

Available Until The End Of October

# BRUNCH CHINOIS

£58 PER PERSON

## WELCOME DRINK

Select one

Spritz Chinois

Italicus Rosolio di Bergamotto, Prosecco, Dolin Chambéryzette Strawberry, Grapefruit Soda

Rouge Intime

Konik's Tail Vodka, Rhubarb Liqueur, Raspberry Cordial, Lavender-Infused Acacia Honey, Lime

Glass of Red Wine or White Wine

Rothaus Pils

Range of Soft Drinks

## FOLLOWED BY

Half a bottle of Charles Heidsieck Champagne

## STARTER

Select one

Dim Sum Platter

Scampi Shumai | XO Hokkaido Scallop Dumpling | Japanese Squash & Pine Nut Dumpling | Har Gu <sup>v</sup>

Vegetarian Dim Sum Platter <sup>v</sup>

Black Truffle Dumpling | Morel Mushroom Dumpling | Daikon Dumpling | Japanese Squash Dumpling

Crispy Duck Roll

Bang Bang Chicken Salad

Salt & Pepper Squid

Mock Chicken, Crispy Soya & Chilli <sup>v</sup>

Spinach & Shiitake Mushroom Salad & Ginger Soya Dressing <sup>v</sup>

## MAIN

Select one

Sweet & Sour Corn-Fed Chicken

Cantonese Roast Duck à l'Orange Sauce

Poached Wild Sea Bass Fillet in Ginger & Soya

Grilled Black Cod with Yuzu, Pomelo, Supreme Soya

Hakka Paneer, Green Shishito & Red Roman Peppers <sup>v</sup>

Stir-Fried Lotus Root, Goji Berries, Ginger Sauce

Braised Bean Curd Tofu, Enoki Mushrooms <sup>v</sup>

Served with Seasonal Chinese Vegetables & Egg Fried Rice or Stir-Fried Noodles with Bean Sprouts

## DESSERT

Select one

85% Chocolate Fondant | Coconut Matcha | Peach Fragrance

(V) Suitable for Vegetarians. Please inform us before ordering if you have any food allergies or intolerances.

A discretionary service charge of 15% will be added to your bill. Set menu items cannot be substituted. Menu is subjective to change.

Only Available On Saturdays throughout November and December

# FESTIVE BRUNCH MENU

£78 PER PERSON

WELCOME DRINK & A HALF BOTTLE OF CHARLES HEIDSICK CHAMPAGNE

## APPETISERS

Select one

Venison Puff & Crispy Duck Roll

Morel & Vegetable Spring Roll & Pumpkin, Hazelnut, Celery Dumpling (v)

## TO START

Select one

Dim Sum Platter

Har Gau I Scampi Shumai I Hokkaido Scallop Dumpling I Japanese Pumpkin & Morel Mushroom Dumpling

Vegetarian Dim Sum Platter (v)

Black Truffle Dumpling I Taro & Chive Dumpling I Daikon Dumpling I Japanese Pumpkin & Morel Mushroom Dumpling

Spinach, Shiitake Mushrooms & Ginger Soya Dressing (v)

Salt & Pepper Aubergine (v)

Bang Bang Chicken Salad

Wasabi Prawns

## MAIN

Select one

Crispy Chicken, Chilli, Mango Sauce

Steamed Wild Sea Bass, Soya, Ginger, Spring Onions

Grilled Black Cod with Yuzu, Pomelo, Supreme Soya

Cantonese Roast Duck, Champagne, Orange Sauce

Stir-Fried Wagyu Bavette, Ginger, Spring Onions

Hakka Paneer, Green Shishito and Red Roman Peppers (v)

Stir-Fried Lotus Root, Goji Berries, Ginger Sauce (v)

Japanese Aubergine, Tofu (v)

Served with Seasonal Chinese Vegetables & Egg Fried Rice or Stir-fried Noodles with Bean Sprouts

## TO FINISH

Select one

85% Chocolate Fondant I Coconut Matcha I Homemade Sorbet

(V) Suitable for Vegetarians. Please inform us before ordering if you have any food allergies or intolerances.

A discretionary service charge of 15% will be added to your bill. Set menu items cannot be substituted. Menu is subjective to change.