

DUCK DE CHINE

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

CAVIAR SELECTION

Huso Hybrid 50g
Huso Dauricus x Acipenser Schrenkii, 7 yr, China
110

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 ^v	16
Spring Roll Platter ^v	16
Kimchi Spring Roll, Vegetable Spring Roll	

DIM SUM

Chef's Selection of Dim Sum Har Gau, Scampi Shumai, Scallop Dumpling, Black Truffle Dumpling ^v	21
Chef's Selection of Vegetarian Dim Sum ^v 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 ^v	11
Wagyu Beef Bamboo Charcoal Bao	16
Pan-Fried Black Truffle Bao ^v	16

SOUP

Hot & Sour Soup	12
King Crab Sweetcorn Soup	15

SALAD

Oriental Salad Daikon, Pomelo, Pickled Papaya, Beetroot, Plum Dressing ^v	19
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TOFU & VEGETABLES

Szechuan Mapo Tofu, Australian Wagyu Beef, Chilli Oil	25
Tofu, Aubergine, Abalone Mushroom ^v	19
Mapo Tofu, Sweet Potato, Edamame, Soya ^v	19
Braised Satay Tofu, Chickpea, Tamarind, Peanut Sauce ^v	19
Stir-Fried Japanese Sweet Potato, Homemade Chilli Dressing ^v	25
Hakka Paneer, Padrón & Organic Bell Peppers ^v	19
Szechuan Kung Pao Seasonal Mushrooms ^v	25
Black Pepper Mock Chicken ^v	19
Stir-Fried Ginger Cavolo Nero ^v	16
Stir-Fried Ginger Pak Choi ^v	16
Stir-Fried Garlic Pak Choi ^v	16

MEAT

Wagyu Beef Short Ribs, Black Bean Sauce	58
Scottish Rib-Eye 35 Days, Black Pepper 12oz	38
Stir-Fried Wagyu Bavette, Ginger Sauce	42
Australian Wagyu Rib-Eye Beef, Spicy King Soya 10oz	65
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 Corn-Fed Chicken, Vegetables, Ginger Oyster Sauce Allow 25 minutes	28
Salt-Baked French Corn-Fed Chicken Allow 25 minutes	28

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
Spicy King Crab, Lotus, Green Pepper	59
Madagascar Organic Prawn, Young Coconut, Okra, Tamarind	33

NOODLES & RICE

Spicy Hand-Pulled Noodles with Corn-Fed Chicken	22
Stir-Fried Wild Mushroom, Hand-Pulled Noodle ^v	19
Glass Vermicelli Noodles, New Zealand Scampi, Scrambled Egg	58
Cantonese-Style New Zealand Scampi, Egg Noodles	58
Glass Vermicelli Noodles, Morel Mushrooms, Shishito Pepper ^v	21
Wagyu Beef, Truffle Salami, Ginger, King Soya Fried Rice	28
Potted Rice with Black Truffle ^v Allow 25 minutes	39
Potted Rice with Confit & Sundried Tomato, Olives ^v Allow 25 minutes	25
Potted Rice with Kamchatka King Crab Allow 25 minutes	59
Egg Fried Rice	8
Vegetable Fried Rice ^v	16
Steamed Jasmine Rice ^v	5

EMPRESS MENU

£45 FOR ONE

To Start

Choice of one

Chef's Selection of Dim Sum

Chef's Selection of Vegetarian Dim Sum ^v

Crispy Chilli Chicken, Szechuan Peppers

Szechuan Vegetable Dumpling ^v

Spring Roll Platter ^v

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 ^v

Hakka Paneer, Padrón & Organic Bell Peppers ^v

All served with Egg Fried Rice
or Vegetable Fried Rice ^v

EMPEROR MENU

£130 FOR TWO

To Start

Choice of two

Chef's Selection of Dim Sum

Chef's Selection of Vegetarian Dim Sum ^v

Salt & Pepper Squid, Green Papaya Salad

Crispy Chilli Chicken, Szechuan Peppers

Wasabi Prawns

Main

Choice of two

Stir-Fried Wagyu Bavette, Ginger Sauce

Scottish Rib-Eye 35 Days, Black Pepper

Cantonese Roast Duck, Champagne, Orange Sauce

Madagascar Organic Prawn, Young Coconut, Okra, Tamarind

All served with Egg Fried Rice
or Vegetable Fried Rice ^v

IMPERIAL MENU

£320 FOR FOUR

To Start

Choice of three

Chef's Selection of Dim Sum

Chef's Selection of Vegetarian Dim Sum ^v

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

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

Madagascar Organic Prawn, Young Coconut, Okra, Tamarind

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 ^v

DYNASTY MENU

£440 FOR FOUR

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 ^v

Potted Rice with Black Truffle ^v