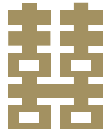


# *Kei's* *Peking Restaurant*



Unit 2 Maiden Place Centre, Lower Earley, Reading, Berks RG6 3HD

## *Menu*

At Kei's we bring together the finest tastes and styles of Eastern Cuisine. We use only the best ingredients to create tastes & aromas that tempt every palate.

### **OPEN 7 DAYS A WEEK**

*Monday to Saturday*

12 noon to 2.00pm

6.00pm to 11.00pm

*Sunday*

12 noon to 4.00pm

6.00pm to 11.00pm

## *Kei's*

*Eat as much as you like*

Sunday to Thursday

Lunch £16.50 Evening £18.50 per person  
children under 10 half price

## *Kei's*

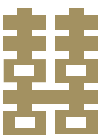
*Peking Restaurant*

Visit us at Guildford Road, Runfold, Farnham GU10 1PG

01252 782587 [www.keis.co.uk](http://www.keis.co.uk)

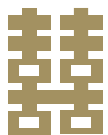
We hope you enjoy your meal in our  
friendly & comfortable atmosphere

An optional 10% service charge will be added to the restaurant bill



# **0118 926 3133**

We accept all major debit & credit cards



## Tow Pun - *STARTER*

	T-away
1 Kei's Mixed Seafood Hors d'Oeuvres for a min of 2 persons (Japanese tempera king prawns, Scallops in batter with Spring onion, mussels in black bean sauce, salt and pepper five spicy squid and King Prawns)	£9.50
2 Kei's Mixed Hors d'Oeuvres for a min of 2 person (Spare ribs with Peking sauce, whole king prawns on toast with sesame seeds, Skewer Chicken satay, seaweed and Crispy Vietnamese Pancake rolls)	£7.80
3 Due Sam Sin - Crispy Salt & Pepper five spiced mixed seafood	£8.50
4 Due Yin Hi - Crispy Salt & Pepper five spiced soft shell crab	£6.00
5 Gin Di Ha - Grilled whole jumbo king prawns Thai style (4)	£11.50
6 Jing Di Gee - Steamed fresh scallops Oriental style (2)	£5.50
7 Due Yin Ha - Crispy salt & pepper five spiced king prawns	£7.00
8 Satay Guy - Skewer of chicken served with a spicy peanut sauce	£5.50
9 Satay Gnow - Skewer of beef served with a spicy peanut sauce	£5.50
10 Gee Ma Ha - Sesame Prawn Toast	£6.00
11 Jar Gwat - Marinated dry spare ribs	£5.50
12 Ging Gwat - Spare ribs in a Peking sauce	£5.50
13 Due Yin Gwat - Salt & pepper spare ribs Oriental style	£5.50
14 Balis Ribs - Indonesia style	£5.50
15 Fun Guy See - Thai style smoked chicken	£5.50
16 Chun Sil Ha - King prawns in a spring onion batter (served with chilli dip)	£6.00
17 Gnow Yau Ha - King prawns with garlic & butter	£6.50
18 Jar Sin Yau - Crispy deep fried squid served with Thai chilli dip	£5.50
19 Due Yin Sin Yau - Salt & pepper five spiced squid	£5.50
20 Thai Fish Cakes (served with chilli dip)	£5.50
21 Wall Tip - Grilled dumplings (4)	£4.50
22 Gin Gwen - Crispy meat spring rolls (served with chilli dip)	£4.50
23 Jai Gwen - Crispy vegetable spring rolls (served with chilli dip)	£4.50
24 Thai Spicy Mussels (spicy)	£5.50
25 Mussels in a Black Bean Sauce (spicy)	£5.50
26 Hoi Cho - Crispy fried seaweed	£4.50
27 Hoi Sin San Choi Bawl - Sea food wrapped in lettuce	£8.50
28 Guy & Ha Bawl - Chicken & king prawn wrapped in lettuce	£7.00
29 Choi Bawl - Mixed vegetable wrap in lettuce	£6.00
30 Japanese Tempura King Prawn (served with our chef's special dip)	£6.00
31 Japanese Tempura Fried Mixed Vegetables (served with chef's special dip)	£5.50
32 Thai Mixed Seafood Salad (spicy)	£7.00
33 Thai Chicken Salad (spicy)	£5.50

## Ye Pun - MIDDLE COURSE

		T-away
34	Heung So Ap - Crispy aromatic duck. served with cucumber, spring onions, Hoi Sin sauce & pancakes	Whole £27.00 Half £15.50 Quarter £8.50
35	Mongolian Crispy Aromatic Lamb - served with pancakes or lettuce wrap	£8.50
36	Jai Ap - Vegetarian duck, served with cucumber, spring onions & Hoi sin sauce & pancakes	£6.00

## Tong - SOUP

37	Won Tun Tong - Won Tun soup	£4.50
38	Guy My Tong - Chicken & sweet corn soup	£4.50
39	Hi My Tong - Crab meat & sweet corn soup	£6.50
40	Choi Tong - Oriental vegetable & bean curd soup	£4.50
41	Shin Lat Tong - Hot & sour Sezchuan soup	£4.50
42	Tom Yum Tong - Thai spicy soup	£5.00

## Hoi Sin - SEAFOOD DISHES

43	Lung Ha (Lobster) - Served with a ginger & spring onion sauce	£25.50
44	Lung Ha (Lobster) - Served in a Thai style	£25.50
45	Lat Chi lung Ha (Lobster) -Served with a garlic & chilli sauce	£25.50
46	Loo Yee (Sea bass) - Steamed whole fresh sea bass in Oriental style	£13.00
47	Gin Loo Yee (Sea bass) - Pan fried whole fresh sea bass Thai style	£13.00
48	Gin Salmon Yee - Pan fried salmon Thai style	£9.50
49	Dwee Yee - The famous Drunken Monk Fish cooked with wine sauce	£9.50
50	Siam Sam Sin - Thai mixed seafood (king prawn, scallop & squid)	£9.50
51	Chun Yee - Monk fish with ginger & spring onions	£9.50
52	Sezchuan Yee - Sezchuan monk fish	£9.50
53	Se Due Yee - monk fish with a black bean sauce	£9.50
54	Di Gee - scallops with ginger & spring onions	£10.50
55	Ye Heung Di Gee - Sea spicy scallops	£10.50
56	Siam Di Gee - Stir fried scallops with a Thai spicy sauce	£10.50
57	Chun's Di Gee - Chef's whole scallops with asparagus dressed with fine sauce	£10.50
58	Chow Sam Sin - Quick stir fried mixed seafood	£9.50
59	Tit Pan Satay Sam Sin - Sizzling mixed seafood with a Satay sauce	£9.50

## Di Ha - KING PRAWN DISHES

	T-away
60 Siam Ha – Stir fried king prawns in a Thai spicy sauce	£7.50
61 Tsing Curry Ha – Thai Green Curry king prawns	£7.50
62 Heung Curry Ha – Thai Red Curry king prawns	£7.50
63 Chun Ha – King prawns with ginger & spring onions with wine sauce	£7.50
64 Sezchuan Ha – King prawns in a Sezchuan sauce	£7.50
65 Satay Ha – King prawns in a Satay sauce	£7.50
66 Se Due Ha – King prawns in a black bean sauce	£7.50
67 Ye Heung Ha – Sea spicy king prawns	£7.50
68 Kung Po Ha – Crispy king prawns in a sweet & spicy sauce	£7.50
69 Goo Low Ha – Sweet & sour king prawns	£7.50
70 Song Dong Ha – King prawns with Chinese mushrooms & mange-tout	£7.50

## Guy – CHICKEN DISHES

71 Tsing Curry Guy – Thai Green Curry chicken	£6.50
72 Heung Curry Guy – Thai Red Curry chicken	£6.50
73 Sezchuan Guy – Chicken in a Sezchuan sauce	£6.50
74 Chun Guy – Chicken with ginger & spring onion in wine sauce	£6.50
75 Satay Guy – Chicken in a satay sauce	£6.50
76 Se Due Guy – Chicken with black beans with a touch of spicy sauce	£6.50
77 Hac Due Guy – Chicken in a black pepper spicy sauce	£6.50
78 Thai Guy – Stir fried chicken Thai style	£6.50
79 Ye Heung Guy – Sea spicy chicken with garlic & a touch of fresh chilli	£6.50
80 Song Dong Guy – Stir fried chicken with Chinese mushrooms & mange-tout	£6.50
81 Lat Gee Guy – Stir fried chicken with garlic & fresh chilli in a spicy sauce	£6.50
82 Jung Bo Guy – Chicken cashew nuts yellow bean sauce cooked with a touch of fresh chilli	£6.50
83 Kung Bo Guy – Chicken cooked with a sweet & spicy sauce	£6.50
84 Goo Low Guy – Sweet & sour chicken	£6.50
85 Thai Nim Guy – Thai lemon chicken with a touch of fresh chilli	£6.50

## Gnow - BEEF DISHES

	T-away
86 Chong Gnow Law – Fillet steak with a Peking sauce	£10.50
87 Hac Due Gnow Law – Fillet steak with a black pepper sauce	£10.50
88 Sezchuan Gnow – Beef in a Sezchuan sauce	£6.50
89 Chun Gnow – Beef with ginger & spring onions with wine	£6.50
90 Se Due Gnow – Beef with black beans	£6.50
91 Satay Gnow – Beef with satay sauce	£6.50
92 Gone Gnow – Crispy chilli shredded beef	£6.50
93 Song Dong Gnow – Stir fried beef with Chinese mushrooms & mange-tout	£6.50
94 Tsing Curry Gnow – Thai Green Curry beef	£6.50
95 Heung Curry Gnow – Thai Red Curry beef	£6.50

## Yun, Gee & Ap – LAMB, PORK & DUCK DISHES

96 Sezchuan Yun – Lamb in a Sezchuan sauce	£7.50
97 Chun Yun – Lamb with ginger & spring onions	£7.50
98 Satay Yun – Lamb with a satay sauce	£7.50
99 Yip Nam Yun – Vietnamese lamb with plum sauce	£7.50
100 Mongu Yun – The very famous Mongolian lamb fire pot (hot & spicy)	£7.50
101 Thai Curry Yun – Thai Red or Green Curry lamb	£7.50
102 Siam Gee Yuok Se – Thai Spicy shredded pork	£6.50
103 Siam Cha Sui – Thai roasted pork	£6.50
104 Cha Sui ar Choi – Roasted pork with mange-tout & bean sprouts	£6.50
105 Goo Low Gee – Sweet & sour pork	£6.50
106 Chung Ap – Our Chef's famous roast duck	£7.50
107 Yip Nam Ap – Vietnamese style roasted duck	£7.50
108 Jong Bo Ap – Roasted duck with yellow beans, cashew nuts & cooked with a touch of fresh chilli	£7.50
109 Song Dong Ap – Roasted duck with Chinese mushrooms & mange-tout	£7.50

## Choi – VEGETABLE DISHES

110 Chap Choi – Chef's stir fried mixed vegetables	£4.50
111 See Choi – Four kind of Chef's selected vegetables	£4.50
112 Pac Choi – Pac choi with garlic	£5.50
113 Ar Choi – Quick stir fried bean sprout with a touch of garlic	£4.50
114 Siam Kare Gee – Stir fried aubergine Thai style	£5.50
115 Dow Fu Ho Dow – Stir fried bean curds & mange-tout with oyster sauce	£5.50
116 Sezchuan Dow Fu – Quick fried bean curds cooked with Sezchuan sauce	£5.50

## Fan & Mein – RICE & NOODLE

	T-away
117 Chow Fan – Egg fried rice	£4.00
118 Young Fan – Special fried rice	£5.50
119 Ba Fan – Steamed fragrant rice	£3.00
120 Nasi Goreng – Malaysian fried rice (spicy)	£5.50
121 Mee Goreng – Malaysian fried noodles (spicy)	£5.80
122 Sing My – Singapore fried rice noodles (spicy)	£5.80
123 Woo Dong Mein – Oriental fried hoo dong noodles (spicy)	£5.80
124 Chow Mein – Fried noodles with bean sprouts	£4.50
125 Pad Thai Goong – Fried pad Thai noodles with king prawns (spicy)	£6.80
126 Chap Mein – Special crispy noodles	£6.80
128 Guy Mein – Chicken Chow Mein	£5.50

## CHEF'S RECOMMENDATION

### SET MEAL A

Minimum for Two  
£25.50 per person

### STARTER

*Five Spicy Jumbo King Prawn  
Scallops with Asparagus  
Thai style smoked chicken  
Indonesian Bali spare ribs  
Grilled Chinese pork dumpling*

### SECOND COURSE

*Traditional Crispy Aromatic Duck*

### MAIN COURSE

*Steamed fresh Sea-bass with ginger & spring onion  
Sizzling Fillet Steak with Black Pepper sauce  
Stir Fried Thai style Chicken with garlic & chilli  
Roasted Pork with cashew nuts & yellow bean sauce  
Young Chow Special Fried Rice*

## CHEF'S RECOMMENDATION

### SET MEAL B

Minimum for Two  
£21.50 per person

#### STARTER

*Kung-po Spare Ribs*  
*Chicken Skewers with peanut Satay sauce*  
*Japanese Tempura King Prawn*  
*Salt & Pepper Squid with Chilli*  
*Vietnamese Crispy Pancake Roll*

#### SECOND COURSE

*Traditional Crispy Aromatic Duck*

#### MAIN COURSE

*Sizzling Beef with Peking sauce*  
*Stir fried Thai style mixed Seafood*  
*(monkfish, kingprawn & scallop)*  
*Vietnamese Lamb with Plum Sauce*  
*Stir fried Chicken with Asparagus*  
*Chicken Fried Rice*

## CHEF'S RECOMMENDATION

### SET MEAL C

Minimum for Two  
£19.50 per person

#### STARTER

*Spare Ribs with Peking sauce*  
*Chicken on Skewers with peanut Satay sauce*  
*Crispy Seaweeds*  
*Whole king Prawn toast wth Sesame seed*  
*Crispy Peking Pancake roll*

#### SECOND COURSE

*Traditional Crispy Aromatic Duck*

#### MAIN COURSE

*Thai Style Lemon Chicken with a touch of chilli*  
*Crispy Chilli Shredded Beef*  
*Oriental roasted pork with mange-tout & bean sprout*  
*Sizzling King Prawns with Black bean sauce*  
*Egg Fried Rice*

# CHEF'S RECOMMENDATION

## SET MEAL D

Minimum for Four  
£36.50 per person

### STARTER

Grilled whole Jumbo King Prawns with Thai style  
Salt & Peppercorn five spicy Squid & Soft Shell Crabs  
Bali's spare ribs with Indonesian Style  
Crispy Vietnamese pancake rolls

### SECOND COURSE

Baked Lobster with Ginger & Spring Onion or Garlic & Chilli

### THIRD COURSE

Traditional Crispy Aromatic Duck

### MAIN COURSE

Sizzling Fillet Steak with Black pepper sauce  
Grilled whole Sea bass with Thai style (spicy)  
Stir fried King Prawns with Asparagus & cashew nuts  
Stir fried Thai style chicken (spicy)  
Young Chow fried rice

# CHEF'S RECOMMENDATION VEGETARIAN

## SET MEAL E

Minimum for Two  
£16.50 per person

### STARTER

Salt & Pepper Bean curd & mushrooms  
Vegetable Spring rolls Crispy Seaweed  
Quick stir fried chef's selected vegetable  
served with lettuce wrap

### SECOND COURSE

The Famous Crispy Aromatic Vegetarian Duck

### MAIN COURSE

Stir fried Thai style Aubergine (Spicy)  
Stir fried Bean curd with Mange-tout  
Stir fried Pac Choi with garlic Vegetarian Mee Goreng  
Steamed Fragrant Rice