



Handwritten text in Arabic script, likely a signature or name, located in the bottom left corner of the photograph.

Shan Shui pays homage to the best of Chinese and Asian cuisine and is inspired by Shanghai in the 1930s. In its hay day Shanghai was the place to be for art, architecture, dance halls and glitzy restaurants. Our Shan Shui experience is reminiscent of Old Shanghai where female celebrities had poise, and impeccable fashion sense.

The name Shan Shui means mountain-water and refers to a style of traditional Chinese painting that involves or depicts scenery or natural landscapes. At the core of Shan Shui is a long standing philosophy of quality of produce, creativity and dedication to the craft in everything we do.

The kitchen follows time-honoured recipes and only use the freshest ingredients sourced locally. Beating at the heart of our restaurant is a deep appreciation for celebrating Asian gastronomy in a beautiful setting.

Breakfast selection

(Available from 6.30am – 10.00am)

Dim sum

Shan Shui Prawn Dumpling (3 pcs) 7.50
水晶虾饺
Steamed crystal beetroot skin prawn dumplings

Prawn Chives Dumpling (3 pcs) 7.50
鲜虾韭菜饺
Steamed prawn and chive dumplings with spinach juice

Chicken Chiu Chow Dumpling (3 pcs) 7.50
鸡肉潮州粉果
Steamed dumplings with chicken, turmeric, mushrooms, radish and satay sauce

Crystal Shui Jing Dumpling (3pcs) (V/VG) 7.50
斋水晶饺
Steamed crystal dumplings stuffed with stewed turnip and carrots

Vegetable Dumpling (3 pcs) (V/VG) 7.50
斋饺子
Steamed dumplings with sweetcorn, celery, carrots, wood ear fungus, mushrooms and water chestnuts

Prawn Siu Mai (4 pcs) 7.50
鲜虾烧卖
Steamed open top dumplings with prawn and water chestnut

Truffle Mushroom Siu Mai (4 pcs) (V/VG) 7.50
松露烧卖
Succulent open face truffle mushroom Dumplings

Chicken and Mushroom Siu Mai (4 pcs) 7.50
香菇鸡肉烧卖
Handmade steamed open face chicken and mushroom dumplings

Chicken and Mushroom Bao (2 pcs) 7.50
香菇鸡肉包
Fluffy bao buns filled with chicken and Mushroom

Chicken Char Siu Bao (2 pcs) 7.50
叉烧鸡包
Steamed fluffy bao buns filled with chicken char siu

Small plates

Prawn Crackers 3.95
蝦片
Deep-fried crispy prawn crackers

Fried Chilli Crab Bao (3 pcs) 8.95
黄金辣子蟹包
Fluffy baos filled with spicy-sweet chilli crab meat, served deep fried

Crispy Spring Rolls (V) 6.50
斋春卷
Deep fried vegetable spring rolls

Northern Chinese Dumplings (6 pcs) 10.50
红油饺子
2 x prawns, 2 x chicken, 2 x veg dumplings in a spicy Sichuan chilli oil sauce

Sichuan Chilli Oil Wonton 9.95
鲜虾红油抄手
Prawn wonton in a spicy Sichuan sauce

Chargrilled Chicken Satay 10.50
马来西亚沙爹鸡串
Chicken skewers chargrilled to perfection and served with peanut sauce

Zesty Cucumber Salad (V/VG) 6.95
上海凉拌黄瓜
Thinly sliced cucumber in a light tangy dressing

Hutong Chicken and Mango Salad 10.95
熏鸡肉芒果沙拉
Smoked chicken tossed with mango and mixed vegetables in a house dressing

15 min

Straits Beef Rendang with Jasmine Rice 17.95
椰香仁当牛肉饭
6-hour slow-cooked beef in myriad spices till fork tender

Chef Li's Spring Onion Noodles
上海葱油面

Prawns 鲜虾 or 17.95
Mushrooms 香菇 (V) 14.95
Wheat egg noodles with charred spring onions, sesame oil and white pepper

Shan Shui Cantonese Roast Duck
Rice or Noodles 18.95
山水广式烧鸭饭/面
2 day dry-aged Irish duck marinated in a traditional Cantonese recipe and roasted to perfection with a choice of jasmine rice or egg noodles. Served with bones on the duck

Chicken and Mushroom Bao (2 pcs) 7.50
香菇鸡肉包

Chicken Char Siu Bao (2 pcs) 7.50
叉烧鸡包



Please inform a member of staff if you have a food allergy or special dietary needs.
A discretionary 12.5% service charge will be applied to the final bill.

mains

Shan Shui Full Breakfast 山水全套早餐 2 eggs any style, chicken chipolatas, potato rosti, Mushrooms, salad, baked beans. +£2 for bread basket	14.95	Flash Cooked Pak Choy (V/VG) 葱香灼白菜 Crunchy pak choy drizzled with homemade soy-based sauce	11.95
Vegetarian Full Breakfast (V) (VG option available) 山水斋全套早餐 - (提供素食选择) 2 eggs any style, potato rosti, baked beans, mushrooms, vegetarian sausages, wine tomatoes. +£2 for bread basket	13.95	Shan Shui Cantonese Roast Duck 山水广式烧鸭 Half 半只 23.95 Full 全只 47.95 2 days dry-aged Irish duck marinated in a traditional Cantonese recipe and roasted to perfection Served with bones on the duck	
Southeast Asian Fried Chicken 香脆炸鸡 Deep-fried, mustard marinated chicken served with plum and chilli sauce	15.95		

Noodles / rice

Singapore Laksa 新加坡叻沙 Aromatic shrimp and coconut curry broth served with rice noodles, shrimps and fishcake	16.95	Chef Li's Spring Onion Noodles 上海葱油面	
Chicken Noodles in Superior Soup 上汤鸡面 Wheat egg noodles and chicken in superior soup	14.95	Prawns 鲜虾 or Mushrooms 香菇 (V) Wheat egg noodles with charred spring onions, sesame oil and white pepper	17.95 14.95
Wonton Noodle Soup 上汤云吞面 Prawn wontons with yellow noodles and superior stock	14.95	Shan Shui Cantonese Roast Duck Rice or Noodles 山水广式烧鸭饭/面 2 day dry-aged Irish duck marinated in a traditional Cantonese recipe and roasted to perfection with a choice of jasmine rice or egg noodles. Served with bones on the duck	18.95
Nasi Goreng Istimewa 特式印尼炒饭 Indonesian shrimp fried rice with chicken satay, fried egg and XO sambal chilli	18.50	Jasmine Rice 白饭	3.95
Straits Beef Rendang with Jasmine Rice 椰香仁当牛肉饭 6-hour slow-cooked beef in myriad spices till fork tender	17.95	Egg Fried Rice 蛋炒饭	5.95
		Plain Egg Noodles 面条	5.95
		Plain Udon Noodles 乌冬	5.95

dessert

Japanese Mochi Ice Cream Trio 雪糕糯米糍 Chocolate, Mango and Coconut 巧克力, 芒果, 香椰	7.95	Shan Shui Golden Lava Bao (3 pcs) 山水流沙包 Steamed sweet molten salted egg bun	7.50
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(Available from 10.00am onwards)

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Small

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Zesty Cucumber Salad 6.95
上海凉拌黄瓜
Thinly sliced cucumber in a light tangy dressing

Hutong Chicken and Mango Salad 10.95
熏鸡肉芒果沙拉
Smoked chicken tossed with mango and mixed vegetables in a house dressing

Honey Soy Baked Chicken Wings 10.95
蜜汁鸡翅
Chicken wings marinated with honey and soy sauce and oven-baked

15 min

meals

Straits Beef Rendang with Jasmine Rice 17.95
椰香仁当牛肉饭
6-hour slow-cooked beef in myriad spices till fork tender

Chef Li's Spring Onion Noodles
上海葱油面

Prawns 鲜虾 or 17.95

Mushrooms 香菇 (V) 14.95

Wheat egg noodles with charred spring onions, sesame oil and white pepper

Shan Shui Cantonese Roast Duck

Rice or Noodles 18.95

山水广式烧鸭饭/面

2 day dry-aged Irish duck marinated in a traditional Cantonese recipe and roasted to perfection with a choice of jasmine rice or egg noodles.
Served with bones on the duck



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mains

<p>Wok-fried Trio of Seafood 🌿 炒三鲜 Squid, mussels, and prawns wok-fried in ginger and soybean paste</p>	17.95	<p>Crispy Wasabi Prawns 香脆芥末虾 Deep-fried prawns tossed in wasabi mayonnaise sauce</p>	16.95
<p>Wok-fried Ginger Beef 姜葱牛肉 Tender beef slices flash fried in oyster sauce, ginger and spring onions</p>	17.95	<p>Sweet and Sour Chicken 甜酸鸡 Deep-fried chicken wok-tossed in homemade sweet and sour sauce</p>	14.95
<p>Southeast Asian Fried Chicken 🌿 香脆炸鸡 Deep-fried, mustard marinated chicken served with plum and chilli sauce</p>	15.95	<p>Shan Shui Cantonese Roast Duck 山水广式烧鸭 Half 半只 23.95 Full 全只 47.95 2 days dry-aged Irish duck marinated in a traditional Cantonese recipe and roasted to perfection Served with bones on the duck</p>	
<p>Flash Cooked Pak Choy (V/VG) 葱香灼白菜 Crunchy pak choy drizzled with homemade soy-based sauce</p>	11.95		

Noodles / rice

<p>Shan Shui King Prawn Fried Rice 山水大虾炒饭 Wok-fried rice with succulent king prawns</p>	16.95	<p>Singapore Laksa 🌿 新加坡叻沙 Aromatic shrimp and coconut curry broth served with rice noodles, shrimps and fishcake</p>	16.95
<p>Nasi Goreng Istimewa 🌿 特式印尼炒饭 Indonesian shrimp fried rice with chicken satay, fried egg and XO sambal chilli</p>	18.50	<p>Wonton Noodle Soup 上汤云吞面 Prawn wontons with yellow noodles and superior stock</p>	14.95
<p>Straits Beef Rendang with Jasmine Rice 椰香仁当牛肉饭 🌿 6-hour slow-cooked beef in myriad spices till fork tender</p>	17.95	<p>Chef Li's Spring Onion Noodles 上海葱油面 Prawns 鲜虾 or 17.95 Mushrooms 香菇 (V) 14.95 Wheat egg noodles with charred spring onions, sesame oil and white pepper</p>	
<p>Wok-Fried Seafood Noodles 🌿 海鲜炒面 Udon noodles flash fried with prawns, mussels and squid</p>	17.95	<p>Shan Shui Cantonese Roast Duck Rice or Noodles 山水广式烧鸭饭/面 18.95 2 day dry-aged Irish duck marinated in a traditional Cantonese recipe and roasted to perfection with a choice of jasmine rice or egg noodles. Served with bones on the duck</p>	
<p>Canton Vegetable Fried Noodles (V/VG) 🌿 广东蔬菜炒乌冬 Fried udon noodles with a mixed garden selection</p>	14.95	<p>Jasmine Rice 白饭 3.95 Egg Fried Rice 蛋炒饭 5.95 Plain Egg Noodles 面条 5.95 Plain Udon Noodles 乌冬 5.95</p>	
<p>Chicken Noodles in Superior Soup 上汤鸡面 Wheat egg noodles and chicken in superior soup</p>	14.95		
<p>Tender Chicken or Beef Fried Vermicelli 香炒鸡肉 / 牛肉米粉 Wok-fried vermicelli with hickory wood smoked chicken or tender beef slices</p>	16.95		

dessert

<p>Japanese Mochi Ice Cream Trio 雪糕糯米糍 Chocolate, Mango and Coconut 巧克力, 芒果, 香椰</p>	7.95	<p>Shan Shui Golden Lava Bao (3 pcs) 山水流沙包 Steamed sweet molten salted egg bun</p>	7.50
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Kids menu

Prawn Crackers

蝦片

Deep-fried crispy prawn crackers

Choice of :

Chicken Fried Vermicelli

香炒鸡肉米粉

Wok-fried vermicelli with hickory wood smoked chicken

Fish Feast

香酥炸鱼条

Crispy breadcrumb coated fish sticks served with vegetable sticks

Chicken Nuggets with Egg Fried Rice

炸鸡块配蛋炒饭

Battered chicken deep-fried to perfection and served with egg fried rice

Chef Li's Spring Onion Noodles

Prawns or Mushrooms (V/VG)

上海葱油面

鲜虾 / 香菇

Wheat egg noodles with charred spring onions, sesame oil and white pepper

Apple / Cranberry Juice

苹果汁 / 蔓越莓汁

£9.95



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wine

White wine

		<i>Btl</i>	<i>175ml</i>
2023	Artolas White, Vidigal, Portugal Tropical Portuguese white, freshened by citrus and given an exotic tang by passion fruit and pineapple on the palate.	27.00	7.50
2024	Chenin Blanc, Stormy Cape, South Africa Snappy Chenin Blanc packed with passion fruit, green apple and a refreshing spray of lemon.	30.00	
2023	Pinot Grigio Venezia Vigna Mescita IGT, Sartori, Italy Fresh and fruity Pinot Grigio from Northern Italy, with a gentle bouquet of pears and peaches and a subtle, fresh flavour.	33.00	8.50
2023	Sauvignon Blanc Summerhouse A riot of ripe citrus and tropical fruit aromas. Loaded with juicy rock melon, lychee, vibrant stone fruits and lemongrass, the mouth-watering finish on this one deserves some serious savouring.	37.00	10.00
2022	Chablis, Olivier Tricon, France Irreproachably elegant Chablis, full of minerals and citrus.	45.00	

Red wine

2022	Montepulciano d'Abruzzo, Borgo Sena, Italy Classic, plum-filled Montepulciano d'Abruzzo, pleasantly scented with violets, peonies and more plums.	27.00	7.50
2023	Varietal Merlot, Tapaca, Chile Flavourful merlot with rich blackberries and cassis notes, with a fresh palate and rounded tannins.	30.00	
2023	Project Malbec, Project Wine Co, Argentina A juicy Malbec with notes of baked plums, raisins and a hint of chocolate and vanilla, well balanced, soft and pleasant finish.	33.00	8.50
2023	Les Mougeottes Pinot Noir, IGP Pays d'Oc, France Clean and precise bouquet with black cherries and raspberry aromas. The palate is medium bodied with sappy red berry fruit and a silky long finish.	37.00	10.00
2021	Diamond Collection Cabernet, Francis Copolla, USA Medium bodied with vanilla, clove, blue fruits aroma.	45.00	

Rose

2023	Pinot Grigio Rose, Via Nova, Italy Pink Pinot Grigio from the Veneto, perfumed with cranberries and raspberries and proferring a mouthful of strawberry and citrus.	27.00	7.50
2023	Cotes de Provence Rose Comte de Provence, La Vidaubanaise, France Delightful, light pink Provencal rose, awash with wild strawberries, lavender and rosemary. If sunshine had a flavour, it would be something like this.	36.00	

champagne / Sparkling wine

NV	Prosecco, Stelle d'Italia, Italy Vivacious Prosecco, aromatic and appealing, all lemony delicacy and fresh, green pears.	30.00	9.50
NV	Brut Mosaïque, Champagne Jacquart, France Lightly elegant Champagne, perfumed with pear and fresh bread, condensing into gingerbread and fresh fruit on the tongue.	70.00	

Wine by the glass is available at 125ml

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drinks

cocktails

Shan Shui Lychee Martini 10.95

Vodka, coconut rum, lychee and guava juice

Shanghai Prohibition 10.95

Vodka, lychee, lemongrass, lime juice

Shan Shui Elixir 10.95

Vodka, grapes, apple sour

Singapore Sling 10.95

Gin, Benedictine, angostura bitters, pineapple juice

Aperol Spritz 13.50

Aperol, Prosecco, soda

Mimosa 14.00

Prosecco, fresh orange juice

Espresso Martini 14.00

Vodka, kahlua, espresso

Passion Fruit Martini 14.00

Vodka, passion fruit syrup, passion fruit juice
Prosecco

Negroni 13.50

Martini Rosso, Campari, Gin

mocktails

Cucumber & Lime Iced Tea 7.95

Cucumber, lime, jasmine tea

Grape Iced Tea 7.95

Grapes, apple juice, lychee juice, jasmine tea

Passionfruit Iced Tea 7.95

Passionfruit, apple juice, lime, jasmine tea

Guava Shoreline 7.95

Coconut, lime, guava juice

Quiet Storm 7.95

Passionfruit, coconut, lime, lychee juice

Spirits & liqueurs

(all served at 25ml, with mixers)

Vodka

Absolut 6.50

Grey Goose 8.50

Gin

Beefeater 6.50

Hendricks 8.50

Whiskey

Jameson 6.50

Southern Comfort 6.50

Brandy

Courvoisier VS 6.00

Remy Martin VSOP 6.00

Rum

Havana Club 3yo 6.50

Havana Club 7yo 8.50

Malibu 6.50

Liqueurs & Aperitifs

Campari 6.00

Archers Peach Schnapps 6.00

Kahlua 6.00

Baileys 6.00

Amaretto 6.00

Drambuie 6.00

Beer / cider

Shan Shui Red Robe Pils (330ml) 6.95

Paradise IPA (330ml) 6.95

Rekorderlig Strawberry & Lime Cider (500ml) 7.95

Heineken 0% Non-Alcoholic Beer 6.95

drinks

Soft drinks

Punchy Peach, Ginger and Chai (250ml)	4.50
Punchy Blood Orange, Bitters and Cardamon (250ml)	4.50
Punchy Yuzu, Cucumber and Rosemary (250ml)	4.50
Appletiser (275ml)	4.50
Coca Cola (330ml)	3.95
Diet Coke (330ml)	3.95
Coke Zero (330ml)	3.95
Ginger Ale (200ml)	3.50
Lemonade (200ml)	3.50
Freshly Squeezed Orange Juice	5.50
Apple or Cranberry Juice	3.95
Tonic Water – Light or Regular	3.25
Soda Water	3.25

Water

Filtered Still / Sparkling Water (750ml)	2.95
Mineral Still / Sparkling Water (350ml)	3.50

Coffee and tea

Using the finest coffee beans from Allpress

Americano	3.95
Espresso	3.00
Double Espresso	3.50
Macchiato	3.95
Cappuccino	4.50
Latte	4.50
Mocha	4.50
Hot Chocolate	4.50
English Breakfast	3.95
Earl Grey	3.95
Peppermint	3.95

Shan shui Chinese tea

Jasmine	3.95
Fog Green	3.95
Mint Rose	4.95
Misty Green	4.95
Sherlock Holmes	4.95
Iron Goddess of Mercy	4.95
King Ginseng Oolong	4.95

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Tiger Stripe Brown Sugar Milk (Cold)	6.95
Creamy whole milk with premium caramelised brown sugar and tapioca pearls +£0.80 for creamy vanilla foam	
Shan Shui Milk Tea (Cold / Warm)	6.95
Shan Shui's signature fragrant Oolong milk tea with brown sugar tapioca pearls	
Strawberry Milky Brulee (Cold)	6.95
Strawberry brulee base with milk tea and brown sugar tapioca pearls	
Purple Taro Milk Tea (Cold / Warm)	6.95
Purple taro with fragrant Oolong milk tea and brown sugar tapioca pearls	
Matcha Milk Tea (Cold / Warm)	6.95
Japanese ground green tea powder milk tea with brown sugar tapioca pearls	
Coffee Milk Tea (Cold / Warm)	7.45
Fragrant Oolong milk tea with a shot of espresso and brown sugar tapioca pearls	
Traditional Thai Milk Tea (Cold / Warm)	7.45
Thai inspired milk tea with brown sugar tapioca pearls	
Matcha Milky Brulee (Cold)	7.45
Japanese green tea brulee base with milk tea and brown sugar tapioca pearls	
Shanghai Fruity Green Tea (Cold)	6.75
Jasmine green tea perfumed with fruit flavours and coconut jelly (Peach / Strawberry / Winter Grapefruit / Lychee / Mango) (Passion Fruit Jam + £0.50)	

+£1 for additional tapioca pearls, vegan coconut jelly or popping balls