

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

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

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

SALAD

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

TOFU & VEGETABLES

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
Stir-Fried Ginger Summer Kale ^v	18
Stir-Fried Ginger Pak Choi ^v	18
Stir-Fried Garlic Pak Choi ^v	18

MEAT

Chilean Wagyu Rib-Eye Beef, Spicy King Soya 10oz	75
Scottish Beef Short Ribs, Black Bean Sauce	45
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

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

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

Scottish 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 Summer Truffle ^v