



Welcome to China Lodge Take Away Menu

China Lodge invites you to taste Chinese cuisine at its finest. We offer customers an extensive choice of menu. Cantonese, Szechuan, Peking and Thai cuisine are our speciality.

Each dish is carefully created with fresh, authentic ingredients. We provide excellent service and we are confident that you will enjoy our dishes and the service at China Lodge.

All our takeaway dishes are cooked in a large portion in aluminium foil containers.

Opening Times

Tuesday to Sunday

Lunch 12pm – 2pm

Evening 5pm – 10pm

(Closed all day Monday)

01562 743868

Telephone orders welcome

Bewdley Road, Kidderminster, DY11 6RX

Note:

All ingredients sourced from speciality suppliers, using fresh fish, and local meats where available.

Strength of chillies: Mild 🌶 Medium 🌶🌶 Very Hot 🌶🌶🌶 (V) = Vegetarian

Allergies & Intolerances:

Our kitchens handle the following potential allergen ingredients: Soya, Eggs, Celery, Milk, Fish, Crustaceans, Sesame, Peanuts, Mustard, Treenuts, Sulphites, Lupins, Molluscs, and products that contain Gluten .

Please speak to our staff about individual ingredients in your meal when ordering so we can advise you on content and adjust accordingly.

All prices include VAT and subject to change without prior notice.

www.chinalodge.co.uk

Special Set Meals (Min Two Persons)

S1; **China Lodge Special** (Minimum 2 Persons)

£22.50 Per Person

1st Course

Sesame Prawn on Toast

2nd Course

Vegetable Spring Rolls

Main Course

Beef with Hot Garlic Black Bean Sauce 🌶️

Sweet & Sour Chicken Cantonese Style

Chicken Curry

Egg Fried-rice

S2; **Cantonese Feast** (Minimum 2 Persons)

£26.50 Per Person

1st Course

B.B.Q Spare Ribs with B.B.Q Sauce

Sesame Prawn on Toast

2nd Course

Pork (*Yuk Sung*) Lettuce Parcel

Main Course

Sweet & Sour Chicken Cantonese Style

Stir-Fried Beef with Green & Red Peppers with Garlic and Black Bean Sauce 🌶️

Stir-Fried king Prawns with Asparagus, Mange Tout, Broccoli in Noodle Bird's nest

Egg Fried-rice

S3; **Szechuan Feast** (Minimum 2 Persons)

£29.50 Per Person

1st Course

China Lodge Gourmet Hor D'oeuvres. Mixed Appetisers

(Sesame Prawn on Toast, Rib in B.B.Q Sauce, Chicken Skewer in Satay Sauce.

Crispy Spring Roll and Crispy Seaweed)

2nd Course

Crispy Aromatic Duck (Served with Pancakes, Spring Onion, Cucumber and Hoi Sin Sauce)

Main Course

Szechuan Shredded Crispy Spicy Chilli Beef 🌶️

Stir-fried Kung Po Chicken 🌶️

Stir-Fried King Prawns with Seasonal Greens in Garlic, wine and Soya sauce

Egg Fried-rice

Special Set Meals

S4; **House Special Feast** (Minimum 4 Persons)

£29.50 Per Person

1st Course

Cantonese Pork (*Yuk Sung*) Lettuce Parcel

2nd Course

Crispy Aromatic Duck (*Served with Pancake, Spring Onions, Cucumber & Hoi Sin Sauce*)

Main Course

Sizzling Fillet Steak Cantonese Style (*Mandarin Sauce*)

Stir-Fried Chicken with Fresh Asparagus & Mange Tout, Broccoli in Noodle Bird's Nest.

Sweet & Sour Chicken Cantonese Style

Stir-Fried King Prawns with Mushrooms, Hot Garlic and Black Bean Sauce 🌶️

Egg Fried-Rice

S5; **Vegetarian Set Meal** (Minimum 2 Persons)

£21.50 Per Person

1st Course

Crispy Fried Vegetarian Spring Roll (with Sweet Chilli Sauce)

Fried Crispy Seaweed

2nd Course

Vegetarian (*Yuk Sung*) Lettuce Parcel

Main Course

Stir-Fried Pak Choi, Broccoli and Mange Tout in Chinese Wine,

Soya & Oyster (v) Sauce in Bird's Nest

Braised Aubergine and Mushroom with Spicy Garlic and Black Bean Sauce 🌶️

Sweet and Sour Stir-Fried Bean Curd

Fried Rice with Diced Spring Onions & Soya Sauce

Appetisers

To share, to graze or to try.

- 1: **Crispy Aromatic Duck**
Succulent marinated duck full of flavour & spices served with pancakes, spring onions, cucumber & special Hoi Sin sauce.
- A. Quarter (for Two) 14.80
B. Half (for Four) 27.80
- 2: **Mongolian Crispy Lamb** for Two 14.80
Deep-fried marinated spicy lamb, then shredded and served with plum sauce or Hoi Sin sauce. Choose from: -
- A. Fresh Lettuce Parcel
B. Pancakes & Spring Onion, Cucumber & Hoi Sin Sauce
- 3: **Cantonese Lettuce Parcel (Yuk Sung)** for Two 13.80
Pan-fried diced pork or prawns with diced bamboo shoots, diced water chestnuts & spring onion with a touch of light soya sauce & Chinese wine. Choose from: -
- A. Pork
B. Chicken
C. Prawns
D. Vegetarian (water chestnut, bamboo shoots and spring onions all diced) (V)
- 4: **Deep Fried Spicy Salt & Pepper Dishes 🍴**
Garnished with Fresh Chilli, Garlic, Five spices and Spring Onions
- A. Salt & Pepper Soft Shell Crabs (2) 12.80
B. Salt & Pepper King Prawns (8) 10.80
C. Salt & Pepper Spare Ribs 10.80
D. Salt & Pepper Squid 10.80
E. Salt & Pepper Bean Curds (v) 8.50
F. Salt & Pepper Chicken 8.80
- 5: **China Lodge Gourmet Hors D'oeuvres** for 2 17.00
(Mixed Appetisers) (or 8.50 each)
- Sesame Prawn Toast
B.B.Q Ribs
Crispy Spring Roll
Satay Chicken Skewers
'Crispy Seaweed' (Spring Cabbage)

Appetisers

- 6: **Barbequed Spare Ribs** 9.80
A. In Chefs Homemade B.B.Q Sauce
B. Peking Sauce
C. In Honey, Chilli, & Soya Sauce
- 7: **Satay Chicken on Skewers (5)** with Satay Sauce 9.80
- 7a: **Satay King Prawns on Skewers (4)** with Satay Sauce 10.80
- 8: **Stir Fried Mussels** in Chilli Sauce 9.80
- 9: **Crispy Fried Won Ton** with Sweet & Sour Sauce (6) 8.50
- 10: **Sesame Prawn on Toast** 10.80
- 11: **"Crispy Seaweed"** (Spring Cabbage) 5.50
- 12: **Crispy Vegetarian Spring Rolls (6)** 6.80
- 13: **Grilled Dumplings (Pork) (6)** 9.50
- 14: **Deep Fried Butterfly Prawns (6)** 9.80
- 15: **Crispy Shredded Duck Spring Rolls (6)** 7.80
- 16: **Crispy Smoked Chicken** 9.50
Crispy fried smoked, shredded chicken in light crispy flour coating, garnished with chilli & spring onions.

Soups

- 17: **Szechuan Hot & Sour Soup** 5.50
- 18: **Minced Chicken with Sweet Corn Soup** 5.20
- 19: **Chicken Noodle & Mushroom Soup** 5.20
- 20: **Won Ton Soup (Prawns)** 5.20
- 21: **Mixed Vegetable Soup** 4.80
- 22: **Vegetarian Hot & Sour Soup (v)** 4.80

China Lodge Specials

- 23: **Szechuan Shredded Crispy Chilli Beef ㄣ** 10.80
Deep-fried beef, lightly coated in corn flour, stir-fried in a spicy sweet chilli garlic sauce.
- 24: **Szechuan Shredded Crispy Chilli Chicken ㄣ** 10.80
Deep-fried chicken, lightly coated in corn flour, stir-fried in a spicy sweet chilli garlic sauce.
- 25: **Szechuan Sea-spice (hot peppercorn) Stir Fry ㄣㄣ** 10.80
Stir fried in hot chilli & bean sauce, garlic & flower peppercorn with green & red peppers.
A. Chicken
B. Beef
C. King Prawns
D. Lamb
- 26: **Kung Po Style ㄣ** 10.80
Sauces specially prepared chilli, garlic, and spicy sweet & sour sauce with a touch of peppers, cashew nuts, onions & water chestnuts.
A. Beef
B. Chicken
C. King Prawns
D. Sliced Lamb
- 27: **Stir-fried in Mandarin Sauce (Peking Style)** 10.80
Specially prepared homemade sauce in fruity & tangy spicy taste.
A. King Prawns
B. Sliced Beef
C. Sliced Fillet of Chicken
D. Sliced Roast Duck
- 27a: **Stir-fried in Spicy Bean Sauce (Peking Style) ㄣ** 10.80
The full flavours of the sauce in enclosed by cooking in a very hot wok, then seafood or meat with diced bamboo shoots, cashew nuts, green & red peppers, water chestnuts are tossed into the bean sauce.
(rich, spicy & beanie flavours)
A. King Prawns
B. Chicken Fillet
C. Sliced Beef
D. Sliced Lamb

China Lodge Specials

- 28: **Stir-fried Hot Garlic in Black Bean Sauce** 🍴 10.80
Stir-Fried Meat or Seafood in fresh Chilli, Garlic & Black Beans
with Onion and Mushrooms
- A. King Prawns
 - B. Squid
 - C. Sliced Beef
 - D. Sliced Chicken Fillet
 - E. Sliced Duck
- 30: **The Wandering Dragon** 10.80
Stir-fried king prawns, fillet of chicken & sliced beef with broccoli;
Chinese greens, mushroom, mange tout in garlic with rice wine
& oyster sauce.
- 30a: **Special Chop Suey** 10.80
- 30b: **Special Foo Yung** 10.80

Sizzling Dishes

- 31: **Sizzling Fillet of Steak in Hot Garlic Black Bean Sauce** 🍴 18.50
with Mushroom & Onions
- 32: **Sizzling Fillet Steak in Black Pepper Sauce** 18.50
- 32a: **Sizzling Fillet Steak Cantonese Style** 18.50
with Spicy Mandarin Sauce
- 33a: **Sizzling Chicken** 11.80
with Fresh Chilli, Garlic & Black Bean Sauce
- 33b: **Sizzling King Prawn** 11.80
with Fresh Chilli, Garlic & Black Bean Sauce
- 33c: **Sizzling Beef** 11.80
with Fresh Chilli, Garlic & Black Bean Sauce
- 34: **Sizzling Lamb in Spicy Chilli Sauce** 🍴🍴 11.50
- 35: **Sizzling Seafood (King Prawns, Scallop & Squid)** 12.80
with Ginger, Spring Onion & Wine Sauce

Seafood Dishes

- 36: **Braised Fresh Sea Bass Fillet in Fresh Chilli & Spring Onion, Ginger & Soya Sauce** 15.80
- 37: **Grilled Salmon Fillet with Spicy Black Bean & Soya Sauce** 15.80
- 38: **Stir-Fried Seafood with Fresh Asparagus, Mange Tout, & Broccoli in Noodle Birds Nest** 12.50
(King prawns, squid & scallops)
- 39: **Stir-Fried King Prawns with Chinese Seasonal Greens, with wine Sauce** 11.50
- 40: **Sautéed King Prawns with Green & Red Pepper with Black Bean Sauce** 11.50
- 41: **Baked King Prawns with Fresh Chilli & Salt & Pepper** 11.50
- 42: **Stir-Fried King Prawns in Satay Sauce** 11.50
- 43: **Stir-Fried Mussels in Fresh Chilli Garlic & Black Bean Sauce** 11.50
- 43a: **King Prawn Yoo F**

Poultry Dishes

- 44: **Grilled Fillet of Chicken with Lemon Sauce** 10.50
- 45: **Stir-Fried Fillet of Chicken with Cashew Nuts** 10.50
- 46: **Stir-Fried Fillet of Chicken with Fresh Asparagus, Mange Tout, & Broccoli in Noodle Birds Nest** 10.50
- 48: **Stir-Fried Chicken with Chinese Mushrooms & Bamboo Shoots in Oyster Sauce** 10.50
- 49: **Stir-Fried Chicken with Green & Red Pepper & Black Bean Sauce** 10.50
- 50: **Stir-Fried Fillet of Chicken with Fresh Mango & Pineapple** 10.50
- 51: **Stir-Fried Fillet of Chicken with Homemade Spicy Satay Sauce** 10.50

Beef Dishes

- 52: **Stir-Fried Beef with Green & Red Peppers in Hot Garlic Black Bean Sauce** 10.50
- 53: **Stir-Fried Beef with Seasonal Assorted Vegetables in Chinese Wine Soya & Oyster Sauce** 10.50
- 54: **Stir-Fried Beef with Mushrooms** 10.50
- 55: **Stir-Fried Beef with Fresh Tomatoes and Spring Onions** 10.50
- 56: **Stir-Fried Beef with Broccoli in Ginger, Spring Onion Soya & Wine Sauce** 10.50

Pork Dishes

- 57: **'Cha-Siu' Barbeque Roast Pork with Chinese Leaves in Honey, Soya sauce** 10.50
- 58: **Stir-Fried Spicy Pork (Tender Strips) with Seasonal Greens** 10.50
- 59: **Stir-Fried Tender Strips of Pork & Aubergine in Spicy Chilli Sauce** 10.50

Lamb Dishes

- 60: **Stir-Fried Spicy Lamb (Thin Strips) with Cashew Nuts, Fresh Beans, Water Chestnuts & Red Chilli** 11.50
- 61: **Stir-Fried Lamb with Pak Choi Fresh Ginger, Spring Onions & Oyster Sauce** 11.50
- 62: **Stir-Fried Lamb with Mushrooms & Black Pepper Sauce** 11.50

Duck Dishes

- 63: **Roast Duck Cantonese Style (with Soya & Chinese Leaves)** 11.50
- 64: **Roast Duck with Plum Sauce** 11.50
- 65: **Roast Duck with Orange Sauce** 11.50
- 65a: **Roast Duck with Pickled Ginger & Pineapple** 11.50

Thai Cuisine Dishes

Thai Green Curry 🌶️🌶️🌶️

Freshly Homemade green curry using fresh herbs, Lemongrass, Galangal, Chilli, Garlic, Coconut Milk, Fresh cream and a dash of Fish sauce. Dishes cooked with a touch of chopped onions, Pineapple, Green and Red Pepper and Fresh coriander (An Exotic Fresh Herbs, Hot Spicy and Creamy Taste)

T1:	King Prawns Thai Green Curry	11.00
T2:	Fillet of Chicken Thai Green Curry	10.50
T3:	Sliced Monk Fish Thai Green Curry	11.00
T4:	Mixed Vegetable Thai Green Curry	9.50

Thai Red Curry 🌶️🌶️🌶️

Freshly Homemade Red Curry made and cooked from the same ingredients as the green curry, except using Red Thai Curry Paste, but without Fish Sauce.
(Full of Herbs, Creamy & Aromatic Taste)
Recommended for Red Meat as well as Poultry and Seafood

T5:	Sliced Beef Thai Red Curry	10.50
T6:	Fillet of Chicken Thai Red Curry	10.50
T7:	Sliced Lamb Thai Red Curry	11.00
T8:	Strips Loin of Pork Thai Red Curry	10.50
T9:	King Prawns Thai Red Curry	11.00
T10:	Sliced Monk Fish Thai Red Curry	11.00
T11:	Mixed Vegetable Thai Red Curry	9.50

Thai Spicy Stir-Fry 🌶️

Dish Cooked with Fresh Sliced, Lemongrass, Chilli, Garlic and touch of Asparagus, Mange Tout, Pak Choi and Coriander

T13:	Fillet Chicken Thai Spicy Stir-Fry	10.50
T14:	Tender Loin of Pork Thai Stir-Fry	10.50
T15:	King Prawns Thai Spicy Stir-Fry	11.00
T16:	Sliced Beef Thai Spicy Stir-Fry	10.50
T17:	Sliced Lamb Thai Spicy Stir-Fry	10.50
T18:	Mixed Vegetable Thai Spicy Stir-Fry	9.50

Thai Chicken Fried Rice 🌶️

T19:	Cooked with Chilli, Garlic, Chopped Pineapple & Spring Onions Hot & Spicy	9.00
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Sweet & Sour Cantonese Dishes

Deep-fried in crispy light flour, cooked with onion, green & red peppers, pineapples in our home made sweet & sour sauce.

66:	Sweet & Sour Chicken Cantonese Style	10.50
67:	Sweet & Sour Pork Cantonese Style	10.50
68:	Sweet & Sour King Prawns Cantonese Style	11.50
69:	Sweet & Sour Cod Fillet Cantonese Style	10.50
70:	Sweet & Sour Chicken Balls in Batter (10) (Sauce Seperate)	10.50
71:	Sweet & Sour King Prawns in Batter (8 (Sauce Seperate)	11.50

Chinese Curry Dishes

Our curry paste is homemade by our authentic & traditional family recipe with a distinctive flavour *(rice & chips not included)*

72:	House Special Curry	10.50
73:	King Prawn Curry	11.50
74:	Chicken Curry	10.50
75:	Beef Curry	10.50
76:	Roast Duck Curry	11.50
77:	Lamb Curry	11.50
78:	Vegetable Curry (v)	9.00
78a:	Mushroom Curry (v)	9.00
78b:	Roast Pork Curry	10.50

Vegetarian Dishes

- 79: **Braised Aubergine & Mushroom with Spicy Garlic and Black Bean Sauce** 9.00
- 80: **Stir-Fried Aubergine with Pak Choi and Chinese Mushroom in Hot Sea Spicy Sauce (Szechaun Style)** 9.00
- 81: **Sweet & Sour Braised Bean Curd** 9.00
- 82: **Stewed Bean Curd with Assorted Vegetables** 9.00
Braised Bean Curd Cooked with Pak Choi, Chinese Mushroom, Bamboo Shoots, Carrots, Water Chestnuts, Broccoli in Oyster Flavour Sauce
- 83: **Stewed Fresh Asparagus and Mushroom with Garlic Sauce** 9.00
- 84: **Stir-fried Pak Choi with Garlic & Oyster Sauce** 9.00
- 85: **Stir-Fried Assorted Vegetables with Cashew Nuts** 9.00
- 86: **Stir-Fried Asparagus, Mange Tout and Broccoli in Kung Po Sauce** 9.00
(with a touch of Cashew nuts, Onions & Water chestnuts)
- 87: **Sweet & Sour Assorted Vegetables** 9.00
- 88: **Vegetarian Chow Mein (Soft Noodles)** 9.00
Stir-fried with Mushroom, Broccoli, Green & Red Pepper, Bean Sprouts, Pak Choi, Carrots & Spring Onions
- 88a: **Vegetable Fried Rice** 8.50
- 88b: **Mushroom Fried Rice** 8.50
- 89: **Vegetarian Fried Rice Served Singapore style (Hot & Dry)** 8.50
- 90: **Stir-Fried Vegetable Vermicelli (Rice Noodle) Singapore Style** 9.00
- 91: **Egg Foo Yung in Beansprouts** 9.00
- 91a: **Mushroom Foo Yung** 8.50

English & Steak Dishes

- 92: **Grilled Sirloin Steak (with or without Onion Gravy sauce)** 21.00
(Served with Chips, Mushrooms, Onions, Peas and Tomatoes)
- 93: **Grilled Sirloin Steak with Black Pepper Sauce** 21.00
(Served with Chips, Mushrooms, Onions, Peas and Tomatoes)
- 94: **Chicken and Mushroom Omelette Chips & Peas** 13.50
- 95: **Plain Omelette with Chips** 12.50

Young Persons Dishes' (Under 12 Years Old)

- 96: **Sausage & Chips with Baked Beans** 8.00
- 97: **Fish Fingers & Chips with Baked Beans** 8.00
- 98: **Battered Chicken Balls & Chips with Sweet & Sour** 10.50

Rice, Noodles & Side Dishes

- 99: **"Yung Chow" Special Fried Rice** 9.00
(Roast Pork, Shrimps and Chicken with Peas & Spring Onions)
- 99a: **Singapore Fried Rice** 9.00
- 100: **Chicken Fried Rice** 8.50
- 100a: **Beef Fried Rice** 8.50
- 100b: **Roast Pork Fried Rice** 8.50
- 101: **King Prawn Fried Rice** 9.00
- 102: **Egg Fried Rice (Standard)** 4.00 **Egg Fried Rice (Large)** 5.50
- 103: **Boiled Rice (Standard)** 3.80 **Boiled Rice (Large)** 5.30
- 104: **House Special Chow Mein (Main Dish)** 13.50
(Stir-fried Crispy noodles topped with assorted meats, King Prawns and assorted vegetable in rich soya & Oyster Flavour Sauce)
- 104s: **House Special Chow Mein with Soft Noodles** 13.50
- 104a: **House Special Chow Mein in Fresh Chilli, Garlic and Black Bean Sauce** 🍴 13.50
(Ingredients as above)
- 104as: **House Special Chow Mein in Fresh Chilli, Garlic and Black Bean Sauce** 🍴 13.50
with Soft Noodles

105:	Chicken Chow Mein	9.00
105a:	King Prawn Chow Mein	9.00
105b:	Roast Duck Chow Mein	9.00
105c:	Beef Chow Mein	9.00
105d:	Roast Pork Chow Mein	9.00
105e:	Special Chow Mein <i>(with Prawns, Roast Pork & Chicken)</i>	9.00
106:	Singapore Vermicelli <i>(Rice Noodle Hot & Dry)</i> 🍲	9.00
106a:	Singapore Chow Mein <i>(Rice Noodle Hot & Dry)</i> 🍲	9.00
107:	Fried Noodle with Beansprouts	6.90
107a:	Plain Noodle <i>(Chow Mein)</i>	6.90
108:	Stir-fried Mushrooms	6.90
109:	Stir-fried Beansprout with Spring Onions	6.90
110:	Stir-fried Mixed Vegetables	7.20
111:	Fresh Salad	6.50
112:	Chips	4.30
112a:	Salt & Pepper Chips <i>(Salt, Fresh Chilli, Five Spices & Spring Onions)</i>	6.00
112b:	Egg Fried Rice, Chips & Curry Sauce <i>(Three in One)</i>	8.50
113:	Prawn Crackers	2.90
113a:	Sauce <i>(Per Cup)</i>	3.20

- A. Sweet & Sour Sauce
- B. Curry Sauce
- C. BBQ Sauce
- D. Mandarin Sauce
- E. Black Bean Sauce

- F. Satay auce
- G. Hai Sin Sauce
- H. Kung Po Sauce
- I. Fresh Red Chilli & Soya Sauce

Desserts

115:	Banana Fritter in Syrup	5.50
116:	Pineapple Fritter in Syrup	5.50
117:	Toffee Banana	6.50
118:	Toffee Apple	6.50



Glossary

Sichuan (or Szechuan) Cuisine

Is a style of Chinese cuisine originating from Sichuan province in south Western China. It has bold flavours, particularly the pungency and spiciness resulting from liberal use of garlic and chilli peppers, as well as the unique flavour of the Sichuan pepper. Peanuts, sesame paste, and ginger are also prominent ingredients in Szechuan cooking. Szechuan cuisine is composed of seven basic flavours: sour, pungent, hot, sweet, bitter, aromatic, and salty.

Cantonese Cuisine

Comes from Guangdong (Canton) province in southern China and is one of the Eight Culinary Traditions of Chinese cuisine. Its prominence outside China is due to the great numbers of early emigrants from Guangdong. Cantonese chefs are highly sought after throughout China. Many cooking methods are used, with steaming and stir frying being the most favoured due to their convenience and rapidity. Other techniques include shallow frying, double steaming, braising, and deep frying. When Westerners speak of Chinese food, they usually refer to Cantonese cuisine.

Dishes are well balanced and not greasy. Spices should be used in modest amounts to avoid overwhelming the flavours of the primary ingredients, and these ingredients in turn should be at the peak of their freshness and quality.

Thai Cuisine

Is the national cuisine of Thailand. Blending elements of several Southeast Asian traditions, Thai cooking places emphasis on lightly prepared dishes with strong aromatic components. The spiciness of Thai cuisine is well known. As with other Asian cuisines, balance, detail and variety are of great significance to Thai chefs. Thai food is known for its balance of three to four fundamental taste senses in each dish or the overall meal: sour, sweet, salty, and bitter.

Note:

All dishes are cooked in an environment with nuts, soya, wheat and chilli and shell fish. We are unable to guarantee that any of these items or other potential allergens have not made it into your dish
– please advise if you have any particular allergies.

All prices include VAT