

## DINNER

### 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
Xi'an Cumin Welsh Lamb Ribs, Szechuan Bell 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 <sup>v</sup>	18
Wasabi Prawns	19
Diver Scallop with Fish Roe, Vermicelli, Soya	15
Steamed Lobsterette, Kristal Imperial Gold Caviar 10g	36
Mock Chicken, Crispy Soya, Chilli <sup>v</sup>	14
Peking-Style Crispy Bean Curd Puff <sup>v</sup>	15
Stir-Fried Vegetable Wrap, Baked Bao <sup>v</sup>	16
Steamed Egg, Black Truffle <sup>v</sup>	18
Hokkaido Sea Cucumber, Australian Abalone & Goose Web For one person   Allow 30 minutes	110

#### DIM SUM

Dim Sum Platter	18
Har Gau, Scampi Shumai, XO Hokkaido Scallop, Morel Mushroom Dumpling <sup>v</sup>	
Vegetarian Dim Sum Platter <sup>v</sup>	15
Black Truffle Dumpling, Morel Mushroom Dumpling, Japanese Squash Dumpling, Daikon Dumpling	
Venison Puff	12
Crispy Duck Roll	12
Wagyu Beef Gyoza	16
Blue Swimmer Crab Puff	16
Szechuan Vegetable Dumpling <sup>v</sup>	9
Morel Mushroom & Vegetable Spring Roll <sup>v</sup>	12
Blue Swimmer Crab & Prawn Wonton	14

#### SOUP

Hot & Sour Soup	9
King Crab Sweetcorn Soup	15
Szechuan Hot & Sour Fish Soup	15
Abalone Mushroom, Wakame Soup <sup>v</sup>	9

#### SALAD

Bang Bang Chicken Salad	19
Spinach & Shiitake Mushroom Salad, Ginger Soya Dressing <sup>v</sup>	16
Oriental Salad, Daikon, Pomelo, Pickled Papaya, Beetroot, Kumquat, Plum Dressing <sup>v</sup>	18
Blue Swimmer Crab Salad, Winter Tomato, Yuzu Dressing	25

#### 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
Sweet & Sour Ibérico 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, Ginger & Turmeric Broth	45

#### FISH & SHELLFISH

Steamed Wild Sea Bass, Soya, Ginger, Spring Onions	55
Grilled Wild Sea Bass, Spicy Soya Bean, Kumquat Sauce	52
Sweet & Sour Wild Sea Bass, Lychees, Edamame	49
Wok-Fried Whole Dover Sole Fillets 600g, XO Sauce	60
Szechuan Kung Pao Whole Dover Sole Fillets 600g	60
Grilled Black Cod with Yuzu, Pomelo, Supreme Soya	55
XO Native Lobster, Seasonal Vegetables   Per 100g	13
Spicy King Crab, Vermicelli, Chilli Sauce	56
Steamed Kamchatka King Crab, 5yr Shaoxing Wine, Rice Noodles	56
Gamberi Rossi, Prawn Cake, Sakura Shrimp, Winter Bamboo	36
Freshwater Prawn, Young Coconut, Okra, Tamarind	34

#### NOODLES & RICE

Park Carbonara, Udon Noodles, Sea Urchin, 65° Organic Egg, Pancetta	35
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 <sup>v</sup>	22
XO Roast Duck Fried Rice	16
Potted Rice with Black Truffle <sup>v</sup>	37
Potted Rice with Japanese Squash, French Chestnut <sup>v</sup>	25
Steamed Rice   Egg Fried Rice	4.5   8

#### TOFU & VEGETABLES

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