

Four Regions 食之地

Starters & Dim Sum

<input type="checkbox"/> 1	Four Regions Hors D'oeuvres (minimum for 2) Chef's choice of a tempting assortment of appetisers	per person 9.60
<input type="checkbox"/> 2	Roasted Spare Ribs (5)	9.30
<input type="checkbox"/> 3	Satay Chicken (with Peanut) (4)	9.30
<input type="checkbox"/> 4	Smoke Shredded Chicken	9.50
<input type="checkbox"/> 5	Sesame Prawn Toast	9.20
<input type="checkbox"/> 6	Tempura King Prawns (3)	9.30
<input type="checkbox"/> 6a	Rock Shrimp Salad Tempura Prawn with mayonnaise & masago (capelin roe) on green salad	14.99
<input type="checkbox"/> 7	Salt & Pepper Soft Shell Crab	13.50
<input type="checkbox"/> 7a	Salt & Pepper Prawns (6)	9.60
<input type="checkbox"/> 7b	Salt & Pepper Squid	9.20
<input type="checkbox"/> 7c	Salt & Pepper Vegetables	8.90
<input type="checkbox"/> 7d	Salt & Pepper Crispy Tofu	8.90
<input type="checkbox"/> 8	Spring Rolls vegetables (4) crispy spring rolls filled with shredded vegetables and served with sweet chilli sauce	6.90
<input type="checkbox"/> 9a	Pan Fried Pork Dumpling (5)	9.00
<input type="checkbox"/> 9b	Deep Fried Vegetables Dumplings	8.70
<input type="checkbox"/> 9c	Deep Fried Chicken Dumplings	8.90
<input type="checkbox"/> 10a	Lettuce Wrapped Chicken with Mushroom & Cashewnut	9.50
<input type="checkbox"/> 10b	Lettuce Wrapped Vegetables with Mushroom & Cashewnut	9.20
<input type="checkbox"/> 10	Crispy "Seaweed" deep fried spring green	7.00
<input type="checkbox"/> 11	Prawn Crackers	3.00

<input type="checkbox"/> D1	Dim Sum Platter (8) (8 pieces of assorted dim sum)	11.60	<input type="checkbox"/> D7	Shiitake & Water Chestnut Dumplings (3)	6.60
<input type="checkbox"/> D2	Har Gau (4) King prawn and bamboo shoot, translucent pastry	6.60	<input type="checkbox"/> D8	Steamed Sweet Egg Custard Buns (3)	6.60
<input type="checkbox"/> D3	Shu Mai (4) Pork with shrimps & shiitake in won ton pastry	6.60	<input type="checkbox"/> D9	Lotus Leaf Wrapped Glutinous Rice (2)	6.60
<input type="checkbox"/> D4	Prawn & Chive Dumpling (3)	6.60	<input type="checkbox"/> D10	Steamed Beancurd Skin Roll (3)	6.60
<input type="checkbox"/> D5	Shanghai Pork Dumplings (4) Dumplings with pork & coriander filling	6.60	<input type="checkbox"/> D11	Steamed Chicken & Mushroom Bun (3)	6.60
<input type="checkbox"/> D6	Char Siu Bun (3) Fluffy white bun, honey barbecued pork (p.s. discard baking paper)	6.60	<input type="checkbox"/> D12	Steamed Hoi Sin Duck Bun (3)	6.60
			<input type="checkbox"/> D13	Shiitake Mushroom & Pork Siu Mai (4)	6.60

Soup

<input type="checkbox"/> 11a	Won Ton Soup	7.00
<input type="checkbox"/> 11b	Crabmeat Sweet Corn Soup	7.00
<input type="checkbox"/> 12a	Hot and Sour Soup with Chicken & Shrimp	6.50
<input type="checkbox"/> 12b	Vegetarian Hot and Sour Soup	6.50
<input type="checkbox"/> 13	Chicken Sweet Corn Soup	6.50
<input type="checkbox"/> 14	Tong Yum Kung Soup Thai spicy prawn soup	7.00

Seafood

<input type="checkbox"/> 14a	Fresh Lobster with ginger & spring onion	48.60
<input type="checkbox"/> 14b	(with extra bed of crispy noodle)	4.90
<input type="checkbox"/> 15	Seafood Platter a classic Cantonese dish consisting of fish, prawns and squid, cooked with ginger and spring onion	15.40

Fish

Note: Although we have made every attempt to remove all the bones from the fish, small bones may still present. Please eat with caution.

<input type="checkbox"/> 16a	Sweet & Sour Whole Seabass (Battered)	28.90
<input type="checkbox"/> 16b	Steamed Sea Bass (Whole) with spring onion	26.00
<input type="checkbox"/> 17	Grilled Sea Bass Fillet with Parsley	16.00
<input type="checkbox"/> 18	Grilled Miso Sea Bass Fillet seabass fillet marinated with miso Japanese paste	16.00

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Duck

<input type="checkbox"/> 19	Crispy Duck served with scallion, cucumber & hoi sin sauce	Quarter (6 pancakes)	15.90
<input type="checkbox"/> 19a	Extra : Pancake (pack of 6)	each set	£1.50
<input type="checkbox"/> 19b	Crispy Duck Salad Marinated crispy duck with hoi sin sauce on green salad & seasonal fruit	<input type="checkbox"/> Lettuce each 30p	15.60
<input type="checkbox"/> 20	Crispy Mock Duck served with scallion, cucumber, pancake & hoi sin sauce		14.60
<input type="checkbox"/> 21	"Pei Pai" Roasted Duck	sliced roasted duck with plum sauce	14.50

Other Main Dishes

Sweet & Sour

Battered, stir fired with sweet & sour sauce

<input type="checkbox"/> 22a	Chicken	10.90
<input type="checkbox"/> 22b	Pork	11.20
<input type="checkbox"/> 22c	Prawn	12.90
<input type="checkbox"/> 22d	Tofu	10.30
<input type="checkbox"/> 22e	Mock Chicken	10.90

Black Bean Chilli Sauce

Stir fried with slightly chilli black bean sauce

<input type="checkbox"/> 23a	Chicken	10.90
<input type="checkbox"/> 23b	Beef	11.30
<input type="checkbox"/> 23c	Prawn	12.90
<input type="checkbox"/> 23d	Mock Chicken	10.90
<input type="checkbox"/> 23e	Tofu	10.30

Spicy & Sichuan

Stir fired with slightly sweet & chilli sauce

<input type="checkbox"/> 24a	Chicken	10.90
<input type="checkbox"/> 24b	Prawn	12.90
<input type="checkbox"/> 24c	Mock Chicken	10.90
<input type="checkbox"/> 24d	Tofu	10.30

Ginger & Spring Onion

<input type="checkbox"/> 25a	Chicken	10.90
<input type="checkbox"/> 25b	Beef	11.30
<input type="checkbox"/> 25c	Prawns	12.90
<input type="checkbox"/> 25d	Mock Chicken	10.90

Dry Chilli

A traditional Szechuan spicy dry dish
with red chilli

<input type="checkbox"/> 26a	Chicken	11.50
<input type="checkbox"/> 26b	Prawns	12.90
<input type="checkbox"/> 26c	Mock Chicken	11.50

Other Main Dishes

<input type="checkbox"/> 33a	Fillet Steak in Fruity Sauce	14.60
<input type="checkbox"/> 33b	Fillet Steak in Black Pepper Sauce	14.60
<input type="checkbox"/> 34	Quick Stir Fried Lamb with Ginger & Spring Onion	12.10
<input type="checkbox"/> 35	Crispy Chilli Beef in Bird's Nest	11.50
<input type="checkbox"/> 36	Beef with Broccoli in Oyster Sauce	11.50
<input type="checkbox"/> 37	Lemon Chicken	11.20

Mushroom Dishes

<input type="checkbox"/> 37a	Stir Fried Chicken with Fresh Mushroom	10.90
<input type="checkbox"/> 37b	Stir Fried Beef with Fresh Mushroom	11.30
<input type="checkbox"/> 37c	Stir Fried Prawn with Fresh Mushroom	12.90

Sha Cha (with Peanut)

Stir fried with slightly spicy satay sauce

<input type="checkbox"/> 27a	Chicken	10.90
<input type="checkbox"/> 27b	Beef	11.30

Green Curry

<input type="checkbox"/> 28a	Chicken	10.90
<input type="checkbox"/> 28b	Beef	11.20
<input type="checkbox"/> 28c	Prawns	12.90
<input type="checkbox"/> 28d	Vegetables	10.70

Kung Po

Stir fried with sweet & spicy sauce (Battered)

<input type="checkbox"/> 29a	Chicken	11.30
<input type="checkbox"/> 29b	Prawn	13.50

Honey & Chilli

Stir fried with honey & chilli sauce (Battered)

<input type="checkbox"/> 30a	Chicken	12.00
<input type="checkbox"/> 30b	Beef	12.60
<input type="checkbox"/> 30c	Pork	12.10
<input type="checkbox"/> 30d	Prawn	13.60

Chinese Curry

<input type="checkbox"/> 31a	Chicken	11.00
<input type="checkbox"/> 31b	Beef	11.30
<input type="checkbox"/> 31c	Mixed Meat	12.90

Cashew Nut & Yellow Bean Sauce

<input type="checkbox"/> 32a	Chicken	11.20
<input type="checkbox"/> 32b	Prawn	12.90
<input type="checkbox"/> 32c	Mock Chicken	11.20

102-104 Kew Road, Richmond, Surrey TW9 2PQ

Tel 020 8940 9044

www.fourregionsrestaurant.co.uk

Vegetable

<input type="checkbox"/> 38	Chilli French Beans with preserved mustard green	9.80
<input type="checkbox"/> 38a	Mapo Tofu sliced beef with braised tofu in chilli sauce	10.30
<input type="checkbox"/> 38b	Vegetarian Mapo Tofu braised tofu in chilli sauce	10.30
<input type="checkbox"/> 39	Pak Choi with Garlic	9.80
<input type="checkbox"/> 40	Braised Aubergine in Black Bean Chilli Sauce	9.80
<input type="checkbox"/> 40a	Tofu, Aubergine and Japanese Mushroom Pot	10.30
<input type="checkbox"/> 40b	Braised Yuzi Tofu braised egg tofu with prawn & mushroom	15.00
<input type="checkbox"/> 41	Broccoli with Garlic and Ginger	9.80
<input type="checkbox"/> 42	Mixed Vegetables Chinese cabbage, French beans, snow peas, carrot and chayote stir fried with garlic	9.80
<input type="checkbox"/> 43	Mixed Vegetables with Tofu	10.20

Rice

<input type="checkbox"/> 43a	Prawn Fried Rice with XO Sauce with prawn, carrot, sweet corn	15.00
<input type="checkbox"/> 43b	Singapore Fried Rice with shrimp, chicken, egg & curry powder	8.60
<input type="checkbox"/> 43c	Special Fried Rice with diced chicken and shrimp	8.60
<input type="checkbox"/> 44	Vegetable Fried Rice	6.60
<input type="checkbox"/> 45	Egg Fried Rice	6.00
<input type="checkbox"/> 46	Jasmine Steamed Rice	5.00

Noodle

<input type="checkbox"/> 47	Singapore Fried Vermicelli vermicelli fried with shrimps, sliced chicken, egg and curry powder	10.50
<input type="checkbox"/> 48	Vegetarian Singapore Fried Vermicelli	9.40
<input type="checkbox"/> 49	Stir-Fry Chicken Noodle "Chow Mein"	9.70
<input type="checkbox"/> 50	Stir-Fry Prawn Noodle "Chow Mein"	11.90
<input type="checkbox"/> 51	Noodle with Beansprouts & Spring Onions	7.40
<input type="checkbox"/> 52	House Noodle "Chow Mein" stir fried prawns, chicken & beef	11.90
<input type="checkbox"/> 53	Mix Vegetable "Chow Mein"	9.50
<input type="checkbox"/> 54	Stir-Fry Chicken Udon Noodles	10.20
<input type="checkbox"/> 55	Stir-Fry Beef Udon Noodles	10.20
<input type="checkbox"/> 56	Stir-Fry Prawns Udon Noodles	12.30
<input type="checkbox"/> 57	Stir-Fry XO Udon Noodles with Prawns	15.00

House Meal Set £23.99 per head (minimum for 2 people)

Spring Rolls, Spare Ribs

Beef with Black Bean Sauce

Sweet & Sour Chicken

Special Fried Rice

Club Meal Set £33.99 per head (minimum for 2 people)

Combination of 5 Chef Choice of Starters

Crispy Aromatic Duck

Kung Po Chicken

Stir Fried Beef with Fresh Mushroom

Prawn with Ginger and Spring Onion

Mixed Vegetable

Special Fried Rice

Hot Plate Extra Charge at £2.00. Carry bag and take away box charge at 20p each.

There will be 12.5% optional service charge added to your bill. Prices include VAT at the current rate.

ALLERGIES AND INTOLERANCES

We have dish content information, including the 14 main allergen groups, available for your information. While every care is taken, we cannot guarantee any products are free from genetically modified ingredients, nuts, nuts derivatives. If you would like more information, please ask a member of the team.

Please note:

Whilst we take care to remove any small bones or shells from our dishes, there is a small chance that some may remain. Shrimp is a common ingredient used in many forms in Asian cooking.

☑ = Suitable for vegans All dishes and prices above are subject to availability.

(Vegetarian chicken is made of soya and gluten free)

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TEA ♦ COFFEE

Liqueur Coffee A choice of Whisky, Bailey's, Tia Maria or Kahlua	7.00	<input type="checkbox"/>
americano	2.80	<input type="checkbox"/>
espresso	(s) 1.80	<input type="checkbox"/>
	(d) 2.50	<input type="checkbox"/>

Tea (per person) Unlimited Refill		per cup
jasmine flower tea	茉莉香片	2.50 <input type="checkbox"/>
green tea	火點綠茶	2.50 <input type="checkbox"/>
ginseng oolong	人參烏龍	2.50 <input type="checkbox"/>
peppermint pleasure	薄荷香茶	2.50 <input type="checkbox"/>
citrus ginger	柑橘薑茶	2.50 <input type="checkbox"/>

FRUIT JUICES

Orange Juice	3.50	<input type="checkbox"/>	Apple Juice	3.50	<input type="checkbox"/>
Cranberry Juice	3.50	<input type="checkbox"/>	Guava Juice	3.50	<input type="checkbox"/>
Passion Fruit Juice	3.50	<input type="checkbox"/>	Pineapple Juice	3.50	<input type="checkbox"/>
Lychee Juice	3.50	<input type="checkbox"/>	Mango Juice	3.50	<input type="checkbox"/>

SOFT DRINKS

Elderflower Sparkle Presse	330ml	3.90	<input type="checkbox"/>
Ginger Beer Sparkling	330ml	3.90	<input type="checkbox"/>
Coke/Coke Zero/Lemonade		3.30	<input type="checkbox"/>
Tonic/Soda Water		3.00	<input type="checkbox"/>
Water Still/Sparkling	750ml	4.95	<input type="checkbox"/>
	375ml	2.95	<input type="checkbox"/>

BEER

Tsingtao China 4.7%	330ml	5.50	<input type="checkbox"/>
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DRAFT BEER

Kirin Ichiban 4.6%	half pint	3.30	<input type="checkbox"/>	pint	6.00	<input type="checkbox"/>
Carlsberg, Danish 3.8%	half pint	2.80	<input type="checkbox"/>	pint	5.00	<input type="checkbox"/>

SUGGESTED AFTER-DINNER COCKTAILS

Amaretto Sour amaretto, egg white, fresh lime juice	9.00	<input type="checkbox"/>
Espresso Martini espresso, Kahlua, vodka	9.00	<input type="checkbox"/>
Bailey Crash bailey, tia maria, milk	8.90	<input type="checkbox"/>
Monkey Brain archers, bailey, grenadine	6.80	<input type="checkbox"/>
After Eight bailey, cream de mento, kahlua	8.90	<input type="checkbox"/>
Limoncello Martini limoncello, vodka, lemon juice	8.90	<input type="checkbox"/>
B52 kahlua, baileys, grand mariner	6.80	<input type="checkbox"/>

FOUR REGIONS COCKTAILS 9.50

Four Regions
Hedrink gin, lychee puree, passion fruit juice, ginger and lemon grass

Hakka Garden
Grey Goose Vodka, lychee sake, lychee liqueur, passion fruit puree, lychee juice, lime and coconut milk

R & R
Tanqueray Gin, strawberry puree, strawberry liqueur, rose wine, lemon juice and topped up with soda water

Bangkok Mojito
White rum, passion fruit, guava juice, pineapple juice, lime, sugar & soda water

MARTINI COCKTAILS 9.00

Gin Martini
Tanqueray Gin, stirred with Dry Vermouth and garnished with olives

Vodka Martini
Grey Goose Vodka, stirred with Dry Vermouth and garnished with olives

French Martini
Vodka, Chambord, pineapple juice and a twist of lemon

Lychee Martini
Vodka, lychee liqueur, lychee juice and lemon juice

Porn Star Martini
Vanilla vodka, loads of fresh passion-fruit, passion fruit liqueur, passion fruit syrup, pineapple juice and lime w/a side of prosecco

Espresso Martini
vodka, coffee liqueur & espresso

BUBBLES 9.00

Kir Royale Creme de cassis topped with champagne

Aperol Spritz Aperol, prosecco and soda water

Bellini Raspberry, strawberry, Passion fruit, Peach or Lychee topped with Sparkling wine

BLOODY 9.00

Bloody Mary
Vodka, Tomato juice, Worcestershire sauce, Tabasco, Sea-salt, Celery salt, pepper and fresh lemon juice

MOCKTAILS ALCOHOL FREE 7.00

Lychee Crush
Lychee fruit, lychee juice and grenadine

Virgin Mojito
Apple juice, fresh mint and lime juice

Smooth Peach
Peach and apple juice and grenadine

Virgin Mary
Tomato juice, Worcestershire sauce, Tabasco, Sea-salt, Celery salt, pepper and fresh lemon juice

THE CLASSIC 9.00

Daiquiri
White rum, fresh lime juice and sugar syrup

Mojito
White rum, fresh mint, lime juice and soda water

Cosmopolitan
Vodka, Cointreau, cranberry juice and fresh lime juice

Margarita
Tequila, Cointreau and lime juice

Pina Colada
Rum, coconut milk, and pineapple juice

Whisky Sour
Bourbon whisky, fresh lemon juice, syrup, bitters and egg white

Singapore Sling
Gin, Cherry Brandy, Benedictine, lemon juice, Grenadine, pineapple juice and Tonic Water

Long Island Ice Tea
Vodka, Gin, Rum, Tequila, Cointreau, lemon, and syrup, topped with coke

Sex on the Beach
Peach Schnapps, Vodka, orange juice and cranberry juice

Mai Tai
Rum, Grand Marnier, fresh lime juice, Orgeat syrup, orange juice and pineapple juice

Old Fashion
Bourbon Whisky, sugar syrup and bitter stirred over ice

Negroni
Tanqueray Gin, Campari and Sweet Vermouth garnished with twist of orange

Amaretto Sour
Amaretto, fresh lemon juice, syrup, bitters and egg white

White Russian
Vodka, coffee liqueur, cream

CHAMPAGNE & SPARKLING WINE

Prosecco Extra Dry Ponte, Italy 175ml Bottle
dry with fruity flavours of green apple, honeydew, melon, pear and honey suckle 6.90 26.50

H. Lanvin & Fils Champagne France 9.00 37.00

Laurent Perrier La Cuvée NV France 63.00

Laurent Perrier Cuvée Rosé Brut NV France 83.00
fresh strawberry, raspberrry, blackcurrant, cherry and red currant characters

ROSÉ WINE

Pinot Grigio Rosé, Ponte Italy 175ml 250ml Bottle
dry and soft with aromas of acacia and citrus flavours 6.35 8.65 24.50

Côtes de Provence Rosé 27.50
Diamarine Côteaux Varois en France
pale with fresh redcurrant and citrus peel aromas

SAKE

Hot Sake 14.5% Japanese 300ml 13.50

PLUM WINE

Plum Wine 10% Japanese 175ml Bottle
one of the world's favourite mellow drinks 6.45 25.50

WHITE WINE

Dry, Crispy & Refreshing 175ml 250ml Bottle

Sauvignon Blanc CYT, Chile 5.95 7.95 23.00
dry and lively with intense citrus green apple, melon notes

Pinot Grigio Ponte, Italy 6.90 9.20 26.50
Light, crispy and dry with subtle stone fruit and baked citrus

Picpoul de Pinet Cuvee Thetis, France 28.50

Fruity, Vibrant Whites 175ml 250ml Bottle

Viognier 7.40 9.95 29.50
Patriarche Vin de France
grassy notes with peach, rose, pineapple and mango

Chenin Blanc South Africa 29.95
fine mineral and apple notes with honey, greenape and lemon

Chardonnay Solonder, Australia 29.95
peach and stone fruit flavours and good body

Aromatic Whites Bottle

Sauvignon Blanc 29.95
Esk Valley, New Zealand

Rich, Ripe Whites

Sancerre France 43.95
an intense, round sancerre with ripe gooseberry and zesty acidity

Chablis Moreau, France 41.95
fresh and delicate with zesty citrus, white flowers and a streak of steely minerality

RED WINE

Light, Bodied Red 175ml 250ml Bottle

Merlot CYT mountain range, Chile 5.95 7.95 23.45
soft and smooth with vibrant plum, red berry flavours & velvety finish

Fruity, Vibrant Reds 175ml 250ml Bottle

Montepulciano Italy 6.05 8.35 23.95
ripe and gentle with blackberry, morello cherry and some spicy notes

Shiraz Solonder, Australia 25.45
ripe cherry and raspberrry flavours with pepper and toasty oak

Pinot Noir Esk Valley, New Zealand 32.45
bramble fruit, cherry, spice, soft tannins and a bright finish

Pinotage South Africa 26.45
black cherry and raspberrry with a savoury, oak finish

Medium Bodied, Oaky Reds 175ml 250ml Bottle

Malbec Argentina 7.00 9.65 27.95
vibrant and fresh with notes of plum, berry fruits, vanilla & hints of oak

Spicy and Rich Reds Bottle

Rioja A larde Reserve, Spain 30.50
spicy clove, vanilla aromas with red & black fruits, full-bodied & velvety

Côtes du Rhône France 28.50
Juice, powerful and fruity with black currant, raspberrry & white pepper

Légende Médoc France 44.95
complex red fruits mingled with sweet spices and liquorice

There will be 12.5% optional service charge added to your bill.
Prices include VAT at the current rate.