



#### Welcome

Nestled in the picturesque village of Hale, south of Manchester, Tang Dynasty is a premier Chinese restaurant dedicated to delivering an exceptional dining experience. Our culinary philosophy seamlessly blends traditional Chinese techniques with modern innovation, creating a menu of exquisite, artfully crafted dishes.

#### Location & Ambiance

With elegant décor and a warm, inviting atmosphere, our restaurant provides the perfect setting for any occasion, offering both convenience and a touch of luxury to your dining experience.

6 Cecil Road, Hale, Cheshire, WA15 9PA 01615 266555 www.tangdynasty.co.uk

#### Services

Banquets & Celebrations: Embrace the grandeur of the Tang Dynasty in our exclusive karaoke suite, designed for gatherings from weddings to corporate feasts. Our sophisticated audio system and custom-crafted menus ensure an immersive, personalised experience fit for imperial celebration.

**Exquisite Cuisine:** With over a decade of expertise, our culinary artisans meticulously select premium ingredients to craft each dish, presenting a refined symphony of flavours that honours the tastes of discerning guests.

**First-Class Service:** Our attentive team delivers a flawless experience, whether for business banquets, family gatherings, or intimate evenings.

#### **Kindly note**

A discretionary 10% service charge will be added to your final bill.

#### Allergens & Intolerances

Our dishes are crafted in kitchens where allergens are present, and fresh ingredients are carefully prepared daily. These may include Gluten (Wheat, Barley, Oats), Eggs, Milk, Soy, Celery, Sulphites, Nuts, Peanuts, Fish, Molluscs, Crustacea, Mustard, and Sesame.

While we take every reasonable precaution to handle allergens with care, the risk of cross-contamination cannot be completely eliminated. As such, we cannot guarantee the absence of trace allergens in all our dishes.

For guests with specific dietary needs or allergen sensitivities, we kindly ask that you inform our staff prior to placing your order, so we can assist in accommodating your requirements.



### Vegan & Vegetarian 斋

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<b>斋鸭</b>	Aromatic Crispy Vegan Duck Shredded and served with delicate pancakes, fresh spring onion, cucumber, and a touch of hoi sin sauce.	Quarter Half	18.8 29.8
粟米汤	Creamy Sweetcorn Soup	VEGAN	6.8
斋京汤	Vegetarian Hot & Sour Soup Bamboo shoots, black fungus, carrots, tofu	VEGAN	7.8
斋海草	Vegan Crispy Seaweed Flakes	VEGAN	7.8
斋春卷	Vegetable Spring Rolls (6 pcs)	VEGAN	6.8
沙爹斋串鸡	Vegan Chicken Satay Skewers (3 pcs)	VEGAN J	13.8
生菜包	Lettuce Wrap with diced vegetables & cashews	VEGAN	13.8
斋鸡炒饭	Vegan Chicken Fried Rice	VEGAN	17.8
豉汁斋鸡	Vegan Chicken in Black Bean Sauce	VEGAN	17.8
咖喱斋鸡	Vegan Chicken in Fragrant Curry Sauce	VEGAN	17.8
蒜辣斋鸡	Vegan Chicken with Garlic & Chilli	VEGAN	17.8
召盐斋鸡	Vegan Chicken in Salt & Pepper	VEGAN	17.8
甜酸斋鸡	Vegan Chicken in Sweet & Sour Sauce	VEGAN	17.8
斋鸡炒面	Vegan Chicken Noodles	VEGAN	17.8

### Vegan & Vegetarian 斋

豆腐炒饭	Fried Tofu Fried Rice	VEGAN	14.9
豉汁豆腐	Fried Tofu in Black Bean	VEGAN	14.9
咖喱豆腐	Fried Tofu in Fragrant Curry	VEGAN	14.9
蒜辣豆腐	Fried Tofu with Garlic & Chill	i VEGAN J	14.9
召盐豆腐	Fried Tofu in Salt & Pepper	VEGAN	14.9
甜酸豆腐	Fried Tofu in Sweet & Sour	VEGAN	14.9
豆腐炒面	Fried Tofu Noodles	VEGAN	14.9
甜辣豆腐	Fried Tofu in Tang's Sweet Chilli	VEGAN	15.9
		VEGAN	
杂菜炒饭	Mixed Vegetable Fried Rice	VEGAN	10.9
杂菜炒面	Mixed Vegetable Noodles	VEGAN	10.9
蒜蓉杂菜	Mixed Vegetables in Garlic Sauce	VEGAN	8.9
毛菇炒饭	Mushroom Fried Rice	VEGAN	10.9
毛菇炒面	Mushroom Noodles	VEGAN	10.9
杂菜星米	Vegetarian Singapore Style Vermicelli		12.9
蒜茸西兰花	Sautéed Broccoli in Garlic Sauce	VEGAN	8.9
蒜茸毛菇	Wok-Tossed Mushrooms in Garlic Sauce		8.9

#### 京 Peking Set for 2

44.8 per person

Appetisers

Mixed Platter for 2

头盘

ıpc each per person – Butterfly King Prawn, Crispy Seaweed Flakes, Chicken Satay Skewer, Chicken Spring Roll, Spare Ribs,

Supreme Sesame Prawn Toast

Middle Course

1/4 Aromatic Crispy Duck

Shredded and served with delicate pancakes, fresh spring

onion, cucumber, and a touch of hoi sin sauce.

Main Course

Sizzling Fillet Beef in Black Pepper Sauce 🥖

主菜

Chicken in Sweet & Sour Sauce

Sautéed Broccoli in Garlic

Egg Fried Rice

#### 京 Peking Set for 4

44.8 per person

**Appetisers** 

Mixed Platter for 4

头盘

ıpc each per person – Butterfly King Prawn, Crispy Seaweed Flakes, Chicken Satav Skewer, Chicken Spring Roll, Spare Ribs,

Supreme Sesame Prawn Toast

Middle Course

1/2 Aromatic Crispy Duck

Shredded and served with delicate pancakes, fresh spring

onion, cucumber, and a touch of hoi sin sauce.

Main Course

Sizzling Fillet Beef in Black Pepper Sauce

主菜

Chicken in Sweet & Sour Sauce

King Prawn with Garlic & Chilli 🄰 🍏

Sautéed Broccoli in Garlic

Chicken Fried Rice

Singapore Style Rice Vermicelli 🄰 🄰

#### 粤 Canton Set for 2

64.8 per person

**Appetisers** 

Dim Sum Selection for 2

头盘

ıpc each per person – Har Kau, Siu Mai, Chicken Spring Rolls, Crispy Beef Dumplings with Ginger & Spring Onions, Crispy

Seaweed Flakes

Middle Course

Imperial Lobster with Ginger and Spring Onions

Delicately seared and steeped in a fragrant ginger and spring

onion infusion.

Main Course

Sizzling Fillet Beef in Cantonese Sauce

主菜

Steamed Sea Bass with Ginger & Spring Onions

Mixed Vegetables in Garlic VEGAN

Steamed Jasmine Rice

#### 粤 Canton Set for 4

64.8 per person

**Appetisers** 

Dim Sum Selection for 4

头盘

ıpc each per person – Har Kau, Siu Mai, Chicken Spring Rolls, Crispy Beef Dumplings with Ginger & Spring Onions, Crispy

Seaweed Flakes

Middle Course

Imperial Lobster with Ginger and Spring Onions

Delicately seared and steeped in a fragrant ginger and spring

onion infusion.

Main Course

Sizzling Fillet Beef in Cantonese Sauce

主菜

Chicken in Black Bean Sauce

Steamed Sea Bass with Ginger & Spring Onions

Mixed Vegetables in Garlic VEGAN

Wok-Fried Noodles

with beansprouts and onions

Steamed Jasmine Rice

### Dim Sum 点心

牛饺	Crispy Beef Dumplings (3 pcs) with ginger & spring onions	7.3
虾饺	Har Kau (4 pcs) Prawn Dumplings	7.3
鸡烧卖	Chicken Siu Mai (4 pcs) Chicken dumplings	6.8
烧卖	Siu Mai (4 pcs) Prawn & pork dumplings	6.8
叉烧包	Char Siu Pork Bao (3 pcs)	6.8
奶黄包	Steamed Custard Buns (3 pcs) 🗸	6.8
炸粉角	Crispy Prawn Parcel (3 pcs)	6.8
锅贴	War Tip (4 pcs) Pan-fried pork parcels	6.8
葱油饼	Spring Onion Pancake	6.8

# Soup 汤

粟米鸡汤	Chicken Sweetcorn Soup		7.8
蟹肉粟米汤	Crab Meat Sweetcorn Soup		8.8
粟米汤	Creamy Sweetcorn Soup	VEGAN	6.8
京汤	Hot & Sour Soup Baby prawn, bamboo shoots, black fungus, chicken, tofu		8.8
斋京汤	Vegetarian Hot & Sour Soup Bamboo shoots, black fungus, carrots, tofu	VEGAN	7.8

### Appetisers 头盘

虾片	Prawn Crackers		3.8
拼盘	Mixed Platter Butterfly King Prawn, Crispy Seaweed Flakes, Chicken Satay Skewer, Chicken Spring Roll, Spare Ribs, Supreme Sesame Prawn Toast		11.8 per person
香酥鸭	Crispy Aromatic Duck Shredded and served with delicate pancakes, fresh spring onion, cucumber, and a touch of hoi sin sauce	Quarter Half	19.8 34.8
炸海草	Crispy Seaweed Flakes garnished with ground fried fish		7.8
虾多士	Supreme Sesame Prawn Toast (4 pcs)		11.8
鸡蓉生菜包	Minced Chicken Lettuce Wrap with diced vegetables & cashews		14.9
沙爹串鸡	Chicken Satay Skewers (4 pcs) 💪		13.8
鸡春卷	Chicken Spring Rolls (4 pcs)		6.8
斋春卷	Vegetable Spring Rolls (6 pcs)		6.8
蝴蝶虾	Butterfly King Prawns		12.8
红烧排骨	BBQ Glazed Spare Ribs		13.8
干排骨	BBQ Roasted Spare Ribs		12.8
蜜糖排骨	Honey Glazed Spare Ribs		13.8
召盐排骨	Salt & Pepper Ribs		13.8
召盐鸡	Salt & Pepper Chicken		16.8
召盐鸡翅	Salt & Pepper Chicken Wings		11.8

## Beef 牛

铁板烧汁牛柳	Sizzling Fillet Beef in BBQ Sauce		22.8
铁板豉汁牛柳	Sizzling Fillet Beef in Black Bean Sauce		22.8
铁板黑召牛柳	Sizzling Fillet Beef in Black Pepper Sauce		22.8
铁板中式牛柳	Sizzling Fillet Beef in Cantonese Sauce		22.8
铁板甜辣牛柳	Sizzling Fillet Beef in Tang's Sweet Chilli Sauce		22.8
咖哩牛柳	Fillet Beef in Fragrant Curry		21.8
沙爹牛柳	Fillet Beef in Satay Sauce	<b>% J</b>	21.8
西兰花牛柳	Fillet Beef with Broccoli in Oyster Sauce		21.8
蒜辣牛柳	Fillet Beef with Garlic & Chilli	33	21.8
毛菇牛柳	Fillet Beef with Mushrooms		21.8
牛丝	Crispy Shredded Beef in Chilli	5	19.8

## Chicken 鸡

豉汁鸡	Chicken in Black Bean Sauce	1	17.8
黑召鸡	Chicken in Black Pepper Sauce		17.8
西兰花鸡	Chicken with Broccoli in Oyster Sauce		17.8
腰果鸡	Chicken with Cashew Nuts Baby sweetcorn, bamboo shoots, carrots, water chestnut	<b>6.</b>	17.8
咖哩鸡	Chicken in Fragrant Curry Sauce	5	17.8
蒜辣鸡	Chicken with Garlic & Chilli	11/1	17.8
毛菇鸡	Chicken with Mushrooms		17.8
菠萝鸡	Chicken with Pineapple		17.8
沙爹鸡	Chicken in Satay Sauce	P. J	17.8
甜酸鸡	Chicken in Sweet & Sour Sauce		17.8
甜辣鸡	Chicken in Tang's Sweet Chilli Sauce	33	18.8

## Duck 鸭

豉汁鸭	Duck in Black Bean Sauce	17.8
甜辣鸭	Duck in Tang's Sweet Chilli Sauce	17.8
菠萝鸭	Golden Pineapple Duck Delight Wok-seared and adorned with caramelised pineapple, offering a delightful blend of savoury and fruity sweetness.	17.8
梅子鸭	Plum-Glazed Duck Juicy duck lacquered in a rich, fragrant plum sauce, delivering a perfect balance of sweet and tangy notes.	17.8

### King Prawn 虾

豉汁大虾	King Prawn in Black Bean Sauce	<i>•</i>	19.8
西兰花大虾	King Prawn with Broccoli in Oyster Sauce		19.8
中式大虾	King Prawn in Cantonese Sauce		19.8
腰果大虾	King Prawn with Cashew Nuts	<b>%</b>	19.8
咖哩大虾	King Prawn in Fragrant Curry Sauce	5	19.8
蒜辣大虾	King Prawn with Garlic & Chilli		19.8
毛菇大虾	King Prawn with Mushrooms		19.8
召盐大虾	King Prawn in Salt & Pepper Sauce		19.8
甜酸大虾	King Prawn in Sweet & Sour Sauce		19.8
甜辣大虾	King Prawn in Tang's Sweet Chilli Sauce		20.8

### Salmon Fillet 三文鱼

豉汁三文鱼	Fried Salmon Fillet in Black  Bean Sauce	19.8
蒜辣三文鱼	Fried Salmon Fillet with Garlic 🔰 🔰 📽 Chilli	19.8
姜葱三文鱼	Fried Salmon Fillet with Ginger & Spring Onions	19.8
召盐三文鱼	Fried Salmon Fillet in Salt & J Pepper	19.8
甜酸三文鱼	Fried Salmon Fillet in Sweet & Sour Sauce	19.8
甜辣三文鱼	Fried Salmon Fillet in Tang's  Sweet Chilli Sauce	19.8

# Seafood 海鲜

姜葱龙虾	Imperial Lobster with Ginger	28.8
	and Spring Onions	
	Delicately infused with ginger and	
	spring onions, embodying the	
	elegance of Tang Dynasty flavours.	
召盐龙虾	Salt & Pepper Lobster	28.8
	Lightly dusted in aromatic spices,	
	then wok-tossed to perfection,	
	bringing forth a delicate balance of	
	crispiness and bold flavours.	
姜葱带子	Pan-Seared Scallops with	19.8
	Spring Onion	
	Adorned with fresh spring onion,	
	offering a delicate, refined taste	
	inspired by ancient culinary artistry.	
召盐带子	Salt & Pepper Scallops	19.8
	Hand-selected scallops, kissed by	
	the wok in a delicate salt and pepper	
	blend, delivering a tantalising	
	contrast of textures and flavours.	
姜葱卢鱼	Steamed Sea Bass with Ginger	23.8
	& Spring Onions	
	Infused with ginger and spring	
	onion, allowing the pure flavours of	
	the ocean to meld with ancient Tang	
	Dynasty spices.	
甜酸卢鱼	Fried Sea Bass in Sweet &	23.8
	Sour Sauce	
	Delicately fried to a golden crisp,	
	this succulent sea bass is draped in a	
	perfectly balanced sweet and sour	
	sauce.	

### Noodles 面

鸡炒面	Chicken Noodles	16.8
牛柳炒面	Fillet Beef Noodles	21.8
大虾炒面	King Prawn Noodles	18.8
杂菜炒面	Mixed Vegetable Noodles	10.9
毛菇炒面	Mushroom Noodles	10.9
星洲炒面	Singapore Style Noodles  Tossed with tender chicken and baby prawns, enriched with a fragrant Singaporean spice medley.	17.8
星洲炒米	Singapore Style Rice  Vermicelli  Fine rice vermicelli, kissed by the wok with tender chicken and baby prawns, elevated with a blend of vibrant, aromatic spices.	17.8
豆腐炒面	Fried Tofu Noodles	14.9

## Rice 饭

鸡炒饭	Chicken Fried Rice		16.8
大虾炒饭	King Prawn Fried Rice		18.8
杂菜炒饭	Mixed Vegetable Fried Rice	VEGAN	10.9
毛菇炒饭	Mushroom Fried Rice	VEGAN	10.9
星洲炒饭	Singapore Style Fried Rice	33	16.8
豆腐炒饭	Tofu Fried Rice	VEGAN	14.9

# Side 配菜

薯条	Chips	VEGAN	3.8
召盐薯条	Salt & Pepper Chips	VEGAN	5.8
蛋炒饭	Egg Fried Rice		6.8
净炒饭	Fried Rice (No egg)	VEGAN	6.8
白饭	Steamed Jasmine Rice	VEGAN	4.8
炒面	Wok-Fried Noodles with beansprouts and onions	VEGAN	6.9

# Sauce 调味品

烧烤酱	BBQ Sauce		2.8
辣椒油	Chilli Oil	VEGAN 5 5	2.8
椒丝豉油	Chilli Soy Sauce with chilli, ginger and spring onions	VEGAN	3.5
咖喱酱	Fragrant Curry Sauce	VEGAN	3.5
海鲜酱	Hoi Sin Sauce	VEGAN	2.8
沙爹酱	Satay Sauce	VEGAN J	3.5
甜酸汁	Sweet & Sour Sauce	VEGAN	2.8
甜辣酱	Tang's Sweet Chilli Sauce	VEGAN	3.5

