

DUCK DE CHINE

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

CAVIAR SELECTION

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

Osciètre Gold, 50g
Russian Sturgeon, 10 yr, China
200

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

APPETISERS

Tea Smoked Beef Ribs	26
Grilled Welsh Lamb Ribs, Five Spice, Peppers	26
Slow Roasted Ibérico Pork Rack of Ribs	22
Momo Fried Chicken	18
Crispy Chilli Chicken, Szechuan Peppers	24
Salt & Pepper Squid	19
Soft Shell Crab	22
Salt & Pepper Aubergine ^v	18
Wasabi Prawns	19
Steamed Lobsterette, Kristal Imperial Gold Caviar, 10g	36
Mock Chicken, Crispy Soya, Chilli ^v	16
Peking-Style Crispy Bean Curd Puff ^v	15
Stir-Fried Vegetable Wrap, Baked Bao ^v	16
Steamed Egg, Black Truffle ^v	20
Hokkaido Sea Cucumber, Australian Abalone & Goose Web For one person Allow 30 minutes	110

DIM SUM

Dim Sum Platter	21
Har Gau, Scampi Shumai, XO Hokkaido Scallop, Morel Mushroom Dumpling ^v	
Vegetarian Dim Sum Platter ^v	18
Black Truffle Dumpling, Morel Mushroom Dumpling, Japanese Squash Dumpling, Daikon Dumpling	
Venison Puff	14
Crispy Duck Roll	13
Wagyu Beef Gyoza	16
Blue Swimmer Crab Puff	16
Szechuan Vegetable Dumpling ^v	9
Morel Mushroom & Vegetable Spring Roll ^v	16
Blue Swimmer Crab & Prawn Wonton	14
Sesame Prawn, Cuttlefish, Foie Gras Toast	18

SOUP

Hot & Sour Soup	12
King Crab Sweetcorn Soup	16
Szechuan Hot & Sour Fish Soup	15
Abalone Mushroom, Wakame Soup ^v	11

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
Blue Swimmer Crab Salad, Seasonal Tomato, Yuzu Dressing	25

MEAT

Wagyu Beef Short Ribs, Black Bean Sauce	58
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	45
Stir-Fried Welsh Lamb Cutlets, Chilli, Mint	42
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 Soya Sauce	45
Szechuan Kung Pao Chicken	23

FISH & SHELLFISH

Grilled Wild Sea Bass, Spicy Soya Bean, Kumquat Sauce	55
Grilled Black Cod with Yuzu, Pomelo, Supreme Soya	55
XO Native Lobster, Seasonal Vegetables Per 100g	13
Spicy King Crab, Vermicelli, Chilli Sauce	60
Steamed Wild Sea Bass, Soya, Ginger, Spring Onions	55
Steamed Kamchatka King Crab, 10yr Wine, Rice Noodles	60
Gamberi Rossi, Prawn Cake, Sakura Shrimp, Bamboo	36
Sweet & Sour Wild Sea Bass, Lychees, Edamame	55
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	28
Native Lobster, Vermicelli Noodles Per 100g	13
Cantonese-Style Kamchatka King Crab, Egg Noodles	58
Glass Vermicelli Noodles, Morel Mushrooms, Celery ^v	26
Egg Wrapped in Stir-Fried Spicy Chicken Noodles	23
XO Roast Duck Fried Rice	16
Potted Rice with Black Truffle ^v	39
Steamed Rice Egg Fried Rice	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	19
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

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(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