



## A Brief Chronicle

Established for over 40 years, The Capitol Restaurant is one of the oldest restaurants in Merseyside. Located just across from Hamilton Square Gardens, the restaurant occupies a Grade II listed building over two floors. Our elegantly decorated function room is situated on the first floor and caters for both business meetings and family celebrations. Boasting many styles of original Chinese paintings and intricate, hand-painted décor, the theme of the Capitol is that of a Chinese Art Gallery.

Throughout the year, we actively support many local communities and charities and last year, The Great Capitol Walk Team fulfilled our promise to Clatterbridge Cancer Campaign by raising an overwhelming £50,000 by trekking along the Great Wall of China.

We pride ourselves on our diverse, innovative, quality of cuisine and along with a fully dedicated team of staff; provide an esteemed, exceptional standard of service. All our dishes are produced from freshly prepared ingredients and each are cooked to order. With our extensive menu, we can cater for that extra special occasion and the majority of dietary requirements.

Our commitment is to supply the finest Chinese cuisine not only within Wirral but also throughout the whole of the North West of England. Our accomplishments are recognised at both local and national levels, reflected in the attainment of the following awards:

- ❖ *Team of The Year 2004 Nominee (Wirral)*
- ❖ *Restaurant of The Year (Merseyside) 1992, 1993 and 1994*
- ❖ *Booker Prize for Excellence 1994*
- ❖ *Business of the Year (Wirral) 1995 First Prize*
- ❖ *AA Rosettes in 1994, 1995, 1996, 1997, 1998, 1999, 2000, 2001, 2002, 2003*

*“Capitol is where food is art and art is food for thought”.*



[www.capitol-restaurant.co.uk](http://www.capitol-restaurant.co.uk)

**24 Argyle Street, Hamilton Square, Birkenhead, CH41 6AE**  
**Telephone: 0151 647 9212 Fax: 0151 647 3793**

## Wirral Chef Shine/Chef of The Year 2005

Dear Guests,

It gives us tremendous pleasure to welcome you to **The Capitol Restaurant**.

Our menu for tonight has been especially designed and created by our **Head Chef, Richard Yu**, and his dedicated team. Inspired by the changing seasons, each course is innovative and original reflecting a variety of authentic and contemporary Eastern cuisine – which we believe you will find both irresistible and delectable, invigorating your senses and enticing your taste-buds.

As you savour each course, take a moment to observe, reflect, let your imagination unfold and soon you may discover the inherent theme. It illustrates our appreciation of nature’s simplicity – which perhaps is habitually taken for granted.



On behalf of everyone at The Capitol, we wish you a most delightful evening.

*Annie & Steve Tam*

“THE MENU NOT ONLY PRESENTS AUTHENTIC EASTERN CUISINE HIGHLIGHTS BUT ALSO A LITTLE SOMETHING SPECIAL FOR AN OCCASION SUCH AS TONIGHT”



**COOKING ON OCCASION**  
**RICHARD YU**

The autumn season always presents something just that little bit special to me every year. Whether it's those vivid colours that catch the eye wherever you look – golden hues of sunlight to the deep browns of fallen leaves - or the ambience of the summer season cooling off with refreshing breezes, autumn is always a time with a sense of occasion.

And so it gives me great pleasure to welcome you to The Capitol Restaurant with our entry into the Wirral Chef Shine event. Inspired by a whole host of unique cooking styles from all over China, the menu is one that I have designed which not only presents authentic eastern cuisine highlights but also a little something special for an occasion such as tonight.

oOo

**Tonight's specially selected wine:**

**Semillon Sauvignon**  
**Stella Bella**

A classic Margaret River blend of crisp, grassy Sauvignon and tangy Semillon. Vibrant, massively refreshing – the perfect partner for tonight's menu.

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**Dragon Ball & Phoenix Roll**

*Vietnamese Black Tiger king prawns with fresh carrot and spring onion stuffing*

*Deep fried prawn ball in a vermicelli coating*

*Served with lightly fried seaweed*

Starters, I believe, should serve as a gentle introduction to any meal – not overcomplicated or too heavy. And so I've created a dish that presents the crisp, clear taste of the sea.

Following the traditional Cantonese cuisine style originating from the region around Canton in southern China's Guangdong province, the spices in this dish are kept to a minimum allowing the natural sweetness of the fresh seafood to captivate the senses.

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**Fillet of Chicken in Garlic & Chilli Sauce**

*Fillet of chicken with a white onion and celery stuffing, lightly stir-fried in a garlic and chilli sauce*

*Pak choi with a ginger and spring onion sauce*

*Served with pineapple fried rice*

A dish that samples many different styles of Chinese cuisine.

Inspired by Hunan cuisine from, what is sometimes regarded as China's culinary centre, the western Hunan Province, the chicken, garlic and chilli rolls with my signature sauce reveal a delicate blend of spicy eastern flavours.

The fresh sweet pineapple fried rice is actually a traditional Yunnan dish which can be found in the tropical southern area of Xishuangbanna and sits perfectly with the hot spices of the chicken.

The ginger and spring onion sauce is a classic fusion of two key ingredients used in far eastern cooking. Powerful yet able to complement any dish perfectly.

To finish, the stir-fried fresh pak choi provide a refreshingly clear taste.

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**Ice Cream Parcel**

*Deep fried fresh lemon and vanilla ice cream parcel*

*Served with mixed seasonal fruits*

Flirting with a Pan-Asian style of cooking, the ice cream parcel combines the essence of a traditional Chinese dessert with the West's love of a devilishly tempting treat.

While bringing a little technical flourish to the plate, the ice cream parcel is also a refreshing sweet serving as the final dish to this evening's menu.