

DUCK DE CHINE

Served with Pancakes, Baby Cucumber, Leek & Duck Sauce. Roasted to Order | 98

CAVIAR SELECTION

Baeri Royal 50g
Acipenser Baeri, 7 yr, Italy
110

Kristal Imperial Gold 50g
Amur Sturgeon, 10 yr,
Chinese-Russian Border
160

Osciètre Gold 50g
Russian Sturgeon, 10 yr, China
190

Béluga Impérial 50g
Huso-Huso Sturgeon, 25 yr, China
350

APPETISERS

Tea Smoked Beef Ribs	26
Grilled Welsh Lamb Ribs, Five Spice, Peppers	23
Slow Roasted Ibérico Pork Rack of Ribs	19
Momo Fried Chicken	18
Crispy Chilli Chicken, Szechuan Peppers	22
Salt & Pepper Squid	19
Soft Shell Crab	19
Salt & Pepper Aubergine ^v	18
Wasabi Prawns	19
Steamed Lobsterette, Kristal Imperial Gold Caviar 10g	36
Mock Chicken, Crispy Soya, Chilli ^v	14
Stir-Fried Vegetable Wrap, Baked Bao ^v	16

DIM SUM

Dim Sum Platter	18
Har Gau, Scampi Shumai, XO Hokkaido Scallop, Morel Mushroom Dumpling ^v	
Vegetarian Dim Sum Platter ^v	15
Black Truffle Dumpling, Morel Mushroom Dumpling, Japanese Squash Dumpling, Daikon Dumpling	
Venison Puff	12
Crispy Duck Roll	12
Wagyu Beef Gyoza	16
Szechuan Vegetable Dumpling ^v	9
Morel Mushroom & Vegetable Spring Roll ^v	12
Sesame Prawn, Cuttlefish, Foie Gras Toast	18

SOUP

Hot & Sour Soup	9
King Crab Sweetcorn Soup	15
Szechuan Hot & Sour Fish Soup	15
Abalone Mushroom, Wakame Soup ^v	9

SALAD

Bang Bang Chicken Salad	19
Spinach & Shiitake Mushroom Salad, Ginger Soya Dressing ^v	16
Oriental Salad, Daikon, Pomelo, Pickled Papaya, Beetroot, Kumquat, Plum Dressing ^v	18

MEAT

Wagyu Beef Short Ribs, Black Bean Sauce	55
Irish Rib-Eye 35 Days, Black Pepper, King Soya	42
Stir-Fried Chilean Wagyu Rib-Eye, Wagyu Salami, Chilli	79
Japanese Hida Wagyu Rib-Eye 180g	120
Stir-Fried Wagyu Bavette, Ginger, Spring Onions	39
Stir-Fried Welsh Lamb Cutlets, Chilli Mint	39
Pineapple Sweet & Sour Iberico Pork	32
Cantonese Roast Duck, Champagne, Orange Sauce	39
Crispy Satay Chicken, Tamarind, Peanut Sauce	23
Crispy Chicken, Chilli, Mango Sauce	28
Grilled Poulet de Bresse, Homemade Soy Sauce	45
Szechuan Kung Pao Chicken	23

FISH & SHELLFISH

Steamed Wild Sea Bass, Soya, Ginger, Spring Onions	55
Grilled Black Cod with Yuzu, Pomelo, Supreme Soya	55
Wok-Fried Whole Dover Sole Fillets, Honey Pepper Sauce, 600g	60
XO Native Lobster, Seasonal Vegetables Per 100g	13
Freshwater Prawn, Young Coconut, Okra, Tamarind	34
Steamed Kamchatka King Crab, 10yr Wine, Rice Noodles	56

NOODLES & RICE

Duke of Berkshire Pork Dan Dan Noodles	18
Slow Braised Angus Beef Ho Fun Noodles	26
Native Lobster, Vermicelli Noodles Per 100g	13
Cantonese-Style Kamchatka King Crab, Egg Noodles	58
Glass Vermicelli Noodles, Mushrooms, Celery ^v	22
Potted Rice with Black Truffle ^v	37
Potted Rice with Japanese Squash, French Chestnut ^v	25
Egg wrapped in Stir Fry Spicy Chicken Noodles	23
Steamed Rice Egg Fried Rice	4.5 8

TOFU & VEGETABLES

Mapo Tofu, Australian Wagyu Beef, Chilli Oil, Szechuan Pepper	28
Japanese Aubergine, Tofu ^v	16
Abalone Mushrooms, Funpi Noodle, Chilli Black Bean Sauce ^v	19
Hakka Paneer, Green Shishito & Red Roman Peppers ^v	17
Stir-Fried Morning Glory, Bean Curd Sauce ^v	16
Wild Mushrooms, Thai Sweet Basil Chilli, Soya ^v	25
Stir-Fried Lotus Root, Goji Berries, Ginger Sauce ^v	19
Seasonal Chinese Vegetables with Garlic or Ginger ^v	16

(V) Suitable for Vegetarians – Please inform a member of the team if you have any food allergies or special dietary requirements before placing an order

All prices are listed in British pound (£) and include 20% VAT – A discretionary service charge of 15% will be added to your bill – An entertainment cover charge is applicable nightly