



Classic Set Menu

£33.95 /person

(Minimum for Two)

£33.95 /人

Appetizer

Classic Starter Platter

Crispy Seaweed Vegetable Spring Rolls
Sesame Prawn on Toast Satay Chicken on Skewers
海草, 春卷, 虾多士, 沙爹鸡串



2nd Course

Crispy Aromatic Duck

served with cucumber, spring onion & hoi-sin sauce
香酥鸭



Main Course

Sweet & Sour Chicken

咕嚕鸡

Crispy Shredded Chili Beef

干牛丝

Dry-fried Green Beans (v)

斋干煸四季豆

Egg Fried Rice

蛋炒饭



ABOUT US

Our Grade 2 listed building, believed to be the second oldest in Windsor, dates back to 1423. Many original features are still well protected here, including a very rare Dragon Beam, thought to be one of only ten still existing in England. The building was initially known as The Engine House. A stone plaque relating to this can be seen above the adjoining alleyway.

There are long-passed-down stories of secret underground tunnels leading from our cellar to Windsor Castle, possibly to allow King Henry VIII to sneak in his many mistresses. We prefer to think it was a very forward-thinking monarch designing a direct route to collect a takeaway – but maybe not! The truth is that nobody knows, as most local records had burnt in the 17th century.

Considering the age and beauty of our building, we had to make an extra special effort when deciding on our furnishings. Hence, all our furniture was hand-made in the classical China style. The carpenter is a famous Beijing family who can trace their business back twelve generations.

Most importantly--our food. Many people need to know that what they consider Chinese food is Hong Kong style. They were brought over by early immigrants 50 or 60 years ago, who then changed the recipes to suit perceived Western tastes.

We have a very different and unique vision here at 1423 China Kitchen. We offer a truly authentic Chinese dining experience, and you can fully enjoy discovering the two parts menu available here for you to choose from.

We use only the best local product and many seasonings, spices, and other fresh ingredients imported directly from Szechuan. We have designed a menu to suit all tastes and budgets. Of course, we list your all-time favorites, albeit with a twist, but you will also find many exotic dishes rarely seen in the UK. We are also pleased to offer a comprehensive menu for vegetarians and vegans.

To ensure that our food is served at its very best. All are freshly prepared and cooked by our kitchen team – led by a genuine 5-star Chinese Master Chef – only at the point of being ordered. No MSG.

We have continued qualified 5 Star Hygiene Rating, representing the highest hygiene rate in this country.

Do you know the ghost here?

According to the Royal Berkshire History website:

... a ghostly figure wearing a stiff white collar and a hat like a Quaker with long flowing hair and a beard haunts 1423 China Kitchen in Church Lane...

Footsteps can sometimes be heard upstairs!

There have been many unexplained occurrences in the building over the years, with some guests even claiming to feel a ghostly presence!

HORS D' OEUVRES 头盘拼盘

- 1423 Traditional Starter Platter £12.95/person
(min for 2)

Dry Ribs, Crispy "Seaweed", Sesame Prawn on Toast,
Satay Chicken on Skewers, Vegetable Spring Rolls

传统拼盘 (2人起做) (干骨, 海草, 虾多士, 沙爹鸡串, 素春卷) £12.95/人

- 1423 Seafood Starter Platter £13.95/person
(min for 2)

Chiu Yim Squid, Chiu Yim King Prawn,
Meat Spring Rolls, Sesame Prawn on Toast, Crab Claw

海鲜拼盘 (2人起做) (椒盐鱿鱼, 椒盐虾球, 肉春卷, 芝麻虾, 蟹钳) £13.95/人

1423 TAPAS 头盘

Prawn Crackers	虾片	£4.95
Crispy 'Seaweed'	海草	£8.95
Vegetable Spring Rolls (4) (v)	素春卷	£9.95
Satay Chicken on Skewers (4)	沙爹鸡串	£9.95
Sesame Prawn on Toast (4)	虾多士	£9.95
Fried King Prawn Wonton (6)	炸云吞	£10.95
Smoked Shredded Chicken	熏鸡丝	£11.95
Golden Chicken	金香鸡	£12.95
Tempura King Prawns	天妇罗虾	£12.95
Lettuce Wrapped Chicken	鸡肉生菜包	£12.95



STARTER - RIBS 排骨

Dry Spare Ribs	干炸排骨	£10.95
BBQ Ribs	烧汁排骨	£10.95
Capital Ribs	京汁排骨	£10.95
Honey Ribs	蜜汁排骨	£10.95

CHIU YIM TAPAS 椒盐

tossed in peppercorns & spiced salt

Chiu Yim Ribs	椒盐排骨	£10.95
Chiu Yim Tofu (v)	椒盐豆腐	£10.95
Chiu Yim Chicken	椒盐鸡丁	£12.95
Chiu Yim Chicken Wings	椒盐鸡翅	£12.95
Chiu Yim King Prawns	椒盐虾球	£13.95
Chiu Yim Squids	椒盐鱿鱼	£13.95
Chiu Yim Soft Shell Crab (1)	椒盐软壳蟹	£19.95
Chiu Yim Lobster Tail (1)	椒盐龙虾尾	£22.95

DIM SUM PLATTER 点心拼盘

£14.95 for 1 person

£12.95/person for 2 or more people

一人份£14.95, 两人及以上每份£12.95

Including (1pcs/pp):

Siu Mai

Xiao Long Bao

Chicken Dumpling

Pork Dumpling

King Prawn Dumpling

Spinach & King Prawn Dumpling

烧麦, 小笼包, 鸡肉饺, 猪肉饺, 虾饺, 菠菜虾饺 (每人份各一只)

DIM SUM 点心

Chicken Dumplings (4) 鸡肉饺 £7.95

Pork Dumplings (4) 猪肉饺 £7.95

Siu Mai (4) 烧麦 £8.95

King Prawn Dumplings (4) 水晶虾饺 £8.95

Vegetable Dumplings (4) (v) 蔬菜饺 £8.95

Xiao Long Bao (4) 小笼包 £8.95

Mushroom & Vegetable Buns (3) (v) 蔬菜包 £8.95

King Prawn & Spinach Dumplings (3) 菠菜虾饺 £8.95

Scallop Dumplings (3) 带子虾饺 £9.95

Char Siu Bun (3) 叉烧包 £9.95

Chicken Bun (3) 鸡肉包 £9.95



SOUP 汤

Sweetcorn Soup (v)	粟米羹 £6.95
Chicken & Sweetcorn Soup	鸡米羹 £6.95
Crab Stick & Sweetcorn Soup	蟹米羹 £6.95
King Prawn Wonton Soup (with pork)	云吞汤 £7.95

AUTHENTIC SOUP 中餐汤

Hot & Sour Soup	酸辣汤 £6.95
Vegetarian Hot & Sour Soup (v)	素酸辣汤 £6.95
Vegetable Soup with Tofu (v)	青菜豆腐羹 £6.95
Egg Drop Soup with Tomato	番茄蛋花汤 £6.95
Egg Drop Soup with Purple Seaweed	紫菜蛋花汤 £6.95
'West Lake' Beef Soup	西湖牛肉羹 £7.95
Fish Ball Soup with Purple Seaweed	紫菜鱼丸羹 £7.95

ALL SOUP could be served in
Big Bowl served for 6-8 people (大份汤) £29.95

AROMATIC CRISPY DUCK 香酥鸭

1/4 Quarter	£18.95
1/2 Half	£36.95
Whole	£72.95

served with pancakes, cucumber, spring onions & hoi-sin sauce

AUTHENTIC COLD DISH 凉菜

Smacked Cucumber	蒜泥黄瓜	£9.95
the slippery cucumber is permeated with the intriguing aroma of spice and sesame oil, with scattering of garlic and vinegar		
Golden Deep-fried Peanuts	炸花生米	£9.95
Thin-Sliced Pork Rolls in Spicy Garlicky Sauce	蒜泥白肉	£12.95
the secret dressing for this dish is made with a specially prepared soy sauce that has undertones of sweetness and a delicate, spicy aroma		
Mouthwatering Sichuan Chicken	口水鸡	£12.95
shredded chicken slivers in chef's special chilli sauce		
Man-and-Wife Offal Slices	夫妻肺片	£13.95
made with a mixture of lean beef and innards (ox tongue & ox stomachs) stewed in a delicious aromatic broth, with chef's special hot and zingy sauce		



1423 ROAST SEA BASS

招牌烤鱼

鱼底£13.95 招牌烤鱼自选配菜 (5种起做)

口味选择: 豉椒 香辣 番茄

Fish Base £13.95 + your own choice (minimum 5)

You could choose your favourite ingredients to make your own unique dish, you can choose as many ingredients as you like.

Choice of Flavor: Black Beans, Hot & Spicy, Tomato

£7.95 for every single option

Broccoli 西兰花 Chinese Leaf 大白菜 Potatoes 土豆

Crab Sticks 蟹足棒 Bamboo Shoot 笋片 Vermicelli Noodle 粉丝

£8.95 for every single option

Tofu 豆腐 Dry Tofu 干豆腐 Fish Balls 鱼丸

Mangetout 荷兰豆 Straw Mushroom 草菇

£9.95 for every single option

Flat Potato Noodle 宽粉 Lotus Root Slices 藕片 Pak Choy 小白菜

Enoki Mushroom 金针菇 Chinese Fragrant Mushroom 香菇

Chicken 鸡肉 Beef 牛肉 Ham 火腿

Pork Belly 五花肉 Spare Ribs 排骨

£11.95 for every single option

Lamb 羊肉 Pig's Intestines 肥肠

Beef Omasum 牛百叶 Beef Tripe 牛肚 King Prawns 虾球

1423 ASSORTED DRY-WOK

麻辣香锅

麻辣香锅自选配菜 (4种起做)

You could choose your favourite ingredients to make your own unique dish & you can choose as many ingredients as you like (minimum 4)

£7.95 for every single option

Broccoli 西兰花 Chinese Leaf 大白菜 Potatoes 土豆
Crab Sticks 蟹足棒 Bamboo Shoot 笋片 Vermicelli Noodle 粉丝

£8.95 for every single option

Tofu 豆腐 Dry Tofu 干豆腐 Fish Balls 鱼丸
Mangetout 荷兰豆 Straw Mushroom 草菇

£9.95 for every single option

Flat Potato Noodle 宽粉 Lotus Root Slices 藕片 Pak Choy 小白菜
Enoki Mushroom 金针菇 Chinese Fragrant Mushroom 香菇
Chicken 鸡肉 Beef 牛肉 Ham 火腿
Pork Belly 五花肉 Spare Ribs 排骨

£11.95 for every single option

Lamb 羊肉 Pig's Intestines 肥肠
Beef Omasum 牛百叶 Beef Tripe 牛肚 King Prawns 虾球

CHICKEN 西式鸡肉

Sweet & Sour Chicken Balls	炸鸡球	£13.95
Sweet & Sour Chicken	菠萝咕噜鸡	£13.95
Chicken with Black Beans	豉椒鸡	£13.95
Sichuan Chicken	甜辣鸡	£13.95
Chicken with Ginger & Spring Onions	姜葱鸡	£13.95
Lemon Chicken	柠檬鸡	£14.95
Thai Chicken with Lemongrass	泰式香茅鸡	£14.95
Chicken with Black Peppers	黑椒鸡	£14.95
Chicken with Cashew Nuts	腰果鸡	£16.95

AUTHENTIC CHICKEN 中餐鸡肉

Gong Bao Chicken	宫保鸡丁	£16.95
a glorious medley of chicken, golden peanuts and bright red chillies; the sauce is based on sweet & sour flavour, with spiciness and a trace of Sichuan pepper		
Twiced Cook Chicken	回锅鸡	£16.95
quick-fried chicken with chef's special sauce; plenty of hot & beany flavorings		
'Three Cups' Chicken	三杯鸡	£16.95
a cup of Chinese wine, a cup of soy sauce and another cup of sesame oil		
Stewed Chicken with Mushroom	小鸡宽粉炖蘑菇	£16.95
Spicy Chicken with Potatoes	重庆烧鸡公土豆	£16.95
Fragrant Chicken in A Pile of Chillies	无骨辣子鸡	£24.95

AUTHENTIC PORK 中餐猪肉

Sweet & Sour Pork	菠萝咕鲁肉	£15.95
Twice Cooked Pork quick-fried pork belly with chef's special sauce; plenty of hot & beany flavorings	回锅肉	£16.95
Country-Style Stir-Fried Pork quick-fried pork belly with chef's special chilli sauce	农家小炒肉	£16.95
Sweet & Sour Ribs	糖醋小排	£16.95
Red-braised Pork	红烧肉	£17.95
Quick Fried Pork Intestines	溜肥肠	£19.95
Pork Belly with Preserved Mustard Greens	梅菜扣肉	£23.95

BEEF 西式牛肉

Crispy Shredded Chilli Beef	干牛丝	£14.95
Sichuan Beef	甜辣牛肉	£14.95
Beef with Ginger & Spring Onions	姜葱牛肉	£14.95
Beef with Black Beans	豉椒牛肉	£14.95

AUTHENTIC BEEF & LAMB 中餐牛羊肉

Lamb with Cumin 孜然羊肉 £19.95

Stewed Beef Brisket with Potatoes 牛腩烧土豆 £19.95

Boiled Beef Slices in A Fiery Sauce 水煮牛肉 £28.95

sensationally hot,the slice beef based on lashings of chili bean sauce and finished off with a sizzling pile of ground chillies and lip-tingling Sichuan pepper,served in a large bowl

Assorted Meat in A Fiery Sauce 毛血旺 £35.95

pig or duck' s blood, sliced beef and ox-tripe with chef's special spicy chili oil soup sauce, if pig/duck's blood has no stock, tofu will replaced

BEEF FILLET 牛柳

Beef Fillet with Black Pepper 黑椒牛柳 £28.95

Mongolian Beef Fillet 蒙古牛柳 £28.95

Capital Beef Fillet 京汁牛柳 £28.95

DRY WOK 干锅

Dry Wok Pork Intestines 干锅肥肠 £19.95

Dry Wok Beef Tripe 干锅牛百叶 £19.95

Dry Wok Cabbages with Chillies 手撕包菜五花肉 £19.95

(with pork)

KING PRAWNS 虾

Sichuan King Prawns 甜辣虾 £16.95

King Prawns with Black Beans 豉椒虾 £16.95

Sweet & Sour King Prawns 菠萝咕噜虾 £16.95

Gong Bao King Prawns 宫保虾球 £18.95

a glorious medley of prawn, golden peanuts and bright red chillies; the sauce is based on sweet & sour flavour, with spiciness and a trace of Sichuan pepper

Salted Egg-yolk King Prawns 咸蛋黄虾球 £18.95

FROM THE SEA... 海鲜

Fish Slices in A Fiery Sauce 水煮鱼 £35.95

a dish based on lashings of chili bean sauce and finished off with a sizzling pile of ground chillies and lip-tingling Sichuan pepper

Sea Bass in A Soup of Pickled Mustard Greens 酸菜鱼 £35.95

cooked with pickled greens, garlic, ginger and chilli sauce and adding a scattering of spices and hot oil

Steamed Sea Bass 清蒸鲈鱼 £35.95

Sweet & Sour Crispy Sea Bass 松鼠鲈鱼 £49.95

Squid with Cumin 孜然鱿鱼 £16.95

Mongolian Squid 蒙古鱿鱼 £17.95

Stir-Fried Lobster & Crab 炒龙虾 & 螃蟹 Seasonal Price

with Ginger & Spring Onion 姜葱 时价

with Ginger & Spring Onion (on a crispy noodle base) 姜葱带面底

with Black Beans 豉椒

in Hot & Fragrant Flavour 香辣



TOFU 豆腐

Mapo Tofu

麻婆豆腐 £15.95

one of the most famous Sichuan dishes and epitomized Sichuan's culinary culture, cooked with Sichuan pepper, scattering of ground pork

Dry Tofu with Hot Chilies (v)

尖椒豆腐皮 £15.95

tender dried tofu with hot red & green peppers

Savoury Tofu with Seafood

海鲜豆腐煲 £19.95

CURRY 咖喱

Chicken Curry

咖喱鸡 £13.95

Barbecued Pork Curry

咖喱叉烧 £14.95

Beef Curry

咖喱牛肉 £14.95

King Prawn Curry

咖喱虾球 £16.95

AUTHENTIC VEGETABLES 中餐蔬菜

A Medley of Vegetables (v) 炒杂菜 £12.95

Stir-fry Broccoli with Garlic (v) 蒜蓉西兰花 £12.95

Stir-Fried Potato Slivers with Chilli (v) 酸辣土豆丝 £13.95

Chinese Leaf with Vinegar (v) 醋溜白菜 £13.95

Stir-fry Tomato & Egg 番茄炒鸡蛋 £13.95

Stir-fry Pak Choy with Garlic (v) 蒜蓉小白菜 £14.95

Ants Climbing A Tree 蚂蚁上树 £14.95

if you dangle a few strands of these noodles from your chopsticks, tiny morsels of meat will cling to them like 'ants climbing a tree'; with minced pork

Chef' s Special Fish Fragrant Aubergine 鱼香茄子 £14.95

Dry-Fried Green Beans with Minced Pork 干煸四季豆 £14.95
cooked with scattering of ground pork, the green beans are tender and juicy

Pickled Beans with Minced Pork 酸豆角炒肉末 £14.95

Pak Choy with Mushrooms (v) 香菇小白菜 £16.95

Morning-Glory with Preserved Bean-Curd Sauce (v) Seasonal
椒丝腐乳空心菜 Price时价

Stir-Fried Morning-Glory with Garlic (v) 蒜蓉空心菜 Seasonal
Price时价



RICE & CHIPS

饭 & 薯条

Steamed Rice	白饭	£3.80
Chips	薯条	£5.95
Egg Fried Rice (free-range egg)	蛋炒饭	£6.95
Chiu Yim Chips	椒盐薯条	£8.95
Chicken Fried Rice	鸡丝炒饭	£11.95
Yeung Chow Fried Rice	扬州炒饭	£12.95
Singapore Fried Rice	星洲炒饭	£12.95
Beef Fried Rice	牛肉炒饭	£13.95
King Prawn Fried Rice	大虾炒饭	£13.95
Fried Rice with Salted Egg-yolk	咸蛋黄炒饭	£13.95
Mixed Meat Fried Rice	杂烩肉炒饭	£14.95
Beef Brisket Rice	牛腩饭	£14.95
Mixed Seafood Fried Rice	海鲜饭	£14.95

SINGAPORE VERMICELLI NOODLE

星米

Vermicelli Noodles with Vegetables (v)	蔬菜星米	£11.95
Classic Vermicelli Noodles	星洲米粉	£12.95
Vermicelli Noodles with King Prawns	大虾星米	£14.95

NOODLES 面条

Plain Noodles (v)	净面	£9.95
Noodles with Bean Sprouts (v)	豆芽炒面	£10.95
Noodles with Mixed Vegetables (v)	蔬菜炒面	£10.95
Noodles with Chicken	鸡丝炒面	£11.95
Noodles with Beef	牛肉炒面	£12.95
Noodles with King Prawns	大虾炒面	£13.95
Spicy Udon with Chicken	老干妈鸡肉炒乌冬	£14.95
Spicy Udon with Seafood	老干妈三鲜炒乌冬	£14.95

AUTHENTIC NOODLES & DUMPLINGS

中餐面 & 水饺

Beef Fried Ho Fun	干炒牛河	£14.95
Chef' s Special Dan Dan Noodles	担担面	£14.95
Beijing Fried Sauce Noodles	炸酱面	£14.95
Beef Brisket Soup Noodles	招牌牛腩汤面	£14.95
King Prawn Wonton Soup Noodles	大虾云吞汤面	£14.95
Chinese Leaf & Pork Dumplings (12)	猪肉白菜水饺	£13.95
King Prawn Wonton in Spicy Oil Soup	红油抄手	£14.95

Allergy Advice

In compliance with food labelling regulation- EC1169/2011. Customers are advised to let our staff know if any food may cause allergic reaction prior to order.

If you would like to know the list of ingredients used in a particular dish from our menu, our manager will be happy to assist you.

14 Allergens

Coming to a food label near you



The way allergens are labelled on prepacked foods is changing because of new regulations. The Food Information Regulation, which comes into force in December 2014, introduces a requirement that food businesses must provide information about the allergenic ingredients used in any food they sell or provide.

There are 14 major allergens which need to be mentioned (either on a label or through provided information such as menus) when they are used as ingredients in a food. Here are the allergens, and some examples of where they can be found:

1	 Celery This includes celery stalks, leaves, seeds and the root called celeriac. You can find celery in celery salt, salads, some meat products, soups and stock cubes.
2	Cereals containing gluten Wheat (such as spelt and Khorasan wheat/Kamut), rye, barley and oats is often found in foods containing flour, such as some types of baking powder, batter, breadcrumbs, bread, cakes, couscous, meat products, pasta, pastry, sauces, soups and fried foods which are dusted with flour. 
3	 Crustaceans Crabs, lobster, prawns and scampi are crustaceans. Shrimp paste, often used in Thai and south-east Asian curries or salads, is an ingredient to look out for.
4	Eggs Eggs are often found in cakes, some meat products, mayonnaise, mousses, pasta, quiche, sauces and pastries or foods brushed or glazed with egg. 
5	 Fish You will find this in some fish sauces, pizzas, relishes, salad dressings, stock cubes and Worcestershire sauce.
6	Lupin Yes, lupin is a flower, but it's also found in flour! Lupin flour and seeds can be used in some types of bread, pastries and even in pasta. 
7	 Milk Milk is a common ingredient in butter, cheese, cream, milk powders and yoghurt. It can also be found in foods brushed or glazed with milk, and in powdered soups and sauces.
8	Molluscs These include mussels, land snails, squid and whelks, but can also be commonly found in oyster sauce or as an ingredient in fish stews. 
9	 Mustard Liquid mustard, mustard powder and mustard seeds fall into this category. This ingredient can also be found in breads, curries, marinades, meat products, salad dressings, sauces and soups.
10	Nuts Not to be mistaken with peanuts (which are actually a legume and grow underground), this ingredient refers to nuts which grow on trees, like cashew nuts, almonds and hazelnuts. You can find nuts in breads, biscuits, crackers, desserts, nut powders (often used in Asian curries), stir-fried dishes, ice cream, marzipan (almond paste), nut oils and sauces. 
11	 Peanuts Peanuts are actually a legume and grow underground, which is why it's sometimes called a groundnut. Peanuts are often used as an ingredient in biscuits, cakes, curries, desserts, sauces (such as satay sauce), as well as in groundnut oil and peanut flour.
12	Sesame seeds These seeds can often be found in bread (sprinkled on hamburger buns for example), breadsticks, houmous, sesame oil and tahini. They are sometimes toasted and used in salads. 
13	 Soya Often found in bean curd, edamame beans, miso paste, textured soya protein, soya flour or tofu, soya is a staple ingredient in oriental food. It can also be found in desserts, ice cream, meat products, sauces and vegetarian products.
14	Sulphur dioxide (sometimes known as sulphites) This is an ingredient often used in dried fruit such as raisins, dried apricots and prunes. You might also find it in meat products, soft drinks, vegetables as well as in wine and beer. If you have asthma, you have a higher risk of developing a reaction to sulphur dioxide. 

A discretionary 10% service charge will be added to your bill.