

Four Regions 食之地

CONTACT • LESS • MENU

102-104 Kew Road, Richmond, Surrey TW9 2PQ
Tel 020 8940 9044
www.fourregionsrestaurant.co.uk

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"/> 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"/> D8	Steamed Sweet Egg Custard Buns (3)	6.60
<input type="checkbox"/> D2	Har Gau (4) King prawn and bamboo shoot, translucent pastry	6.60	<input type="checkbox"/> D9	Lotus Leaf Wrapped Glutinous Rice (2)	6.60
<input type="checkbox"/> D3	Shu Mai (4) Pork with shrimps & shitake in won ton pastry	6.60	<input type="checkbox"/> D10	Steamed Beancurd Skin Roll (3) 6	
<input type="checkbox"/> D4	Prawn & Chive Dumpling (3)	6.60	<input type="checkbox"/> D11	Steamed Chicken & Mushroom Bun (3)	
<input type="checkbox"/> D5	Shanghai Pork Dumplings (4) Dumplings with pork & coriander filling	6.60	<input type="checkbox"/> D12	Steamed Hoi Sin	
<input type="checkbox"/> D6	Char Siu Bun (3) Fluffy white bun, honey barbecued pork (p.s. discard baking paper)	6.60	<input type="checkbox"/> D13	Shiitake M. Siu M.	

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	Lobster with Ginger & Spring Onion	55.00
<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

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"/> Lettuce each 30p	
<input type="checkbox"/> 19b	Crispy Duck Salad Marinated crispy duck with hoi sin sauce on green salad & seasonal fruit		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 fried 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

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"/> 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

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Beef with Black Bean Sauce

Sweet & Sour Chicken

Special Fried Rice

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

Combination of 5 Chef Choice of Starters

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Crispy Aromatic Duck

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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**
americano **2.80**
espresso (s) **1.80** (d) **2.50**

- Tea (per person) Unlimited Refill _____ per cup
- jasmine flower tea** 茉莉香片 **2.50**
green tea 火點綠茶 **2.50**
ginseng oolong 人參烏龍 **2.50**
peppermint pleasure 薄荷香茶 **2.50**
citrus ginger 柑橘薑茶 **2.50**

FRUIT JUICES

- Orange Juice** **3.50** **Apple Juice** **3.50**
Cranberry Juice **3.50** **Guava Juice** **3.50**
Passion Fruit Juice **3.50** **Pineapple Juice** **3.50**
Lychee Juice **3.50** **Mango Juice** **3.50**

SOFT DRINKS

- Elderflower Sparkle Presse** 330ml **3.90**
Ginger Beer Sparkling 330ml **3.90**
Coke/Coke Zero/Lemonade **3.30**
Tonic/Soda Water **3.00**
Water Still/Sparkling 750ml **4.95**
375ml **2.95**

BEER

- Tsingtao** China 4.7% 316ml **5.50**

DRAFT BEER

- Kirin Ichiban** 4.6% half pint **3.30** pint **6.00**
Tiger, Singapore 4.7% half pint **3.60** pint **6.50**
Poretti, Italy 4.8% half pint **3.30** pint **6.00**

SUGGESTED AFTER-DINNER COCKTAILS

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

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**

- Strawberry Daiquiri**
White rum, fresh strawberries, lime juice, simple 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 **6.90** **26.50**
dry with fruity flavours of green apple, honeydew, melon, pear and honey suckle

- 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, raspberry, blackcurrant, cherry and red currant characters

ROSÉ WINE

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

- 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 **6.45** **25.50**
one of the world's favourite mellow drinks

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** Cuvée 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 raspberry 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 raspberry 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, raspberry & 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.