strips of fillet are cooked to your liking with an aromatic fusion of flavours.	

VEGETARIAN SINGAPORE VERMICELLI (V) OR WITH SHRIMP AND PORK	£10.95
Thin rice noodles are stir-fried while the chef adds a mild curry mix to the vegetables.	

SEA BASS PARCELS	£18.95
Fresh fillet of sea bass wrapped in Chinese leaves and then infused overnight with black pepper, ginger, spring onions, just divine.	

FU YUNG	
A fluffy Chinese style omelette	
Chicken / Beef or Roast Pork	£13.95
Prawn or house special	£15.95
Mixed seasonal vegetables	£10.95

STIR FRIED BROCCOLI in GARLIC & OYSTER SAUCE (VG)	£9.50
Perfect match stir-fry with onions, garlic and adding Chinese shaoxing cooking wine.	

LEMON CHICKEN	£12.95
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CHEF 'S RECOMMENDATIONS

HONEY WINGS	£8.95
The chef creates a sweet, fragrant, spicy and salty blend when he makes this dish, using chicken wings which are fried until caramelised in a mix of dried shrimps, shallots, garlic, sesame seeds and coriander. Finally, he stir fries the wings in sweet and sour sauce and honey until thickened.	

STIR-FRY U-DON	
Traditional Japanese thick wheat flour noodles are dry fried and flamed together with bean sprouts, onions and spring onions in dark soy sauce.	
(Alternatively on options of chow mein noodle or fried rice).	

Chicken / Beef or Roast Pork	£13.95
Prawn	£15.95
Vegetables	£10.95
House Special	£15.95

STEAMED KING PRAWNS IN BLACK BEAN SAUCE	£15.95
Glass noodles topped with crushed ginger, ginger, chilli, black beans infused into fresh king prawns.	

TERIYAKI SEA BASS FILLET	£18.95
Nothing tastes quite like this dish when chef sears, then pan fries sea bass in ginger, spring onion, chillies and shallots, top with light soy sauce, leaving a crispy skin and delicious dish.	

LAMB CHOPS	£22.95
A prime Lamb Chop, pan fried with ginger, garlic, onions & coriander.	

DIM SUM

DIM SUM PLATTER	Price Per Person £11.50
A great way to sample this Chinese speciality platter which includes steamed Har Gau, Siu Mai, Char Siu Bao, Wor Tip and Crispy Seaweed (minimum 2 people).	

SIU MAI (4)	£6.95
Means 'cook and sell' because of their unprecedented popularity. These egg noodle wrappers are filled with a mixture of pork and prawns and are just delicious.	

HAR GAU (4)	£7.95
This dish is best served with hot chilli sauce to help bring out the best flavours from this minced prawn and winter bamboo shoots which are carefully folded into a wheat starch blanket.	

CHAR SIU BAO (2)	£4.95
Char Siu means BBQ pork which we use to fill small buns to create a slight sweetness to this favourite dish.	

WOR TIPS (4)	£6.50
We fill dumplings with pork, prawns, Chinese leaves and ginger and then steam them before pan frying to a crisp edge. We love this best when served with Chinese red vinegar.	

MING HAR GOK (4)	£8.50
Chef has this to an art where he takes minced prawns together with chicken and folds this mixture into an egg noodle wrap before deep frying it. Our chef says you must try this with salad cream.	

VEGETABLE MOCK DUMPLINGS (V) (4)	£6.50
This dumpling contains a mixture of seasonal vegetables; it's steamed before pan frying to a crisp edge.	

PAPER WRAP PRAWNS (3)	£8.50
Chef deep fries minced prawns with chicken that has been rolled in crispy rice paper to create this delicious Dim Sum dish.	

DEEP FRIED SIU MAI (4)	£8.50
Another delicious type of deep fried Siu Mai mixture of Pork & Prawn.	

SIDES

EGG FRIED RICE	£3.50
BOILED RICE	£3.00
SOFT NOODLES WITH BEAN SPROUTS AND ONIONS	£6.95
CHIPS / CHILLI SALT	£3.95/£4.95

BANQUET A

MINIMUM 2 PEOPLE
£27.50 per person

FIRST COURSE
THAI SPICY OR WHITE PRAWN CRACKERS CHICKEN & SWEETCORN SOUP (GF)

SECOND COURSE
PACIFICA PLATTER - Sometimes you want everything! So, we came up with the Pacifica Platter containing a selection of the most popular appetisers. They include Sesame prawns on toast, King Do spare ribs, crispy beef dumpling, chicken spring rolls and seaweed.

MAIN COURSE
First choose from: Chicken, Beef or Prawns
Then decide which sauce or style of cooking:

CANTONESE SAUCE
A delicious and very popular fruity rice sauce.
BLACK PEPPER SAUCE (GF)
This is a pepper sauce made from crushed whole peppercorns
GINGER & SPRING ONIONS (GF)
A classic in Chinese Cuisine
PEPPERS IN BLACK BEAN SAUCE
A much heavier flavoured classic in Chinese Cuisine
HOT & SPICY SICHUAN SAUCE
A sweet & spicy crushed ginger, garlic & chilli sauce
SATAY SAUCE (N)
A spicy, fragrant sauce
CASHEW NUTS IN OYSTER SAUCE (N) (GF)
Chilli & spicy salt, a dry aromatic dish
SWEET & SOUR SAUCE
Cantonese style

All served with egg fried or boiled rice (soft noodle or chips £1.50 extra)

BANQUET B

MINIMUM 2 PEOPLE
£35 per person

FIRST COURSE
PACIFICA PLATTER - A selection of the most popular appetisers. Sesame prawns on toast, King Do spare ribs, crispy beef dumpling, chicken spring rolls and seaweed.

SECOND COURSE
AROMATIC CRISPY DUCK - This all time classic favourite is carefully prepared but the chef, starting by stewing the duck in mixed herbs and soy sauce until tender and then it's deep fried to a crisp. When we bring this to your table, you need to roll the duck in pancakes with hoisin sauce and salad, amazing!

MAIN COURSE - Please choose ONE main course each

SIZZLING FILLET STEAK CANTONESE SAUCE
Pieces of fillet steak in delicious fruity, rich sauce
PACIFICA LAMB CHOPS
Marinated chops of lamb in hoisin soy sauce, pan fried and flamed in a wok
SEA BASS PARCELS
Fillet of sea bass wrapped in Chinese leaves infused with black pepper ginger and spring onion
DEEP FRIED SPICY CHICKEN
Succulent pieces of chicken with a spicy coating served with a sweet & sour dip
SWEET & SOUR KING PRAWNS
King prawns in light, crisp batter tossed in sweet & sour sauce
COD FILLET WITH GINGER AND SPRING ONIONS (GF)
Pieces of cod fillet, in a light crisp batter to go with the classic sauce

Alternatively, choose any main course from Banquet A.
All served with yeung chow fried rice,egg fried rice, boiled rice, soft noodles or chips.

VEGETARIAN BANQUET

MINIMUM 2 PEOPLE
£22.95 per person

FIRST COURSE
THAI SPICY OR WHITE PRAWN CRACKERS
VEGETARIAN HOT & SOUR SOUP (GF) (VG)

SECOND COURSE
AROMATIC CRISPY 'MOCK DUCK' (V) - Made from wheat gluten, deep fried to a crisp to be rolled into pancakes with hoisin sauce and salad.

MAIN COURSE - Please choose ONE main course each

RED THAI VEGETABLE CURR
Very fragrant and sumptuous
MOCK MEAT SWEET & SOUR (VG)
Made from wheat gluten, deep fried to a crisp and tossed in sweet & sour sauce
TOFU WITH PEPPERS AND BLACK BEAN SAUCE (VG)
A much heavier flavoured classic in Chinese Cuisine
PAK CHOI (GF) (VG)
Light garlic sauce, traditional Chinese vegetables cooked in most homes in Asia
STIR FRY BEANSPROUTS (GF) (VG)
Carrot, onion, spring onion, beansprouts & ginger strips, flamed in clear sauce, crunch in every bite!

SEAFOOD BANQUET

MINIMUM 2 PEOPLE
£39.95 PER PERSON

FIRST COURSE
THAI SPICY OR WHITE PRAWN CRACKERS
MIXED SEAFOOD SOUP (GF)
King prawns, King Scallops & Squid

SECOND COURSE
PACIFICA SEAFOOD PLATTER - A selection of salt chilli king prawns, squid, deep fried phoenix prawns, crispy fish fillet , paper wrap prawns with seaweed.

MAIN COURSE - Please choose ONE main course each

STEAMED KING PRAWNS IN BLACK BEAN SAUCE
Glass noodles topped with, crushed garlic, ginger, chilli, black beans infused with Fresh King Prawns.
SEAFOOD IN HOT & SPICY SICHUAN SAUCE
King Prawns, King scallops and Squid in sweet & spicy ginger, garlic & chilli sauce
STEAMED SEA BASS FILLET
The subtle flavour of ginger & spring onion oil with light soy sauce
COD FILLET WITH KUNG PO SAUCE (GF) (N)
Flavourful chilli bean sauce infused with hoisin & oyster sauce topped with crumbly cashews.
SQUID IN BLACK BEAN SAUCE
Textured squid slices fried, with onions, garlic, ginger, chilli & black bean sauce.
SEA BASS PARCELS
Fresh fillet of Sea bass wrapped in Chinese leaves and then infused overnight with black pepper, ginger, spring onions. Just divine!

Alternatively, please choose any main courses from our other banquets. All served with rice/noodles of choice. However, we recommend plain boiled rice to complement naturally delicate seafood flavours.

EARLY EVENING SPECIAL MEAL

£23.50 per person

TUESDAY TO FRIDAY 5PM TO 7PM

(Not available on the special day & take away)

Includes one complimentary drink (Wine, or Half Beer or Soft Drink)

CHOOSE one 1st Course ~ one 2nd Course ~ one 3rd Main Course

FIRST COURSE

Hot & Sour Soup or Chicken Sweetcorn Soup or
Creamy Sweetcorn Soup or Veggie Hot & Sour Soup

SECOND COURSE

Crispy Seaweed(V) or Salt & Pepper Tofu (V) or Veggie Roll (V) or
Chicken Spring Roll or Chicken Satay Skewers(N) or Salt & Pepper
Chicken Wings or Spare Ribs of (BBQ / King Do /Chilli Spicy Salt)

MAIN COURSE

Choose.....Chicken/ Beef / Pork/ Veggie/King Prawn (£3 Extra)

Choose your favourite Sauce.....

Thai Red curry, Satay Sauce (N), Cantonese Sauce or Sweet & Sour Sauce

Or Spicy Sichuan Sauce or Green Pepper In Black Bean Sauce

Egg Friend Rice or Boiled Rice (Soft Noodles £1.50 Extra)

MAIN COURSES UPGRADE OPTION (£7.50 EXTRA)

Sizzling Fillet Steak In Cantonese Sauce/ Black Pepper Sauce/
Satay Sauce (N)

Menu

RESTAURANT

pacifica-cantonese
experience the exceptional