

# Duck de Chine

Served with Pancakes, Baby Cucumber, Leek and 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

## DIM SUM

### STEAMED

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

### FRIED

Morel Mushroom and Vegetable Spring Roll <sup>v</sup>	7
Japanese Sweet Potato Puff <sup>v</sup>	7
Vietnamese Spring Roll	8
Blue Swimmer King Crab Puff	14
Corn-Fed Chicken, Taro, Salted Egg, Dried Shrimp Croquette	8
Pan-Fried Pumpkin, Hazelnut and Chinese Celery Dumpling <sup>v</sup>	6
Sesame Prawn & Cuttlefish, Foie Gras Toast	18

### GRILLED & BAKED

Venison Puff	12
Wagyu Beef Gyoza	16
Classic Mooli Cake   Allow 20 minutes	10
Stir-Fried XO Mooli Cake with Snow Crab and Chinese Chive	18

### BAO

Ibérico Pork Char Siu Bao	6
Summer Black Truffle Bao <sup>v</sup>	15
Wagyu Beef Bamboo Charcoal Bao	9

### CHEUNG FUN

Crispy Bean Curd, Prawn Cheung Fun	9
Wagyu Beef, Cloud Ear Fungi Cheung Fun	18
Sakura Shrimp Hokkaido Dried Scallop Cheung Fun	9
Summer Black Truffle Cheung Fun <sup>v</sup>	16

### CONGEE

Corn-Fed Salted Chicken Congee	8
Pork, Century Egg and Salted Duck Egg Congee	9
Vegetable Treasure Congee <sup>v</sup>	8

### SOUP

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

## SALAD

Bang Bang Chicken Salad	19
Blue Swimmer Crab Salad, Seasonal Tomato, Yuzu Dressing	25
Baby Kale, Shiitake Mushrooms, Spinach and Ginger Soya Dressing <sup>v</sup>	16
Oriental Vegetable Salad <sup>v</sup>	18
Fresh Daikon, Pomelo and Grapefruit with Homemade Pickled Papaya, Beetroot, Ginger and Kumquat in Plum Dressing	

## 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	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
Wok-Fried Whole Dover Sole Fillets, Honey Pepper Sauce, 600g	60
Grilled Black Cod with Yuzu, Pomelo, Supreme Soya	55
Steamed Kamchatka King Crab, 10 Year Wine, Rice Noodles	56
Gamberi Rossi, Prawn Cake, Sakura Shrimp, 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
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