

DUCK DE CHINE

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

CAVIAR SELECTION

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

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

Beluga Imperial 50g  
Huso-Huso Sturgeon, 25 yr, China  
350

APPETISERS

Tea Smoked Beef Ribs	21
Slow Roasted Ibérico Pork Rack of Ribs	21
Crispy Chilli Chicken, Szechuan Peppers	19
Salt & Pepper Squid, Green Papaya Salad	19
Wasabi Prawns	19
Mock Chicken, Crispy Soya & Chilli <sup>v</sup>	16
Spring Roll Platter <sup>v</sup>	16
Kimchi Spring Roll, Vegetable Spring Roll	

DIM SUM

Chef's Selection of Dim Sum Har Gau, Scampi Shumai, Scallop Dumpling, Black Truffle Dumpling <sup>v</sup>	21
Chef's Selection of Vegetarian Dim Sum <sup>v</sup> Black Truffle Dumpling, Morel Mushroom & Pumpkin Dumpling, Lotus & Yam Bean Wrap, Bean Curd & Chinese Leaf Wrap	21
Duck Roll Platter Crispy Duck Roll, Roast Duck Roll	16
Szechuan Vegetable Dumpling <sup>v</sup>	11
Wagyu Beef Bamboo Charcoal Bao	16
Pan-Fried Black Truffle Bao <sup>v</sup>	16

SOUP

Hot & Sour Soup	12
King Crab Sweetcorn Soup	15

SALAD

Oriental Salad Daikon, Pomelo, Pickled Papaya, Beetroot, Plum Dressing <sup>v</sup>	19
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TOFU

Tofu, Aubergine, Abalone Mushroom <sup>v</sup>	19
Mapo Tofu, Sweet Potato, Edamame, Soya <sup>v</sup>	19
Stir-Fried Sweet Potato, Homemade Chilli Dressing <sup>v</sup>	19

MEAT

Wagyu Beef Short Ribs, Black Bean Sauce	58
Scottish Rib-Eye 35 Days, Black Pepper   10oz	42
Stir-Fried Wagyu Bavette, Ginger Sauce	42
Sweet & Sour Organic Pork Loin, Caramelised Pineapple	23
Cantonese Roast Duck, Champagne, Orange Sauce	39
Crispy Satay Chicken, Tamarind, Peanut Sauce	23
Szechuan Kung Pao Corn-Fed Chicken	23

FISH & SHELLFISH

Steamed Sea Bass, Soya, Ginger, Spring Onions	49
Grilled Sea Bass, Spicy Bean Sauce	49
Grilled Black Cod, Grapefruit, Pomelo, Lemon, King Soya	49
King Crab, Homemade Rice Noodles	59
Madagascar Organic Prawn, Young Coconut, Okra, Tamarind	33
Octopus & Crispy Pork, Bean Curd Soya Sauce	33

NOODLES & RICE

Stir-Fried Spicy Chicken Noodles	21
Glass Vermicelli Noodles, Morel Mushrooms, Shishito Pepper <sup>v</sup>	21
Wagyu Beef, Truffle Salami, Ginger, King Soy Fried Rice	28
Potted Rice with Black Truffle <sup>v</sup>	39
Egg Fried Rice	8
Vegetable Fried Rice <sup>v</sup>	16
Steamed Jasmine Rice <sup>v</sup>	5

VEGETABLES

Hakka Paneer, Padrón & Organic Bell Peppers <sup>v</sup>	19
Szechuan Kung Pao Seasonal Mushrooms <sup>v</sup>	25
Black Pepper Mock Chicken, Chow Chow <sup>v</sup>	19
Stir-Fried Ginger Pak Choi <sup>v</sup>	16

# EMPRESS MENU

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£38 FOR ONE

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## To Start

Choice of one

Chef's Selection of Dim Sum

Chef's Selection of Vegetarian Dim Sum <sup>v</sup>

Crispy Chilli Chicken, Szechuan Peppers

Szechuan Vegetable Dumpling <sup>v</sup>

Spring Roll Platter <sup>v</sup>

## Main

Choice of one

Sweet & Sour Organic Pork Loin, Caramelised Pineapple

Crispy Satay Chicken, Tamarind, Peanut Sauce

Szechuan Kung Pao Corn-Fed Chicken

Mapo Tofu, Sweet Potato, Edamame, Soya <sup>v</sup>

Hakka Paneer, Padrón & Organic Bell Peppers <sup>v</sup>

All served with Egg Fried Rice  
or Vegetable Fried Rice <sup>v</sup>

# EMPEROR MENU

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£116 FOR TWO

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## To Start

Choice of two

Chef's Selection of Dim Sum

Chef's Selection of Vegetarian Dim Sum <sup>v</sup>

Salt & Pepper Squid, Green Papaya Salad

Crispy Chilli Chicken, Szechuan Peppers

Wasabi Prawns

## Main

Choice of two

Scottish Rib-Eye 35 Days, Black Pepper

Stir-Fried Wagyu Bavette, Ginger Sauce

Cantonese Roast Duck, Champagne, Orange Sauce

Madagascar Organic Prawn, Young Coconut, Okra, Tamarind

Grilled Black Cod, Grapefruit, Pomelo, Lemon, King Soya

# IMPERIAL MENU

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£272 FOR FOUR

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## To Start

Choice of three

Chef's Selection of Dim Sum

Chef's Selection of Vegetarian Dim Sum <sup>v</sup>

Salt & Pepper Squid, Green Papaya Salad

Crispy Chilli Chicken, Szechuan Peppers

Slow Roasted Ibérico Pork Rack of Ribs

Tea Smoked Beef Ribs

Wasabi Prawns

## Main

Choice of four

Steamed Sea Bass, Soya, Ginger, Spring Onions

Madagascar Organic Prawn, Young Coconut, Okra, Tamarind

Grilled Black Cod, Grapefruit, Pomelo, Lemon, King Soya

Cantonese Roast Duck, Champagne, Orange Sauce

Stir-Fried Wagyu Bavette, Ginger Sauce

Scottish Rib-Eye 35 Days, Black Pepper

All served with Egg-Wrapped Stir-Fried Spicy Chicken Noodles  
or Vegetable Fried Rice <sup>v</sup>

# DYNASTY MENU

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£392 FOR FOUR

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## To Start

Chef's Selection of Dim Sum

Duck de Chine

Served with Pancakes, Baby Cucumber,  
Spring Onion & Duck Sauce

## Mains

Crispy Satay Chicken, Tamarind, Peanut Sauce

Wagyu Beef Short Ribs, Black Bean Sauce

Grilled Sea Bass, Spicy Bean Sauce

Madagascar Organic Prawn, Young Coconut, Okra, Tamarind

Glass Vermicelli Noodles, Morel Mushrooms, Shishito Pepper <sup>v</sup>

Potted Rice with Black Truffle <sup>v</sup>