

DIM SUM AFTERNOON SOIRÉE

IN CLUB CHINOIS

£85 PER PERSON

A GLASS OF CHAMPAGNE ON ARRIVAL · EXQUISITE ENTERTAINMENT INCLUDED

To Start

Choice of one

Duck Roll Platter

Spring Roll Platter ^v

Chef's Selection of Dim Sum

Har Gau, Scampi Shumai, Scallop & Chive Dumpling,
Winter Black Truffle Dumpling ^v

Chef's Selection of Vegetarian Dim Sum ^v

Winter Black Truffle Dumpling, Morel Mushroom Dumpling,
Seaweed Wrap, Bean Curd & Chinese Leaf Wrap

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

Bang Bang Chicken Salad

Main

Choice of one

Steamed Sea Bass, Chive

Stir-Fried Black Cod, Shacha Sauce

Supreme Seafood, Black Bean Sauce

Sweet & Sour Prawn, Caramelised Pineapple

Stir-Fried Wagyu Bavette, Black Pepper Sauce

Szechuan Kung Pao Corn-Fed Chicken

Stir-Fried French Corn-Fed Chicken, Ginger Sauce

Seasonal Mushrooms, Thai Sweet Basil, King Soya ^v

Braised Bean Curd Puff & Tofu, Enoki Mushroom ^v

Hakka Paneer & Seasonal Peppers ^v

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

Dessert

Seasonal Dessert chosen by our Pastry Chef

DIM SUM AFTERNOON SOIRÉE

IN CLUB CHINOIS

£85 PER PERSON | VEGETARIAN

A GLASS OF CHAMPAGNE ON ARRIVAL · EXQUISITE ENTERTAINMENT INCLUDED

To Start

Choice of one

Spring Roll Platter ^v

Chef's Selection of Vegetarian Dim Sum ^v
Winter Black Truffle Dumpling, Morel Mushroom Dumpling,
Seaweed Wrap, Bean Curd & Chinese Leaf Wrap

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

Main

Choice of one

Seasonal Mushrooms, Thai Sweet Basil, King Soya ^v

Braised Bean Curd Puff & Tofu, Enoki Mushroom ^v

Hakka Paneer & Seasonal Peppers ^v

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

Dessert

Seasonal Dessert chosen by our Pastry Chef