

DUCK DE CHINE

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

APPETISERS

| | |
|---|----|
| Tea Smoked Beef Ribs | 23 |
| Slow Roasted Ibérico Pork Rack of Ribs | 23 |
| Crispy Chilli Chicken, Szechuan Peppers | 19 |
| Salt & Pepper Squid, Green Papaya Salad | 19 |
| Wasabi Prawns | 19 |
| Spring Roll Platter ^v | 16 |
| Kimchi Spring Roll, Vegetable Spring Roll | |

DIM SUM

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| Chef's Selection of Dim Sum | 21 |
| Har Gau, Scampi Shumai, Scallop Dumpling, Summer Truffle Dumpling ^v | |
| Chef's Selection of Vegetarian Dim Sum ^v | 21 |
| Summer Truffle Dumpling, Morel Mushroom & Pumpkin Dumpling, Lotus & Yam Bean Wrap, Bean Curd & Chinese Leaf Wrap | |
| Duck Roll Platter | 16 |
| Szechuan Vegetable Dumpling ^v | 12 |
| Wagyu Beef Bamboo Charcoal Bao | 16 |
| Pan-Fried Summer Truffle Bao ^v | 12 |

SOUP

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|-------------------------------------|----|
| Hot & Sour Soup | 12 |
| King Crab Sweetcorn Soup | 15 |
| Seasonal Mushroom Soup ^v | 15 |

SALAD

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| Oriental Salad | 21 |
| Daikon, Pomelo, Pickled Papaya, Beetroot, Plum Dressing ^v | |

TOFU & VEGETABLES

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|---|----|
| Tofu, Aubergine, Abalone Mushroom ^v | 19 |
| Mapo Tofu, Sweet Potato, Edamame, Soya ^v | 23 |
| Braised Satay Tofu, Chickpea, Tamarind, Peanut Sauce ^v | 19 |
| Stir-Fried Sweet Potato, Homemade Chilli Dressing ^v | 28 |
| Hakka Paneer, Padrón & Organic Bell Peppers ^v | 22 |
| Szechuan Kung Pao Seasonal Mushrooms ^v | 28 |
| Black Pepper Mock Chicken, Seasonal Vegetables ^v | 19 |
| Stir-Fried Ginger Summer Kale ^v | 18 |
| Stir-Fried Ginger Pak Choi ^v | 18 |
| Stir-Fried Garlic Pak Choi ^v | 18 |

MEAT

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|---|----|
| British Wagyu Rib-Eye Beef, Spicy King Soya 10oz | 75 |
| Wagyu Beef Short Ribs, Black Bean Sauce | 58 |
| Scottish Rib-Eye 35 Days, Black Pepper 12oz | 42 |
| Stir-Fried Wagyu Bavette, Ginger Sauce | 42 |
| Stir-Fried Cornish Lamb Cutlets, Chilli Mint | 42 |
| Sweet & Sour Organic Pork Loin, Caramelised Pineapple | 25 |
| Cantonese Roast Duck, Champagne, Orange Sauce | 41 |
| Crispy Corn-Fed Chicken, Chilli, Mango Sauce | 28 |
| Crispy Satay Chicken, Tamarind, Peanut Sauce | 25 |
| Szechuan Kung Pao Corn-Fed Chicken | 25 |
| Steamed Corn-Fed Chicken, Vegetables, Ginger Oyster Sauce | 28 |
| Allow 25 minutes | |
| Salt-Baked French Corn-Fed Chicken Allow 25 minutes | 28 |

FISH & SHELLFISH

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|---|----|
| Steamed Sea Bass, Soya, Ginger, Spring Onions | 51 |
| Grilled Sea Bass, Spicy Bean Sauce | 51 |
| Grilled Black Cod, Grapefruit, Pomelo, Lemon, King Soya | 51 |
| King Crab, Homemade Rice Noodles | 61 |
| Szechuan Crispy Pork, Octopus, Baby Leek | 33 |
| Madagascan Organic Prawn, Young Coconut, Okra, Tamarind | 33 |

NOODLES & RICE

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|---|----|
| Spicy Hand-Pulled Noodles with Corn-Fed Chicken | 22 |
| Stir-Fried Fresh Mushroom, Hand-Pulled Noodle ^v | 22 |
| Cantonese-Style New Zealand Scampi, Egg Noodles | 61 |
| Glass Vermicelli Noodles, New Zealand Scampi, Scrambled Egg | 61 |
| Glass Vermicelli Noodles, Morel Mushrooms, Shishito Pepper ^v | 22 |
| Wagyu Beef, Truffle Salami, Ginger, King Soya Fried Rice | 33 |
| Potted Rice with Summer Truffle ^v Allow 25 minutes | 35 |
| Potted Rice with Kamchatka King Crab Allow 25 minutes | 61 |
| Potted Rice with Confit Tomato, Olives ^v Allow 25 minutes | 25 |
| 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

Madagascan Organic Prawn, Young Coconut, Okra, Tamarind

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

IMPERIAL MENU

£320 FOR FOUR

To Start

Summer Garden Salad, Mint Cucumber Dressing ^v

Duck de Chine

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

Main

Steamed Sea Bass, Soya, Ginger, Spring Onions

Sautéed King Crab with Summer Zucchini Trombetta

Cold Inaniwa Udon, Maitake Mushrooms, Summer Truffle Sauce

Crispy Corn-Fed Chicken, Chilli, Mango Sauce

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

Madagascan Organic Prawn, Young Coconut, Okra, Tamarind

Glass Vermicelli Noodles, Morel Mushrooms, Shishito Pepper ^v

Potted Rice with Summer Truffle ^v