



Welcome to ZHENG

Our restaurant pays culinary homage to that Malaysian spirit of openness, innovation and 'mix and match' to create amazing culinary experiences.

Zheng is named after the Chinese Admiral Zheng He, whose travels in the early 15th century sealed the establishment of the Malacca Empire (*effectively today's modern Malaysia*) as the Southeast Asian centre of trade, commerce and of course cuisine.

Zheng He was one of the world's great explorers, sailing throughout the East as a peaceful diplomat of the Chinese Ming emperor. Born in Kunyang, Yunnan in the late 14th Century as a Muslim, when he was just 10 years old his homeland was invaded.

Zheng He was taken prisoner and made a palace eunuch. As he grew into manhood, his intelligence, bravery and loyalty earned him the trust of the emperor and he rose up the imperial administrative hierarchy to the venerable position of Chief Envoy of the Royal Fleet.

Historical records show that during seven voyages, Zheng He visited coastal cities across South East Asia, South Asia, Western Asia and Africa often accompanied by a massive retinue of over 300 ships and about 30,000 crew. Everywhere he went he would exchange gifts and share knowledge and technology with native

communities. Some argue that Zheng He's missionary zeal had a significant impact on the known world. In his best-selling book "1421 – the year China discovered the world" Gavin Menzies even presents evidence to support his surprising claim that Zheng He discovered America *before* Christopher Columbus!

Zheng He landed on the shores of Malacca on five of his voyages. This period witnessed the rise of the Malacca empire and the beginning of centuries of exchanges of goods, ideas, people and culture, that transformed Malacca into an open and diverse community, melting pot of cultures, religions and the practice of fusion cuisine.

Today, Malaysia comprises three major ethnic communities, each has played an important role in defining "Malaysian Cuisine". The Malays have perfected the art of mixing local and imported herbs and spices in their cooking; the Chinese brought to Malaysia woks and sauces; the Indians introduced their roti's and hot curries. The three combined culinary traditions have preserved their distinct identities, but have also influenced each other over the years to create an exciting & vibrant national Malaysian cuisine - Asia's finest!

ZHENG

THE CHEF'S CHOICE



If you are unsure where to start, allow us to surprise you with a personalised meal according to your preferences. Please speak to one of our friendly Zheng staff and we will get you sorted

starting from:

one course two course
£29.90 | **£49.90**
price per pax (minimum of 2 pax)

DIM SUM

Steamed Dim Sum

- 5.90 SIA JIAU [4] chopped king prawn
- 5.90 PRAWN DUMPLING [4] with coriander
- 5.50 CHICKEN SAU MAI [4]
- 5.50 SWEET CUSTARD BUN [2]

Grilled Dumpling

Served with Chinese vinegar.

- 7.50 DUCK DUMPLING [4]
- 6.90 CHICKEN DUMPLING [4]
- 6.50 VEGETABLE DUMPLING [4]

APPETISER & SOUP

Zheng's Starter Platter

(min 2) per pax 12.00

Satay chicken skewer, sesame prawn on toast, salt & pepper squid, vegetarian spring roll (v) & seaweed salad (v).

Crispy Aromatic Duck

Served with pancakes, hoisin sauce & salad.

14.90 QUARTER DUCK
27.90 HALF DUCK
49.90 WHOLE DUCK

Satay Skewer ⁽⁴⁾ mildly spicy nuts

Chargrilled marinated skewers served with peanut sauce and cucumber – a highly popular Malaysian street food.

9.50 CHICKEN
9.90 BEEF

Cucur Udang ⁽⁶⁾

Prawn fritters with onions and chives, served with homemade sweet chilli sauce.

9.50

Chilli Salt & Pepper ^{spicy}

9.90 SQUID
10.90 KING PRAWN
8.90 CHICKEN WINGS
8.50 AUBERGINE (v)
8.50 TOFU (v)

Sesame Prawn Toast ⁽⁴⁾

Minced prawn on crispy toast with sesame seeds.

9.90

Vegetarian Spring Roll ⁽²⁾ (v)

7.50

Fresh Seaweed Salad (v)

7.50

Steamed Scallop ^{subject to availability}

with ginger and garlic.

(min 2) each 10.90

Seaweed Egg Drop Soup (v)

7.20

Tomato Egg Drop Soup (v)

7.20

Hot & Sour Soup ^{spicy}

7.90 CHICKEN & KING PRAWN
7.20 VEGETARIAN

Won Ton Soup ^{chicken & king prawn}

7.90

Sweetcorn Soup

8.90 CRAB MEAT
7.50 CHICKEN
6.90 VEGETARIAN



ZHENG

CHICKEN

Sambal Chicken extra spicy 16.50

Chicken stir fried with dried shrimp chilli paste.

Rendang Chicken spicy 15.90

Chicken slow cooked with coconut based spicy sauce
– a classic Malay dish.

Satay Style Chicken mildly spicy nuts 15.90

Chicken stir fried with peanut based spicy sauce.

Curry Chicken mildly spicy 15.90

Malaysian style curry with chicken thigh on the bone
& stewed potato.

Crispy Mango Chicken 15.90

Crispy fried chicken with Chef's special mango sauce.

Fried Boneless Chicken spicy nuts 15.90

Chicken stir fried with dried chillies, cashew nuts
& Szechuan pepper.

Godmother Chilli Chicken extra spicy 15.90

Stir fried with dried chilli oil & peppercorn.

'Kung Bao' Chicken mildly spicy nuts 15.90

Chicken stir fried with dried chillies & peanuts.

Sweet & Sour Sesame Chicken 15.90

Deep fried chicken with sweet & sour sauce
and sesame seeds.



DUCK

Roast Duck nuts subject to availability

Served with **or** without peanuts.

16.90 QUARTER DUCK
31.90 HALF DUCK

BEEF & LAMB

Rendang Beef spicy

A classic Malay dish – beef slow cooked with coconut based spicy sauce.

16.90

'Rendang Tok' Beef

Beef slow cooked with sweet soy sauce based on a special family recipe.

16.90

Satay Style Beef mildly spicy nuts

Beef stir fried with peanut based spicy sauce.

16.90

Beef with Aubergine mildly spicy

Beef stir fried with aubergine, garlic & soy sauce.

16.90

Beef Stir Fried in Oyster Sauce

A popular non-spicy option.

16.90

Crispy Shredded Beef mildly spicy

Battered & fried beef strips with sweet & sour sauce.

16.90

Godmother Chilli extra spicy

Stir fried with dried chilli oil & peppercorn.

16.90 BEEF
18.50 LAMB

Cumin Spicy Lamb spicy

Lamb stir fried with cumin, fresh pepper, chilli & onion.

18.50

Curry Lamb spicy

Malaysian style curry with stewed potato.

18.50



ZHENG

SEAFOOD

Asam Pedas <small>spicy</small> Fish fillets cooked with gravy made from South East Asian herbs & spices.	24.90
Sambal Seabass <small>extra spicy</small> Seabass with dried shrimp chilli paste.	24.90
Steamed Seabass Seabass steamed with light soya sauce, ginger & spring onion.	24.90
Sweet & Sour Crispy Seabass Fried seabass fillet with sweet & sour sauce.	24.90
Crispy Cereal King Prawns <small>mildly spicy</small> King prawns with chilli, curry leaves and oats – a modern Malaysian Chinese creation.	18.90
Sambal King Prawns <small>extra spicy</small> King prawns stir fried with our special Sambal sauce. With Petai Beans (bitter beans) <small>subject to availability</small>	18.90 21.90 WITH PETAI BEANS
Satay Style King Prawns <small>mildly spicy nuts</small> King prawns stir fried with peanut based spicy sauce.	18.50
Salted Egg King Prawns King prawns with salted duck egg yolk.	18.50
Chilli Peppercorn King Prawns <small>extra spicy</small> Lightly fried king prawns stir fried with dried chilli oil and coriander.	18.50
X.O. Sauce Scallops <small>spicy subject to availability</small> Scallops stir fried with Chinese X.O. sauce.	19.90



VEGETABLES

Kangkung Belacan spicy 9.50

(Water spinach) stir fried in spicy chilli sauce.

Okra Belacan spicy 9.50

Okra, or ladies' fingers, stir fried in spicy chilli sauce.

Green Beans mildly spicy 9.50

Green beans with dried chillies & minced chicken.

Chinese Leaf (v) vegetarian option 8.90

Chinese leaves stir fried with Chinese mushroom.

Gai Lan (v) vegetarian option 9.50

(Chinese kale) stir fried with garlic or oyster sauce.

Choy Sum (v) vegetarian option 9.50

Chinese green vegetable stir fried with garlic or oyster sauce.

Stewed Aubergine (v) spicy 8.50

Aubergine stewed with chillies.

Mixed Vegetables (v) vegetarian option 8.50

Mixed vegetables stir fried with garlic.

TOFU

Chai Pu Tofu (v) mildly spicy 13.90

Freshly made Tofu with dried radish, chilli & spring onions.

Mapo Tofu extra spicy 13.90

Tofu with dried chilli, Szechuan pepper & minced chicken.

11.90 VEGETARIAN

Salted Egg Tofu 13.90

Fried tofu with salted duck egg yolk.

RICE PLATES, NOODLES & ROTI

Nasi Lemak <small>spicy nuts</small> Coconut rice served with spicy sauce (sambal tumis), egg, cucumber, fried anchovies, peanuts and Rendang chicken. Loved by Malaysians for breakfast, lunch, dinner, anytime!	14.90
Nasi Goreng Kampung <small>spicy</small> Fried rice with egg, dried anchovies, shallots & spicy sauce (sambal belacan).	13.90
Nasi Pattaya Fried rice with chicken, prawn & shallots wrapped in thin omelettes.	13.90
Char Kuey Teow <small>mildly spicy</small> Flat rice noodles stir fried with eggs, prawns and sambal on the side. This is a specialty of Penang Island, the food heaven of Malaysia.	14.90
Singapore Fried Noodles <small>mildly spicy</small> Thin rice noodles stir fried with prawn, chicken & vegetables.	13.90 12.90 VEGETARIAN
Fine Noodles Stir fried with chicken <small>or</small> prawn.	10.90 CHICKEN 13.90 PRAWN 9.90 VEGETARIAN
Steamed White Rice The perfect accompaniment for all dishes.	3.90
Coconut Rice <small>(v)</small> Coconut rice used in Nasi Lemak. Goes well with Rendang, Satay or Sambal dishes.	4.20
Egg Fried Rice <small>(v)</small>	5.90 8.50 CHICKEN 11.90 PRAWN
Roti Canai with Chicken Curry <small>spicy</small> Indian crispy flat bread served with chicken curry.	13.90
Roti Canai <small>(v)</small>	4.90

