

AFTERNOON SOIRÉE

IN CLUB CHINOIS

£98 PER PERSON

A GLASS OF CHAMPAGNE ON ARRIVAL · EXQUISITE ENTERTAINMENT INCLUDED

To Start

Choice of one

Duck Roll Platter

Crispy Duck Roll, Roast Duck Roll

Chef's Selection of Dim Sum

Har Gau, Scampi Shumai, Scallop Dumpling,
Summer Truffle Dumpling^v

Chef's Selection of Vegetarian Dim Sum^v

Summer Truffle Dumpling, Morel Mushroom Dumpling,
Lotus & Yam Bean Wrap, Bean Curd & Chinese Wrap

Summer Garden Salad, Mint Cucumber Dressing^v

Bang Bang Chicken Salad

Main

Choice of one

Grilled Black Cod, Shacha Sauce

Supreme Seafood, Black Bean Sauce

Sweet & Sour Prawn, Caramelised Pineapple

Stir-Fried French Corn-Fed Chicken, Ginger Sauce

Szechuan Kung Pao Corn-Fed Chicken

Cantonese Roast Duck, Orange Sauce

Beef Tenderloin, Black Pepper

*All served with Egg Fried Rice & Seasonal Vegetables^v

Dessert

Seasonal Dessert chosen by our Pastry Chef

AFTERNOON SOIRÉE

IN CLUB CHINOIS

£98 PER PERSON | VEGETARIAN

A GLASS OF CHAMPAGNE ON ARRIVAL · EXQUISITE ENTERTAINMENT INCLUDED

To Start

Choice of one

Spring Roll Platter ^v

Kimchi Spring Roll, Vegetable Spring Roll

Chef's Selection of Vegetarian Dim Sum ^v

Summer Truffle Dumpling, Morel Mushroom Dumpling,
Lotus & Yam Bean Wrap, Bean Curd & Chinese Wrap

Lotus & Avocado Salad, Pine Nut, Olive Oil Dressing ^v

Summer Garden Salad, Mint Cucumber Dressing ^v

Main

Choice of one

Szechuan Kung Pao Seasonal Mushrooms ^v

Stir-Fried Lotus Root, Goji Berries, Ginger Sauce ^v

Stir-Fried Kailan, Crispy Kale, Macadamia Nut, Garlic Sauce ^v

Braised Bean Curd & Tofu with Enoki Mushroom ^v

Hakka Paneer, Padrón & Organic Bell Peppers ^v

*All served with Summer Truffle Potted Rice ^v & Seasonal Vegetables ^v

Dessert

Seasonal Dessert chosen by our Pastry Chef