

Chima is the place to eat

在四川

The flavours are in Sichuan

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)' 红油, 'sour and hot' 酸辣, and 'spicy salt and Sichuan pepper' 椒鹽.







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



upin

IF YOU ARE TO ANY OF THESE ALLERGENS, PLEASE INFORM OUR STAFF IMMEDIATELY.







OI 麻辣香锅 Dry Hot Pot 🕔

£ 20.00



Dry Hot Pot with Ox Tripe, Sliced Seasonal Fish, King Prawns, Squid, Pig's Intestine, Pork Brisket, Fungus, Lutus, Bamboo Shoot, Dried Tofu Strip with Garlic Sauce and Sichuan Peopercorns

O2 毛血旺(Pig Blood) W Ox Tripe & Vegetables

£ 20.00

SERVED Pig Blood, Ox Tripe , Pig's Intestine, Pork Brisket, Squid, Fungus, Lutus, Bamboo Shoot, Deep Fried Tofu, Bean Sprouts with Chinese doubanjiang, Garlic Sauce and Sichuan Peppercorns



03 烤鱼 Grilled Fish W

£ 18.00



Grilled fish with Whole Fresh Fish, Fungus, Lutus, 8amboo Shoot, Deep Fried Tofu, Bean Sprouts and garlic sauce made with Chinese doubanjiang, Garlic Sauce and Sichuan Peppercorns

04 水煮鱼 Sliced Seasonal Fish and Vegetable Boiled with Sichuan Style Oil W

£ 16.00

Sliced Seasonal Fish, Fungus, Lutus, 8amboo Shoot, Deep Fried Tofu, 8ean Sprouts and Dried Chilli and Sichuan Style Oil





05 水煮肉片 Pork Slices and Vegetable Boiled with Sichuan Style Oil **W**

£ 12.50

Pork Slices, Fungus, Lutus, 8amboo Shoot, Deep Fried Tofu, 8ean Sprouts and Dried Chilli and Sichuan Style Oil

06 水煮牛肉 Beef Slices and Vegetable Boiled with Sichuan Style Oil W

£ 12.50

Beef Slices, Fungus, Lutus, Bamboo Shoot, Deep Fried Tofu, Bean Sprouts and Dried Chilli and Sichuan Style Oil









07 热 拼 Gourmet Platter (Prawn Toast, Chicken Wings, Vegetarian Spring Rolls, Crispy Seaweed, Spare Ribs & Satay Chicken)	£	10.00
08 点儿拼盘 Special Dim Sum Platter (Crystal Prawn Dumplings 'Ha Gau', Grilled Chicken Dumpling. Prawn & Pork Dumplings 'Siu Mai', Vegetarian Dumplings)	£	12.00
09 猪肉水饺 Grilled Pork Dumpling (4)	£	4.00
10 笋尖鲜虾饺 Crystal Prawn Dumplings 'Ha Gau' (4)	£	4.00
11 鸡饺 Grilled Chicken Dumpling (4)	£	4.00
12 罗汉斋饺 Vegetarian Dumplings (4)	£	3.50
13 干蒸烧卖 Prawn & Pork Dumplings 'Siu Mai' (4)	£	4.00
14 蜜汁叉烧包 Roast Pork 'Char Siu Bun (2)	£	4.50
15 海草 Crispy Crispy Seaweed V	£	4.00
16 青岛斋春卷 Vegetables Spring Rolls (6) (crispy spring rolls filled with mashed mixed vegetable)	£	4.00
17 越式炸春卷 Vietnamese Spring Rolls (4) (crispy spring rolls filled with cauliflower, carrot, vermicelli)	£	4.00
18 蟹钳 Crab Claws (4)	£	5.00

(Deep Fried Minced Crab Meat Coasted with Bread Crumbs,

Served with Dipping Sweet Chilli)

	19 香酥鸭春卷 Crispy Duck Rolls (4) (crispy spring rolls filled with shredded duck carrot, hoi sin sauce &spring onion)	£	6.00
	20 沙爹串鸡 Grilled Satay Chicken on Skewer (4) (Grilled Marinated Satay Chicken on Skewer Served with Satay	•	6.50 uce)
	2) 芝麻虾 Sesame Prawn on Toast (4) (Mashed Fresh Prawn Spread Over Bread, Coated with Sesame Seeds Deep Fried Until Golden Brown)	£	5.00
	22 椒盐鸡翅 Fried Chicken Wing with Salt and Peppe (Lightly wok fried in spicy salt,chilli,garlic)	£	6.50
	23 椒盐排骨 Fried Rib with salt and pepper (Lightly wok fried in spicy salt, chilli, garlic)	£	7.50
	24 椒盐鲜鱿 Fried squid with Salt and Pepper (Lightly wok fried in spicy salt,chilli,garlic)	£	8.00
	25 椒盐大虾 Fried King Prawns with Salt and Pepper (Lightly wok fried in spicy salt, chilli, garlic)	£	8.00
_\	26 椒盐薯条 Fried Chips with Salt and Pepper 📞 👽 (Lightly wok fried in spicy salt,chilli,garlic)	£	4.00
	27 薯条 Chips V	£	3.00
	28 虾片 Prawn Crackers	£	2.00
)	29 香酥鸭 Crispy Aromatic Duck 1/4 £ 10.50 1/2 (Served with Pancakes, Hoi Sin Sauce, Cucumber & Spring Oni		19.50

Suitable for Vegetarian Mild Spicy Medium Spicy Very Spicy Some dishes can be cooked less spicy or non spicy if required We hope that the photograph on the menu will help you to order your meal, please note that dishes may not appear exactly as shown.

(Served with Pancakes, Hoi Sin Sauce, Cucumber & Spring Onion)

30 斋鸭 CrispyVegetarian Duck (V)

£ 8.50





锅 Griddle cooked

Dry—wok is a typical hunanese way of serving cooked food in a small wok

£ 9.50 3)干锅肥锅 🚺 Griddle Cooked Pig's Intestine

Stir Fried Marinated Pig Intersines with Fresh Garlic, Chilli and celery in Spicy Sichuan sauce This dish can be made extra or super spicy

£ 10.50 32 干锅大虾 👠 Griddle Cooked King Prawns

Stir Fried Marinated King Prawns with Fresh Garlic, Chilli and celery in Spicy Sichuan sauce This dish can be made extra or super spicy

33 干锅鱿鱼须 🚺 10.50 Griddle Cooked Squid Tentacles

Stir Fried Marinated Squid Tentacles with Fresh Garlic, Chilli and celery in Spicy Sichuan sauce This dish can be made extra or super spicy

34 干锅藕片 🕔 🛡 Griddle Cooked Lotus Roots

Stir Fried Marinated Lotus Roots with Fresh Garlic, Chilli and celery in Spicy Sichuan sauce This dish can be made extra or super spicy

35 干锅鸭舌 £ 9.50 Griddle Cooked Duck's Tonque

Stir Fried Marinated Duck's Tongue with Fresh Garlic, Chilli and celery in Spicy Sichuan sauce This dish can be made extra or super spicy

36 干锅牛百叶 📞 £ 9.50 Griddle Cooked OX Tripe

Stir Fried Marinated OX Tripe with Fresh Garlic, Chilli and celery in Spicy Sichuan sauce This dish can be made extra or super spicy

£ 9.50 37 干锅猪肚 Griddle Cooked Pig's Intestine







海鲜 Seafood dishes

Steamed Sea Bass with Ginger & Spring Onions

Fresh Deep Sea Large Scallop in Shell with Glass Noodles

40 土椒青□ 📞 8.50

Mussels with Black Bean Sauce

Mussels Stir Fried with Black bean Sauce, Garlic & Pepper

Sweet & Sour King Prawn

Slightly Battered King Prawn Deep Fried & Stir Fried with Pepper & Pineapple Served in Sweet & Sour Sauce

42 四川大虾 € 8.00

King Prawn with Sichuan Style

King Prawn Stir Fried with Peppercorn & Chinese Special Selection Of Herbs







凉菜 Cool dishes

43 京拌木耳 Chinese Mushroom With Mustard Sauce ♥ £ 5.50

Black cloud ear fungus with fresh coriander Garlic, chilli and Sichuan pepper oil

Served cold

44 赫泥黄瓜 Crushed Cucumber in Garlic Sauce 🔍 👢 \$.50

Cumcumber in special garlic sauce

Served cold

45 夫妻肺片 "Husband—and—Wife" Offal Slices 📞 👪 8.50

A selection of Slices Beef ,Offal ,tripe and tongue dressed in a light spicy peanut sauce and chilli oil Served cold

OX tripe with fresh garlic drizzled with Sichuan chilli oil dressing Served cold

47 酱牛肉 Five spiced beef or beef with dry chilli 🔪 👪 8.50

Chilli and celery in Spicy Sichuan sauce This dish can be made extra or super spicy

Served cold

48 麻辣鸭舌 € 8.50

Duck's Tongue Marinated with Chilli & Sichuan Pepper









牛肉类 Beef Dishes

Beef with Black Bean Sauce & Chilli

Beef Stir Fried with Black Bean Sauce, Garlic & Pepper

Beef with Black Pepper Sauce

Beef Stir Fried with Black pepper Sauce, Garlic & Pepper

Beef with with Sichuan Style

Beef Stir Fried with Peppercorn & Chinese Special Selection Of Herbs

Beef with Mushroom

Beef Stir Fried with Mushroom, Garlic & Onionr

乾牛肉丝 € 7.50

Crispy Beef

The Original Shredded Beef, Crispy, Slightly Sweet & Spicy











鸡肉类 Chicker Dishes

豉椒鸡肉 Chicken	with Black	Bean Sauce		£ 7.50
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Chicken Stir Fried with Black Bean Sauce, Garlic & Pepper

四川鸡肉 Chicken with Sichuan Style 4 7.50

Chicken Stir Fried with Peppercorn & Chinese Special Selection Of Herbs

宫保鸡肉 Kung Po Chicken Sichuan Style € 7.50

Chicken Stir Fried with Bamboo Shoot, Cashew Nuts , Sweet & Spicy

咕噜鸡柳 Sweet & Sour Chicken

£ 7.50

Slightly Battered Chicken Deep Fried & Stir Fried with Pepper & Pineapple Served in Sweet & Sour Sauce

蘑菇鸡肉 Chicken with Mushroom

£ 7.50

柠檬鸡柳 Lemon Chicken

£ 7.50

Slightly Battered Chicken Served with Lemon Sauce

Mouth—Watering Sichuan Boneless chicken

£ 9.50

Tender pieces of sliced cornfed chicken served with shredded bamboo shoots with a tingling spicy sauce

重庆辣子鸡

£ 9.50

Chongqing deep fried diced chicken with dry chilli

Stir fried tender chicken piecces with dred hot red Chilles,garlic,Sichuan peppercorns and red chilli oil, Until spocy and fragrant
This dish can be made extra or super spicy



猪肉类 Pork Dishes

鱼香肉丝		7.50
Fried Shredded Pork in Sea Spice Sauce		
This is one of the 23 Flavors of Sichuan		
The blend of spices used in the type of flavouring is		
Based on the flavouring used in fish dishes, giving it the		
name (fish flavouring), A blendof pickled red chillies, garlic .ginger, cloud ears and Sichuan chilli bean paste		
In a salty, sweet, sour and spicy sauce		
(There is no fish this dish)		
品噜猪肉 € €		7.50
Sweet & Sour Pork		
Slightly Battered Pork Deep Fried & Stir Fried with Pepper &		
Pineapple Served in Sweet & Sour Sauce		
□锅肉		7.50
Classic 'Double Cooked' Pork Belly		
Marinated & Deep Fried Then Slow Cooked in Yellow Bean Sauce	?	
东 坡肉 €		9.50
Pork Belly Marinade in Mum's Recipes		
Braised Pork with Preserved Vegetables in Hot Pot		
施 菜扣肉煲 €		9.50
Braised Pork with Preserved Vegetables in Hot Pot		
		7.00
Braised Pork Hock in Soy Sauce		
This dish dates back about 900 years to the song		
Dynasty, slow cooked, braised in Sichuan chilli bean sauce		
		7.50
Roast Pork with Sweet & chilli Sauce		







各式时菜 Fresh Seasonal Green

Fresh Seasonal GReen Choice with of Garlic , Ginger or Oyster Sauce £ 8.00

- (a) Pak Choy 白菜苗
- (b) Choy Sum 菜心
- (c) Morning—glory 通菜

清炒杂菜 Stir Fried Mixed Vegetable (v)

£ 6.00

Stir fried mixed seasonal vegetable in garlicsauce

	1/	九二	10
9000 m	不	饭	Rice

大虾炒饭 King Prowns Fried Rice	£ 7.50
扬州炒饭 Special Fried Rice	£ 7.00
鸡丝炒饭 Chicken Fried Rice	£ 7.00
量炒饭 Egg Fired Rice	£ 4.00
日饭Plain Steamed Rice (v)	£ 3.00





Moodles

	海鲜炒河粉 Mixed Seafood Ho—Fun Dried Fried Flat Noodles with Prawns, Scallops, Squid & Soya Sauce	9.00
	乾炒牛河 Beef Ho Fun	8.00
	大虾炒面 King Prawn Chow Mein	8.00
	扬州炒面 Special Chow Mein Stir fried Noodles with Chicken, Pork.Shimp, Bean Sprouts & Spring Onion	
	鸡丝炒面 Shredded Chicken Chow Mein Stir fried Noodles with Chicken, Bean Sprouts & Spring Onion	7.50
	炒面 Chow Mein ♥ Stir Fried Noodles with Bean Sprouts & Spring Onion	5.00
le"	Soup	



海鲜豆腐羹 Bean Curd and Seafood Soup Mixed Seafood With Vegetables And Bean Curd Soup	£	5.00
每鲜圣阴汤 Tom Yum Seafood Soup Spicy & Sour Soup Served With Mushroom, Tomatoes, Chilli & Mixed seafood	£	5.00
鸡替栗形汤 Chicken & Sweet Corn Soup Creamed Sweet Corn with Chicken Meat Vegetarian Option Avaliable (v)	£	4.50
四川酸辣汤 'Szechuan' Hot &Sour Soup Shredded Roast Pork, Chicken, Shrimps, Mushrooms, Bomboo Shoots in Chilli & Vinegar Soup Base	£	4.50

Vegetarian Option Avaliable (v)





京式套餐 Peking Set Meal Minimum for 2 people or more £18.80/Person

【 头 盘 】 Starter

热 拼 Gourmet Platter

(Prawn Toast, Chicken Wings, Vegetarian Spring Rolls, Crispy Seaweed, Spare Ribs & Satay Chicken)

【 二 盘 】 Second Course

香酥鸭 Crispy Aromatic Duck

【正餐】Main Course

士椒鸡肉

Chicken with Black Bean Sauce

干炒牛柳丝

Crispy Shredded Beef

炒什菜

Stir Fried Mixed Vegetables

扬州炒饭

Special Fried Rice

【 甜 品 】 Dessert 雪 糕 Ice Cream



海鲜套餐 Seafood Set Meal Minimum for 2 people or more £23.80/Person

【 头 盘 】 Storter

热 拼 Gourmet Platter

(Fried King Prawns with salt and pepper,
Vegetarian Spring Roll, Crispy Seaweed,
Deep Fried Crab Claws, Prawn Toast,& Deep Fried Squid)

【二盘】Second Course

清蒸鲈鱼

Steamed Sea Bass with Ginger & Spring Onions

【正餐】Main Course

咕老大虾

King Prawns with Sweet & Sour Cantonese Style

土椒青口

Mussels with Black Bean Sauce

炒什菜

Stir Fried Mixed Vegetables

虾仔炒饭

Shrimps Fried Rice

【甜品】Dessert雪糕Ice Cream