

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
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	21
Har Gau, Scampi Shumai, Scallop Dumpling, Black Truffle Dumpling <sup>v</sup>	
Chef's Selection of Vegetarian Dim Sum <sup>v</sup>	21
Black Truffle Dumpling, Morel Mushroom & Pumpkin Dumpling, Lotus & Yam Bean Wrap, Bean Curd & Chinese Leaf Wrap	
Duck Roll Platter	16
Crispy Duck Roll, Roast Duck Roll	
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	19
Daikon, Pomelo, Pickled Papaya, Beetroot, Plum Dressing <sup>v</sup>	
Octopus & Mushroom Salad, Chilli Oil Dressing	19

TOFU & VEGETABLES

Szechuan Mapo Tofu, Australian Wagyu Beef, Chilli Oil	25
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
Braised Satay Tofu, Chickpea, Tamarind, Peanut Sauce <sup>v</sup>	19
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 Kailan, Crispy Kale, Macadamia Nut, Garlic Sauce <sup>v</sup>	19
Stir-Fried Ginger Pak Choi <sup>v</sup>	16

MEAT

Slow Roasted Ibérico Pork Rack of Ribs	21
Wagyu Beef Short Ribs, Black Bean Sauce	58
Scottish Tenderloin 25 Days, Black Pepper   12oz	38
Stir-Fried Wagyu Bavette, Ginger Sauce	42
Australian Wagyu Rib-Eye Beef, King Soya	58
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
Steamed French Corn-Fed Chicken, Supreme Broth, Seasonal Vegetables	28
Grilled French Corn-Fed Chicken, Tumeric, Soya, Seasonal Vegetables	28

FISH & SHELLFISH

Steamed Sea Bass, Soya, Ginger, Spring Onions	49
Grilled Sea Bass, Spicy Bean Sauce	49
Steamed Sea Bass, Mooli, Hokkaido Scallop, Sakura Shrimp	35
Grilled Black Cod, Shacha Sauce	35
King Crab, Homemade Rice Noodles	59
Spicy King Crab, Lotus, Green Pepper	59
Madagascar Organic Prawn, Young Coconut, Okra, Tamarind	33
Braised Seafood Treasure (Octopus, Seabass, Madagascar Prawn), Chicken Bone Broth	39
Stir-Fried Tristan Island Lobster	58

NOODLES & RICE

Stir-Fried Spicy Chicken Noodles	21
Stir-Fried Wild Mushroom, Hand-Pulled Noodle <sup>v</sup>	19
Glass Vermicelli Noodles, Morel Mushrooms, Shishito Pepper <sup>v</sup>	21
Tristan Island Lobster, Egg Noodles	58
Wagyu Beef, Truffle Salami, Ginger, King Soya Fried Rice	28
Potted Rice with Black Truffle <sup>v</sup>   Allow 25 minutes	39
Potted Rice with Confit & Sundried Tomato, Olives <sup>v</sup>	25
Allow 25 minutes	
Potted Rice with Kamchatka King Crab   Allow 25 minutes	59
Egg Fried Rice	8
Vegetable Fried Rice <sup>v</sup>	16
Steamed Jasmine Rice <sup>v</sup>	5

# EMPRESS MENU

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£45 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

Szechuan Kung Pao Corn-Fed Chicken

Crispy Satay Chicken, Tamarind, Peanut Sauce

Sweet & Sour Organic Pork Loin, Caramelised Pineapple

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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£130 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

Stir-Fried Wagyu Bavette, Ginger Sauce

Scottish Tenderloin 25 Days, Black Pepper | 12oz

Cantonese Roast Duck, Champagne, Orange Sauce

Madagascar Organic Prawn, Young Coconut, Okra, Tamarind

Grilled Black Cod, Shacha Sauce

# IMPERIAL MENU

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£320 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

Grilled Black Cod, Shacha Sauce

Steamed Sea Bass, Soya, Ginger, Spring Onions

Madagascar Organic Prawn, Young Coconut, Okra, Tamarind

Cantonese Roast Duck, Champagne, Orange Sauce

Stir-Fried Wagyu Bavette, Ginger Sauce

Scottish Tenderloin 25 Days, Black Pepper | 12oz

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

# DYNASTY MENU

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£440 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>