

阿弥陀佛

A Mi Tuo Fo



Our Story

Dear Customers, Thank you for being vegans, to reduce killings, to rescue animals, to save souls, to make the world BE BETTER, AND BETTER!!! 🙏🙏🙏

Welcome to Gigi Gao's Favourite Authentic Chinese which was awarded the honour of the title of The Best Oriental Restaurant in Wales 2018&2021 by The Golden Chopsticks Awards judged by Gok Wan, Chef Ken Hom OBE, Ching He Huang, Simon Rimmer of Sunday Brunch etc.

I am Gigi and I am the founder of the restaurant. I qualified as a Chinese lawyer in 1997. I've been in this country since 2004 with an ambition to become an international lawyer. I obtained two master degrees in International Law. I also successfully completed the courses which are essential to be qualified as a solicitor in the UK.

However, I was privileged to come across many people who love the Chinese cuisine. My ex boyfriend's same disappointment about not being able to find real Chinese food inspired me to bring authentic Chinese food to here.

Why Gigi Gao's is different and unique?

Authentic : Same food you would found in North China

Quality : We use the best ingredients/materials we can get.

Quantity : Our Quantity = Quality, and even beyond.

Healthy : We do not use MSG which is harmful to long term health.

Experience: Unique dining experience rather than merely delicious food.

Decoration: Designed as a small China showing Chinese cultures

Cultures : Introducing traditional Chinese cultures, Food, Teas, New Year, Weddings, Music, Instruments, Zodiac, Decoration etc

Friendly : Making you home feeling in our restaurant.

Teas : We will be introducing you more and more different high quality Chinese teas and the elegant Chinese tea culture.

Parties : We try our best making your party memorable and unforgettable.

Enjoyment : Your enjoyment with Gigi's is our goal.

Free chopstic lessons: Please just ask.



Please Note:

The main difference between Chinese and Western dining, is that the Chinese always share dishes, therefore, the dish will be brought to table once being freshly cooked. It is advisable, that to avoid your food getting cold, you start eating once the food arrives at the table rather than waiting for all the dishes. We certainly cook for you as fast as possible to reduce waiting time between each dish. **Apologize if any delay for any dish especially for big orders as meals need time to be cooked freshly on order.**

Food Allergies and Specific Dietary Requirements

Please inform us of any of the above when placing your order. Soya Sauce, Sesame Oil and Peanuts are commonly used in Chinese food. We can't guarantee any cross contaminations as we use same kitchen and equipments.

For Group Parties We don't split bills!

We strongly recommend our Set Menu for groups over 8 people as it enables you enjoy your food all together at the similar time. to avoid delaying or missing dishes! Sometimes, Set Menu Only.

Bookings For Parties:

Birthdays, Anniversaries, Graduations etc

We are very popular for parties especially birthdays. We try our best to make sure the birthday person has an outstanding experience and feel extra special on the day. The way we celebrating and our special birthday gifts give them a great memory to treasure. We appreciate any forgiveness in case we are too busy to do the celebration but we would still give the birthday gifts with acknowledgement.

Music

Our music is ShangHai Jazz, GuZheng (Zither), PiPa (Lute).

Feedback

All pictures for reference only.

Tips is voluntarily for good luck both you and us, which you can refuse.

We work hard, strive for the best and want to provide you with excellent service.

It will be highly appreciated if you could review us on Google, Facebook, Tripadvisor to spread the positive words to more people finding and enjoying authentic and healthy Chinese food with a unique dining experience.

In case of any reasonable concerns or dissatisfaction, please talk to us and let us know IMMEDIATELY and certainly before you leave the premises. We will do our best to solve any issues straight away and ensure you are leaving our restaurant completely satisfied.





Set Menu

Vegan Set Menu 素套餐:

🕒 23.98 per person 每位

Minimum Order: 2 People

APPETIZER PLATTER 头盘:

1. Spring Roll 春卷
2. Veg Lucky Money Bags 福袋
3. Veg Dumpling 素饺
4. Crispy Seaweed 海草
5. Samosa



MAIN COURSE 主菜:

1. Gong Bao DouFu (Tofu) 宫保豆腐 ~ (Inc Peanuts)
2. Garlic Broccoli 蒜蓉西兰花
3. Three Freshes (Potatoes / Aubergine / Pepper) 地三鲜
4. Jasmine Rice 白饭



禪

菩提本无树
明镜亦非台
本来无一物
何处惹尘埃



APPETIZERS

头盘



Griddled Veg Dumplings 素锅贴

£ 7.98/4



Veg Spring Roll 春卷

£ 7.98/6



DouFu (Tofu) Lucky Money Bag 福袋

£ 7.98 / 4



Crunchy Mushroom Salad 拌木耳

Blood Circulation Benefit

£ 9.68



Lazy Cucumber Salad 拍黄瓜

£ 6.98



Crispy Seaweed 海草

£ 5.98



Mixed Starters

头盘拼盘

£ 11.98



Boiled Veg Dumplings

素水饺

£ 7.98/6



Hot Sour Soup

素酸辣汤

£ 7.68

Sliced Fresh DouFu (ToFu), Bamboo Shoots, Crunch Mushrooms.

Sweet Corn Soup

£ 7.68



豆腐, DouFu (PinYin), Tofu (Cantonese) is a pretty common food in China which also known as bean cure in soft, firm. It is naturally gluten-free, an important source of protein and has a low calorie count high in iron in the vegetarian diet of East Asian Buddhism. Li ShiZhen in the Ming Dynasty described a method of making DouFu in the Compendium of Material Medical as it can have high calcium or magnesium content. It can speed up detoxification process, protect the liver, it is suitable for people with diabetes, ones with high cholesterol level and inflamed respiratory tract.



Potato Shreds (Spicy/Non Spicy)
酸辣土豆丝 £ 10.68

One of the most common and popular dishes in China. Passing the 'Chopping potato shreds test' is essential for a qualified chef in China. With carrots shreds, adding both colour, taste and nutrition. Any Chinese person will tell you how popular it is for both vegans and meats lovers alike as a premier potato dish.



Three Fresh
地三鲜 £ 10.68

A vegan dish from DongBei Province. Enjoy both the taste and balanced nutrition of the dish. Aubergines, Potatoes, Peppers and Onions.



Favourite Bean Sprout
豆芽 £ 10.68

While beansprouts have a high nutritional value, stir frying them gives them a special flavour with crunchy mushrooms and peppers.



Chinese Cabbage
大白菜 £ 10.68

It's a four seasons vegetable for Chinese people. As commonly eaten in China same as potatoes are in the west. It is described by Wikipedia as "The Chinese cabbage was principally grown in Yangtze River Delta region, but the Ming Dynasty naturalist Li Shizhen popularized it by bringing attention to its medicinal qualities."



Garlic Broccoli
蒜蓉西兰花 £ 10.68

It's still the BEST seller so far...

Stewed Aubergine

烧茄子 £ 10.98

If you love aubergine, then this definitely is the one for you. If you are not an aubergine fan, then you could become one by trying it. Enjoy!



Green Beans

干煸豆角 £ 10.98

As one of the healthy green vegetables, provides you with essential nutrients.



Pak Choi & Mushrooms

香菇油菜 £ 10.98

My must order dish when I am in China favourite dish till now. Pac Choi has become more and more common in supermarkets in the UK, and many other countries. Matched perfectly with Chinese black mushroom (Shiitake 香菇 XiangGu)



Sweet Heart Cabbage

炆炒包芯菜 £ 10.98

A totally different way of cooking. Totally different taste. The dry chillis just adding taste but are not actually spicy.

Spinach

菠菜 £ 10.98

It's a superfood with medically proven benefits. "It is loaded with tons of nutrients in a low-calorie package. It is important for skin, hair, and bone health..."



腐竹 BEANCURD

Beancurd, it's one of kind of DouFu (Tofu), which the product made from soybeans. Also called Dried Bean Curd or Soybean Skin (腐竹 FuZhu).

Beancurd is a misnomer; it is actually soybean milk skin, made by lifting away the sheet that forms on the surface of heated soy milk. The sheet can be dried in flat form, or bunched up into bundles. In Chinese cuisine, the skins are a mainstay of the vegetarian diet, though I've never known a meat eater who didn't like the half-tender, half chewy texture of the product.

It's not only my favorite food But for most Chinese which used in lots dishes, either vegetable or meat dishes. Some customer was confused it as meats by the appearance and taste. But, don't worry, it's PURE VEGAN and very healthy food.

Bean Curd Salad

凉拌腐竹

± 7.98



Lazy Beancurd

辣子腐竹

± 11.98

Famous and popular dry SPICY dish originated from SiChuan, so, dry chillis are essential for adding flavour but not necessary to eat. Fresh Chillis & PEANUTS taste great in this dish, with SESAME Seeds.

GongBao Beancurd

宫保腐竹

± 10.98



Satay Beancurd

沙爹腐竹

± 10.98

Black Bean Beancurd

豆豉腐竹

± 10.98





YuXiang DouFu (Tofu)
鱼香豆腐 **± 10.68**

YUXIANG IS A MIXTURE OF CHINESE CUISINE WHICH IS WIDELY POPULAR FOR MOST CHINESE PEOPLE.

YuXiang is a seasoning mixture in Chinese cuisine, and also refers to the resulting sauce in which vegetables are cooked. It is said to have originated in SiChuan cuisine, but has since spread to other regional Chinese cuisines. The technique used is that of sauteeing the combined base ingredients of garlic, soya bean sauce. Sitr fried with Carrots, Pepper, Crunchy mushroom.



MaPo DouFu(Tofu)
麻婆豆腐 **± 10.68**

Deep fried DouFu. Tasty but not spicy. Please do Special Request if you want cooked in spicy.

Lazy DouFu(Tofu)
辣子豆腐 **± 10.68**

Famous and popular dry SPICY dish originated from SiChuan, so, dry chillis are essential for adding flavour but not necessary to eat. Fresh Chillis & PEANUTS taste great in this dish, with SESAME Seeds.



Salt&Pepper DouFu(Tofu)
椒盐豆腐 **± 10.68**





Satay DouFu (Tofu)
沙爹豆腐 **± 10.68**

Deep Fried DouFu cooked in Satay Sauce.

Home Style DouFu
家常豆腐 **± 10.68**

A home style dish. Deep fried DouFu, Crunchy mushrooms, Carrots and Onions.



GongBao DouFu (Tofu)
宫保豆腐 **± 10.68**

宫保, GongBao is a classic dish in Chinese cuisine which originated in the SiChuan Province of South-western China. It has been one of our most popular dishes for a long time. The tender taste of the chicken matches great with the crispy PEANUTS with a combined sweet, sour and spicy taste.

Sweet Sour DouFu(Tofu)
糖醋豆腐 **± 10.68**



俺 嘛 呢 叭 咪 吽

(ong) (mā) (nī) (beī) (meī) (hōng)

Griddled Potatoes

干锅土豆 **£ 13.68**

Deep fried Potatoes, cooked with Chinese Crunchy Mushrooms, Carrots and Onions in our special spicy sauce. I personally prefer it with rice.



Griddled Mixed Vegetables

干锅杂菜 **£ 13.98**

Mixed vegetables cooked with Chinese Crunchy Mushrooms, Carrots and onions in our special spicy sauce. I personal prefer it with rice.

Griddled DouFu (Tofu)

干锅豆腐 **£ 13.98**

Deep fried DouFu, cooked with Chinese Crunchy Mushrooms, Carrots and Onions in our special spicy sauce. I personally prefer it with rice.

Griddled Cauliflower

干锅花菜

£ 13.98

A very tasty dish compare with it commonly boiled...Nutritious and balanced with Chinese Crunchy Mushrooms, Carrots and Onions. Enjoy with either our Jasmine Rice or Noodles.



GongBao Potatoes
 宫保土豆 **£ 10.98**



Sweet Sour Potatoes
 糖醋土豆 **£ 10.98**

There are two kind of Sweet Sour cooking way. This is one of aprat from our Sweet Sour Pork.

照普光佛



Salt & Pepper Potatoes
 椒盐土豆 **£ 10.98**

A Chinese Potatoes dish which is similar to Chips. Dry dish. Cooked with Carrot and Onions.



YuXiang Potatoes
 鱼香土豆 **£ 10.98**

Salt & Pepper Mushrooms
 椒盐蘑菇 **£ 10.98**



Salt a popper Mushrooms
£ 10.98

Vegetable Curry
 素咖喱 **£ 10.98**

Let us know if you want in spicy. Deep fried potatoes, Carrots, Peas, Mushrooms, Broccoli, Beancurds.



Om maṇi padme hūṃ
唵 嘛 呢 叭 咪 吽



Veg Vermicelli Rice Noodles
素炒米粉 🍷 9.98



Veg Rice
素炒饭 🍷 10.98
Stir fried



Veg Noodles
素炒面 🍷 9.98



Plain Jasmine Rice
香米饭 🍷 3.98
*Sliced Fresh DouFu (ToFu), Bamboo
Shoots, Crunch Mushrooms.*

