

清 香 園

Oriental Diner By Buckley Arms

Welcome to Buckley Arms Oriental Diner

In the heart of the beautiful Welsh countryside, you have found a little treasure known as Qing Xiang Garden. Nestled within a charming English hotel dating back to 1873, we bring together the best of British elegance and the rich flavors of Chinese cuisine to create an unparalleled dining experience.

Chef Qing didn't start his journey in a professional kitchen. He spent his entire life working in a bank before moving to the UK. Now, he's turning his lifelong hobby into a career. This unique background is what makes his cuisine so special. It's genuine, down-to-earth, and filled with the kind of care that comes only from cooking for loved ones.

His dishes are straightforward yet exquisitely refined, each one carrying the taste of home. Whether it's a classic Chinese stir-fry or a comforting stew, Chef Qing's magical touch and years of cooking for his family shine through, offering a dining experience that's both memorable and heartwarming.

At Buckley Arms, what Chef Qing serves is more than just food – it's a celebration of life and a gathering of flavors akin to a family reunion. We invite you to come and savor Chef Qing's culinary creations, to experience the warmth and comfort of home cooking. Whether you're staying at the hotel or living nearby, Buckley Arms Oriental Diner is your spot to indulge in a meal that's as familiar as it is delicious.





APPETIZERS

小味先行

Golden Tempura Prawns

大虾天妇罗

Lightly battered, golden-fried prawns, offering a crispy texture and tender seafood delight.

£5.00

Golden Crispy Chicken Balls

脆皮鸡球

Juicy chicken encased in a crispy golden batter, a delightful bite-sized treat.

£4.00

Crispy Spring Rolls

脆皮春卷

A crispy wrap filled with a mix of vegetables, fried to golden perfection.

£4.00

Sea Salted Fresh Edamame

海盐毛豆

Freshly boiled edamame sprinkled with sea salt, a simple and healthy appetizer.

£3.00

Crispy Prawn Crackers

酥脆虾片

Airy and crisp, these prawn crackers are a perfect light start with a hint of the sea.

£2.00

SOUPS



汤品

Fresh Shrimp Wonton Soup

鲜虾云吞汤

Delicate wontons filled with succulent shrimp, swimming in a flavorful and aromatic broth..

£6.70

Seaweed Egg Drop Soup

紫菜蛋花汤

A classic comfort soup with silky egg ribbons and nourishing seaweed in a light, savory broth.

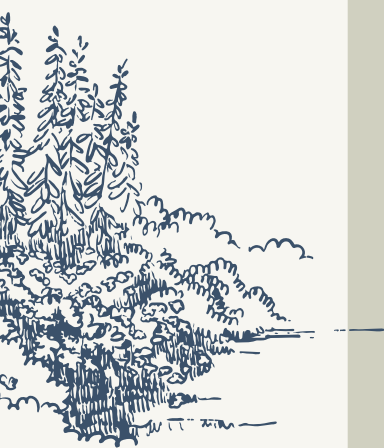
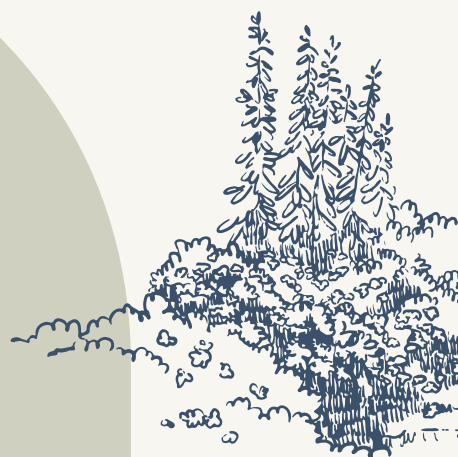
£3.50

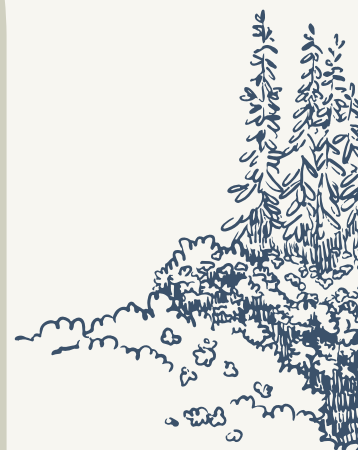
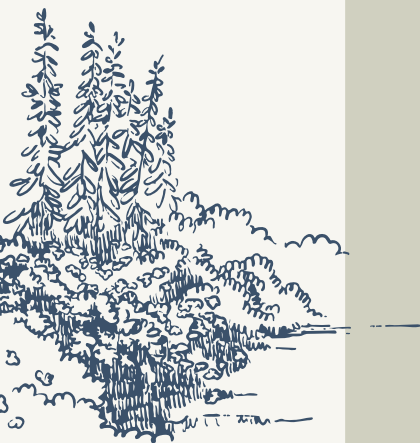
Crab and Sweet Corn Soup

蟹肉玉米羹

Creamy, sweet corn soup enriched with a hint of spice, offering a delightful balance of flavors.

£4.00





CHEF'S SPECIALS

厨师精选

Savory Roasted Chicken Wings

香烤秘制鸡翅

Marinated and roasted to perfection, available in Korean Spicy, Honey Glaze, and Salt & Pepper flavors.
£5.50

Sesame Prawn Toast

芝麻虾多士

Crispy toast topped with minced prawn and sesame seeds, offering a delightful contrast of crunchy and tender textures.
£4.00

Grilled Spareribs Delight

香烤排骨

Smoky and tender ribs, available in Korean Spicy, Honey Glaze, and Salt & Pepper flavors.
£5.50

Flavorful Three-Shreds Salad

凉拌三丝

A light mix of cucumber, carrot, and jellyfish, dressed in a savory sauce for a refreshing crunch.
£5.60

Refreshing Chilled Tofu

凉拌豆腐

Smooth tofu seasoned with soy, vinegar, and sesame, offering a delicate and refreshing taste.
£5.00

Snow Fungus and Pear Soup

小吊梨汤

A soothing blend of tender snow fungus and sweet mini pears, not only serves as an appetizer but can also be enjoyed as a dessert.
£6.50

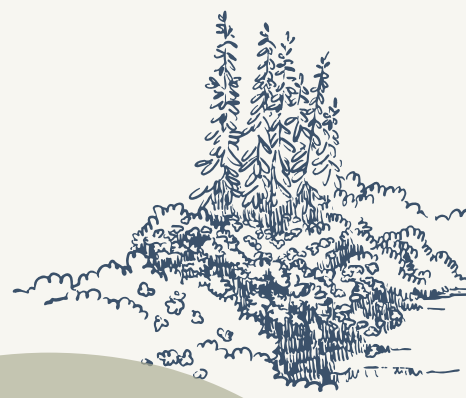
Dim Sum Trilogy

精选点心

Enjoy six pieces of Three varieties: Crystal Shrimp Dumplings and Pork Siu Mai, accompanied by Xiaolongbao.
£6.80

MAIN COURSE

大味登场



CARBOHYDRATE CHOICES

主食

Egg Fried Rice 蛋炒饭

Lightly seasoned rice stir-fried with eggs, offering a simple, yet comforting taste
£4.00

Yangzhou Fried Rice 扬州炒饭

A classic Chinese fried rice dish hailing from Yangzhou, featuring fluffy rice stir-fried with a medley of ingredients such as diced ham, shrimp, eggs, and vegetables.
£5.80

Chicken Fried Rice 鸡肉炒饭

Tender pieces of chicken wok-fried with rice, eggs, and an assortment of vegetables.
£4.80

Steamed Rice 白米饭

Plain, fluffy, and perfectly steamed white rice. Served as a simple and versatile side dish to complement various main courses.
£2.00

Pineapple Fried Rice 菠萝炒饭

A delightful combination of fluffy rice, juicy pineapple chunks, Stir-fried together with a sweet and savory sauce, creating a harmonious blend of flavors and textures.
£4.80

Chicken Chow Mein 鸡丝炒面

Tender scallops and asparagus, wok-tossed in garlic-infused oil for a flavorful and aromatic stir-fry..
£7.50

Vegetable Chow Mein 时蔬炒面

Tender, stir-fried noodles with seasonal vegetables, providing a delightful and wholesome noodle dish.
£6.50

Thick-cut Chips 炸薯条

Golden-fried potato chips, You can customize them by choosing to have them plain, sprinkled with Nori Seaweed Flakes for a unique twist, or dusted with Tomato Powder to add a tangy and savory flavor to your chips.
£3.00

STIR FRY & BRAISE

爆炒慢炖

Gong Bao Chicken 宫保鸡丁

Juicy Chicken in a rich Gong Bao sauce with peanuts cashews, cucumber, and carrot, blending sweet and savory flavors.
£10.90

Onion Chicken Stir-Fry 葱香炒鸡

A popular dish blending juicy chicken with sweet and onions, seasoned with light soy sauce and a hint of garlic.
£8.80

Beef with Green Pepper 青椒牛肉

Stir-fry with thinly sliced beef and fresh green peppers in a simple soy sauce seasoning, offering a blend of tender meat and crunchy vegetables.
£9.90

Braised Beef Stew 红烧牛肉

A hearty and flavorful dish featuring slow-cooked beef in a rich soy sauce-based broth, enhanced with star anise and cinnamon for a warm, aromatic depth.
£14.80

Onion Lamb Stir-Fry 葱香羊肉

A straightforward stir-fry featuring succulent lamb and onions, seasoned lightly to enhance their natural flavors.
£10.80

Braised King Prawns 油闷大虾

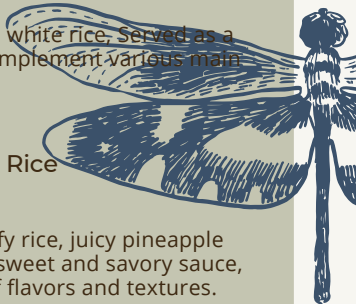
A succulent seafood dish where king prawns are gently braised in a rich tomato sauce, creating a perfect harmony of flavors. This dish is both visually appealing and deliciously satisfying.
£15.80

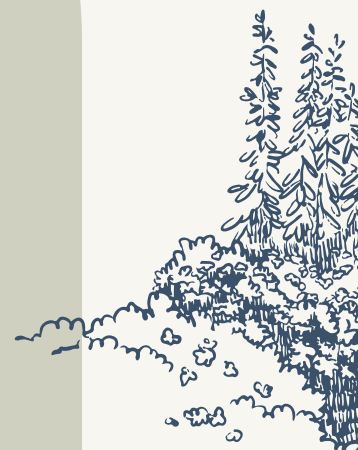
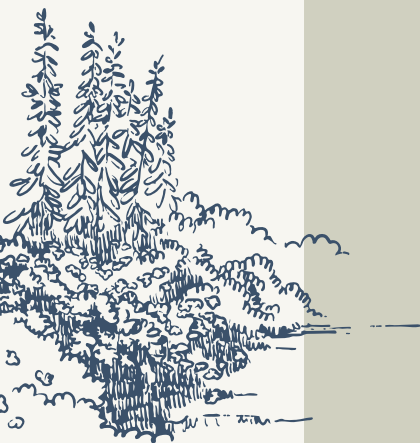
Garlic Asparagus with Scallops 芦笋带子

Tender scallops and asparagus, wok-tossed in garlic-infused oil for a flavorful and aromatic stir-fry..
£14.80

Stir-Fried Curry Dishes 爆炒咖喱鸡/羊/牛/菜

A versatile and aromatic dish where you can choose between chicken, beef, lamb or a medley of seasonal vegetables, all stir-fried with a rich and flavorful curry sauce. A delightful fusion of spicy and savory tastes.
£9.80/£8.50





CHEF'S SPECIALS

厨师精选

Cumin Lamb from Welsh Pastures

孜然羊肉

Locally sourced Welsh lamb, expertly seasoned with aromatic cumin and a blend of spices, stir-fried to perfection for a rich and slightly spicy flavor.

£10.90

Gong Bao King Prawns

宫保大虾

Juicy king prawns in a rich Gong Bao sauce with peanuts cashews, cucumber, and carrot, blending sweet and savory flavors.

£15.80

Dry-Fried Spicy King Prawns

干煸辣子虾

An exquisite dish featuring king prawns dry-fried with a mix of bold spices, delivering a crunchy texture and a fiery kick. Ideal for spice lovers seeking a tantalizing seafood experience.

£15.80

Sweet and Sour Chicken

菠萝咕咾鸡

Tender chicken pieces in a tangy sweet and sour sauce with chunks of juicy pineapple, offering a delightful mix of flavors.

£9.80

Spicy and Sour Shredded Potato

酸辣土豆丝

Thinly shredded potato stir-fried to a crisp texture, seasoned with a vibrant mix of vinegar and spices for a tangy and spicy flavor.

£8.50

Braised Beef Brisket in Tomato Sauce

番茄炖牛腩

Tender beef brisket slow-cooked in a rich tomato-based sauce, resulting in a hearty and flavorful dish.

£14.80

Corn with Mix Nuts

松仁玉米

A vibrant and nutritious main dish featuring sweet corn kernels, crunchy mix nuts, and diced carrots cucumbers, all stir-fried together for a colorful and tasty meal.

£7.80

Garlic Sauteed Broccoli

蒜蓉西兰花

Fresh broccoli florets stir-fried with fragrant minced garlic, creating a flavorful and aromatic dish.

£7.80

BLISSFUL BITES

饭后甜点



Mango Pomelo Sago

芒果西米露

A delightful dessert known for its creamy texture and the natural sweetness of mangoes, made with coconut milk.

£5.70

Guilinggao

龟苓膏

A traditional Chinese herbal jelly dessert, recognized in Traditional Chinese Medicine for its cooling and detoxifying benefits, focusing mainly on herbal ingredients for health.

£4.80

Osmanthus Cake

桂花糕

A traditional Chinese dessert with a sweet osmanthus flower aroma. Made from glutinous rice flour, sugar, and osmanthus flowers, it offers a unique and delightful flavor.

£3.80

Red Bean Mochi

红豆麻薯

Made with sticky rice and sweet red bean paste, it has a delightful red bean flavor and a unique chewy texture.

£3.00

Green Tea Ice Cream

抹茶冰激凌

A deliciously sweet, soft and chewy rice flour dough. Wrapped around a centre of green tea gelato ice cream.

£3.50

