

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
160

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

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

DIM SUM

STEAMED

Blue Swimmer Crab & Prawn Wonton	12
Szechuan Vegetable Dumpling ^v	9
Har Gau	6
XO Hokkaido Scallop Dumpling	9
Scampi Shumai	12
Japanese Squash, Pine Nut Dumpling ^v	5
Black Truffle Dumpling ^v	14
Ibérico Pork Siew Long Dumpling	6
Wild Sea Bass Lardo Roll	15
Ibérico Pork & Prawn Shumai	7
Poached Welsh Lamb Dumpling, Cumin & Chilli Sesame Dressing	6
Crystal Roast Duck Wrap	6
Supreme Seafood Dumpling Soup Per person	15

FRIED

Morel Mushroom & Vegetable Spring Roll ^v	7
Japanese Sweet Potato Puff ^v	7
Vietnamese Spring Roll	8
Blue Swimmer Crab Puff	14
Corn-Fed Chicken, Taro, Salted Egg, Dried Shrimp Croquette	8
Pumpkin, Hazelnut, Chinese Celery Dumpling ^v	6

GRILLED & BAKED

Venison Puff	12
Cuttlefish, Lotus Cake, Chilli Mango Sauce	7
Wagyu Beef Gyoza	16
Classic Mooli Cake Allow 20 minutes	10
Stir-Fried XO Mooli Cake, Snow Crab, Chinese Chive	18

BAO

Ibérico Pork Char Siu Bao	6
Black Truffle Bao ^v	15
Wagyu Beef Bamboo Charcoal Bao	9

CHEUNG FUN

Crispy Bean Curd, Prawn Cheung Fun	9
Wagyu Beef, Eryngii Mushroom Cheung Fun	18
Sakura Shrimp, Hokkaido Dried Scallop Cheung Fun	9
Black Truffle Cheung Fun ^v	16

CONGEE

Corn-Fed Salted Chicken Congee	8
Pork, Century Egg, Salted Duck Egg Congee	9
Vegetable Treasure Congee ^v	8

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
Blue Swimmer Crab Salad, Winter Tomato, Yuzu Dressing	25
Spinach & Shiitake Mushrooms Salad, Ginger Soya Dressing ^v	16
Oriental Salad with Daikon, Pomelo, Pickled Papaya, Beetroot, Kumquat, Plum Dressing ^v	18

MEAT

Slow Roasted Ibérico Pork Rack of Ribs	19
Wagyu Beef Short Ribs, Black Bean Sauce	55
Irish Rib-Eye 35 Days, Black Pepper, King Soya	42
Japanese Hida Wagyu Rib-Eye 180g	120
Stir-Fried Welsh Lamb Cutlets, Chilli Mint Sauce	39
Cantonese Roast Duck, Champagne, Orange Sauce	39
Crispy Satay Chicken, Tamarind, Peanut Sauce	23
Crispy Chicken, Chilli, Mango Sauce	28

FISH & SHELLFISH

Steamed Wild Sea Bass, Soya, Ginger, Spring Onions	55
Grilled Wild Sea Bass, Spicy Soya Bean, Kumquat Sauce	52
Grilled XO Black Cod, King Soya Dressing	32
Szechuan Kung Pao Whole Dover Sole Fillets 600g	60
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 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
XO Roast Duck Fried Rice	16
Potted Rice with Black Truffle ^v	37
Potted Rice with Japanese Squash, French Chestnut ^v	25
Steamed Rice Egg Fried Rice	4.5 8

TOFU & VEGETABLES

Mapo Tofu, Australian Wagyu Beef, Chilli Oil, Sichuan 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
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