

Festive Menu

£118 PER PERSON

TO START

三式点拼

Chef Selection of Steamed Dim Sum
King Crab and Tobiko Caviar Dumpling | XO Scallop Dumpling
Morel Mushroom and Yam Bean Dumpling

西安羊腩排

Xi'an Cumin Lamb Ribs with Sichuan Bell Peppers

棒棒鸡沙拉

Bang Bang Chicken Salad

MAIN

花刀酸菜蒸荆椒豆豉海鲈鱼

Steamed Wild Sea Bass Funpi with Homepickled Leaf,
Snow Pea Shoot in Chilli Black Bean Sauce

苏格兰牛脸肉焖黑椒红酒

Braised Irish Black Angus Ox Cheek in Merlot Wine Pepper Sauce

脆皮芒果鸳鸯鸡

Crispy Chicken with Sweet Chilli Mango Salad and Pomelo

XO 酱雪菜火鸭捞面

Cantonese Roast Duck with Egg Noodles,
Pickled Cabbage, Beansprouts and XO Sauce

时令蔬菜

Seasonal Chinese Vegetables ^v

DESSERT

Nougat Glacé

Pain d'Épice, Lime Sauce, Yogurt Espuma,
Candied Cherry and Cedar



Prices include 20% VAT – Discretionary service charge of 15% will be added to your bill
Please note that our menus are subject to change as our chef sources
the freshest seasonal produce for our guests

Festive Menu

£98 PER PERSON

Vegetarian

TO START

三式斋点拼

Chef Selection of Vegetarian Dim Sum
Morel Mushroom and Yam Bean Dumpling
Shiso Leaf and Daikon Dumpling | Taro and Pine Nuts Dumpling

冬季黑松露拌京都茄子

Japanese Aubergine with Winter Black Truffle in Light Soya Dressing

千层豆腐素芳

Treasure Tofu in Saffron Sauce

MAIN

酸菜豆豉蒸粉皮菜卷

Steamed Abalone Mushrooms and Funpi with Homepickled Leaf,
Peppers, Snow Pea Shoot in Chilli Black Bean Sauce

金银姜滑炒莲藕拼

Stir-Fried Lotus Root with Goji Berries and Ginger Sauce

辣子斋鸡鹰嘴豆

Chilli Sichuan Mock Chicken with Chickpeas, Green Peas and Pistachios

日本南瓜鱼沼越光米饭

Potted Koshihikari Rice with Kabocha, French Chestnuts and Rock
Chives

腐乳椒丝通菜

Stir-Fried Morning Glory with Bean Curd and Chilli Sauce

DESSERT

Carrot Cake

Carrot and Orange Cream, Candied Pecan, Ginger Ice Cream



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Festive Menu

£138 PER PERSON

TO START

三式点拼

Chef Selection of Steamed Dim Sum
Roast Duck and Black Winter Truffle Dumpling

Scampi and Tobiko Caviar Dumpling | Morel Mushroom and Yam Bean Dumpling

金香酥炸鲜鱿

Crispy Squid with Curry Leaf and Sichuan Bell Peppers

中园烤鸭

Duck de Chine

Served with Pancakes, Baby Cucumber, Leek and Duck Sauce

MAIN

梅子蒸野生鲈鱼

Steamed Wild Sea Bass in Cantonese Plum Sauce

黄酒布雷斯鸡

Braised Poulet de Bresse in Rice Wine Sauce

和牛香肠煎炒剁椒智利和牛

Stir-Fried Chilean Wagyu Rib-Eye, Wagyu Salami in Chilli Sauce

芝麻紫苏拌青红椒煲仔越光米

Potted Koshihikari Rice with Friggitelto and Sweet Peppers, Shiso Leaves

蒜粒爆炒有机豌豆苗

Stir-Fried Snow Pea Shoots in Garlic Sauce ^v

DESSERT

Mandarínó

Mandarin Mousse, Vanilla and Chestnut Cream



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£200 PER PERSON

TO START

鱼子酱拌尔罗斯烙饼烤鸭

Blini with Duck de Chine and Osciette Prestige Caviar

清汤野竹笙拌西班牙吉品鲜鲍配鲍鱼肝蘸酱

Australian Abalone, Liver Sauce. Wild Supreme Fungus Soup

冬季鲜菌鸳鸯饺

Winter Mushroom Dumpling with Kabocha Sauce

布袋蟹肉酥

Hand-Picked Blue Swimmer Crab Puff

MAIN

西班牙红虾拌稻庭面

Carabinero with Inaniwa Udon in Shaoxing Wine

白酒酿烤银鳕鱼拌时蔬

Grilled Black Cod, Winter Bamboo with Sweet Osmanthus Wine

荷香蒸烤布雷斯鸡

Steamed Poulet de Bresse with Lotus Leaf in Bamboo Jade Sauce

娃娃菜鹅肝酱炒智利和牛

Stir-Fried Chilean Wagyu Beef with Foie Gras and Baby Gem

PRE-DESSERT

Pineapple Tartar

Coconut Sorbet, Thai Basil

DESSERT

85% Chocolate Fondant

Sweetcorn and Cognac Sauce, Gold Leaf



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