

## DUCK DE CHINE

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

## CAVIAR SELECTION

Baerii Royal, 50g  
Acipenser Baeri, 7 yr. Italy  
110Osciètre Gold, 50g  
Russian Sturgeon, 10 yr. China  
200Béluga Impérial, 50g  
Huso-Huso Sturgeon, 25 yr. China  
350

## DIM SUM

## STEAMED

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

## FRIED

Morel Mushroom & Vegetable Spring Roll <sup>v</sup>	16
Japanese Sweet Potato Puff <sup>v</sup>	8
Vietnamese Spring Roll	8
Blue Swimmer King Crab Puff	16
Corn-Fed Chicken, Taro, Salted Egg, Dried Shrimp Croquette	8
Pumpkin, Hazelnut, Chinese Celery Dumpling <sup>v</sup>	6
Sesame Prawn, Cuttlefish, Foie Gras Toast	18
Crispy Duck Roll	13

## GRILLED &amp; BAKED

Venison Puff	14
Wagyu Beef Gyoza	16
Classic Mooli Cake   Allow 20 minutes	10

## 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 & Salted Duck Egg Congee	9
Vegetable Treasure Congee <sup>v</sup>	8

## SOUP

Hot & Sour Soup	12
King Crab Sweetcorn Soup	16
Szechuan Hot & Sour Fish Soup	15
Abalone Mushroom & Wakame Soup <sup>v</sup>	11

## SALAD

Bang Bang Chicken Salad	19
Blue Swimmer Crab Salad, Seasonal Tomato, Yuzu Dressing	25
Baby Kale, Shiitake Mushrooms, Spinach, 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	22
Wagyu Beef Short Ribs, Black Bean Sauce	58
Irish Rib-Eye 35 Days, Black Pepper, King Soya	42
Japanese Hida Wagyu Rib-Eye, 180g	120
Stir-Fried Welsh Lamb Cutlets, Chilli, Mint	42
Cantonese Roast Duck, Champagne, Orange Sauce	39
Crispy Satay Chicken, Tamarind, Peanut Sauce	23
Crispy Chicken, Chilli, Mango Sauce	28

## FISH &amp; SHELLFISH

Steamed Wild Sea Bass, Soya, Ginger, Spring Onions	55
Grilled Black Cod with Yuzu, Pomelo, Supreme Soya	55
XO Native Lobster, Seasonal Vegetables   Per 100g	13
Grilled Wild Sea Bass, Spicy Soya Bean, Kumquat Sauce	55
Steamed Kamchatka King Crab, 10 Year Wine, Rice Noodles	60
Gamberi Rossi, Prawn Cake, Sakura Shrimp, Bamboo	36
Freshwater Prawn, Young Coconut, Okra, Tamarind	34

## NOODLES &amp; 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 <sup>v</sup>	26
XO Roast Duck Fried Rice	16
Potted Rice with Black Truffle <sup>v</sup>	39
Steamed Rice   Egg Fried Rice	5   8

## TOFU &amp; 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>	19
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