

DUCK DE CHINE

Served with Pancakes, Baby Cucumber, Spring Onion & Duck Sauce. Roasted to Order | 99

APPETISERS

Tea Smoked Wagyu Beef Ribs	26
Slow Roasted Ibérico Pork Rack of Ribs	26
Crispy Chilli Chicken, Szechuan Peppers	20
Salt & Pepper Squid, Green Papaya Salad	20
Wasabi Prawns, Almond, Shiso Cress	20

DIM SUM

Chef's Selection of Dim Sum	21
Har Gau, Scampi Shumai, Scallop & Chive Dumpling, Winter Black Truffle Dumpling ^v	
Chef's Selection of Vegetarian Dim Sum ^v	21
Winter Black Truffle Dumpling, Morel Mushroom Dumpling, Seaweed Wrap, Bean Curd & Chinese Leaf Wrap	
Duck Roll Platter	18
Spring Roll Platter ^v	16
Szechuan Vegetable Dumpling ^v	13

BAO

Pan-Fried Winter Black Truffle Bao ^v	19
Wagyu Beef Bamboo Charcoal Bao	17
Pan-Fried Chicken & French Chestnut Bao, Chicken Floss	11
Ibérico Pork Char Siu Bao	9
Sweet Custard Bao	9

SOUP

Hot & Sour Soup	14
King Crab Sweetcorn Soup	16

SALAD

Oriental Salad	22
Daikon, Pomelo, Pickled Papaya, Beetroot, Plum Dressing ^v	

NOODLES & RICE

Spicy Hand-Pulled Noodles with Corn-Fed Chicken	24
Stir-Fried Mushroom, Hand-Pulled Noodle ^v	23
Cantonese-Style New Zealand Scampi, Egg Noodles	62
Glass Vermicelli Noodles, New Zealand Scampi, Scrambled Egg	62
Glass Vermicelli Noodles, Morel Mushrooms, Shishito Pepper ^v	23
Potted Rice with Kamchatka King Crab Allow 25 minutes	64
Potted Rice with Winter Black Truffle ^v Allow 25 minutes	45
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

MEAT

Chilean Wagyu Rib-Eye Beef, Sha Cha Shrimp Sauce 10oz	80
Scottish Rib-Eye 35 Days, Black Pepper 10oz	44
Japanese A5 Gunma Wagyu Rump, Black Bean Sauce	69
Japanese A5 Gunma Wagyu Brisket, Green Pepper	59
Stir-Fried Chilean Wagyu Bavette, Ginger Sauce	46
Stir-Fried Cornish Lamb Cutlets, Chilli Mint	43
Sweet & Sour Organic Pork Loin, Caramelised Pineapple	26
Cantonese Roast Duck, Champagne, Orange Sauce	47
Crispy Corn-Fed Chicken, Chilli, Mango Sauce	32
Steamed Label Rouge Chicken, Vegetables, Ginger Oyster Sauce	32
Salt-Baked Label Rouge Chicken, Turmeric, Soya	32
Crispy Satay Chicken, Tamarind, Peanut Sauce	28
Szechuan Kung Pao Corn-Fed Chicken	28

FISH & SHELLFISH

Steamed Sea Bass, Soya, Ginger, Spring Onions	56
Grilled Sea Bass, Spicy Bean Sauce	56
Grilled Black Cod, Grapefruit, Pomelo, Lemon, King Soya	56
Spicy Hunan Supreme Seafood	69
King Crab, Octopus, Sea Bass, Madagascar Prawn	
King Crab, Homemade Rice Noodles	66
Madagascar Organic Prawn, Young Coconut, Okra, Tamarind	39

TOFU & VEGETABLES

Braised Bean Curd Puff & Tofu, Enoki Mushroom ^v	23
Tofu, Aubergine, Abalone Mushroom ^v	20
Mapo Tofu, Sweet Potato, Edamame, Soya ^v	24
Braised Satay Tofu, Chickpea, Tamarind, Peanut Sauce ^v	20
Kung Pao Mock Chicken, Cashew Nuts ^v	23
Hakka Paneer & Seasonal Peppers ^v	23
Seasonal Mushrooms, Thai Sweet Basil, King Soya ^v	29
Japanese Sweet Potato, Green Pepper, Chilli Jam ^v	29
Stir-Fried Ginger Cavolo Nero ^v	21
Stir-Fried Ginger Pak Choi ^v	21
Stir-Fried Garlic Pak Choi ^v	21

EMPRESS MENU

£48 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

Sweet & Sour Organic Pork Loin, Caramelised Pineapple

Crispy Satay Chicken, Tamarind, Peanut Sauce

Szechuan Kung Pao Corn-Fed Chicken

Mapo Tofu, Sweet Potato, Edamame, Soya ^v

Hakka Paneer & Seasonal Peppers ^v

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

EMPEROR MENU

£140 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, Almond, Shiso Cress

Main

Choice of two

Madagascan Organic Prawn, Young Coconut, Okra, Tamarind

Scottish Rib-Eye 35 Days, Black Pepper | 10oz

Stir-Fried Chilean Wagyu Bavette, Ginger Sauce

Cantonese Roast Duck, Champagne, Orange Sauce

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

DYNASTY MENU

£450 FOR FOUR

To Start

Chef's Selection of Dim Sum

Duck de Chine

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

Mains

Grilled Sea Bass, Spicy Bean Sauce

Madagascan Organic Prawn, Young Coconut, Okra, Tamarind

Japanese A5 Gunma Wagyu Rump, Black Bean Sauce

Crispy Satay Chicken, Tamarind, Peanut Sauce

Glass Vermicelli Noodles, Morel Mushrooms, Shishito Pepper ^v

Potted Rice with Winter Black Truffle ^v