

# NOIR MENU

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£125 PER PERSON | GROUP DINING MENU

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## To Start

Chef's Selection of Steamed Dim Sum  
Har Gau, Scampi Shumai, Scallop & Chive Dumpling,  
Winter Black Truffle Dumpling <sup>v</sup>

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

## Main

Scottish Rib-Eye 35 Days, Sha Cha Ginger  
Steamed Sea Bass, Young Coconut in Spicy Tamarind Sauce  
New Zealand Scampi Supreme Broth with Chive & Fresh Lily Bulb  
Potted Rice with Winter Black Truffle <sup>v</sup>  
Stir-Fried Garlic Pak Choi <sup>v</sup>

## Dessert

Seasonal Dessert chosen by our Pastry Chef

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MINIMUM ORDER OF 4 GUESTS — PRICES INCLUDE VAT AT THE CURRENT RATE  
(V) SUITABLE FOR VEGETARIANS — PLEASE ASK A MEMBER OF OUR TEAM BEFORE ORDERING IF YOU HAVE  
ANY ALLERGIES OR INTOLERANCES. PLEASE NOTE THAT OUR MENUS ARE SUBJECT TO CHANGE  
AS OUR CHEF SOURCES THE FRESHEST SEASONAL PRODUCE FOR OUR GUESTS.

# ROUGE MENU

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£145 PER PERSON | GROUP DINING MENU

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## To Start

Chef's Selection of Steamed Dim Sum  
Har Gau, Scampi Shumai, Scallop & Chive Dumpling,  
Winter Black Truffle Dumpling <sup>V</sup>

Bang Bang Chicken Salad

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

## Main

Wagyu Rib-Eye Beef, Winter Aubergine in Spicy Soya

Steamed Label Rouge Chicken, Hokkaido Scallop,  
Seasonal Chinese Vegetables

Grilled Sea Bass in Rice Wine & Bean Sauce

Cantonese Risotto, Sicilian Red Prawn & Oriental Mushrooms

## Dessert

Seasonal Dessert chosen by our Pastry Chef

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(V) SUITABLE FOR VEGETARIANS — PLEASE ASK A MEMBER OF OUR TEAM BEFORE ORDERING IF YOU HAVE  
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# JADE MENU

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£200 PER PERSON | GROUP DINING MENU

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## To Start

Chef's Selection of Supreme Steamed Dim Sum

Live King Crab in Cantonese XO Sauce

Taste of Duck de Chine

Gold Oscietra Caviar & Duck | Winter Truffle & Duck

Mango & Duck | Apple & Duck Tart

## Main

A5 Gumma Wagyu Short Ribs & Rice with Onsen Tamago

Crispy Label Rouge Chicken with Crispy Hokkaido Scallop

Yin Yang Sea Bass & Dover Sole with Soya Dressing

Sicilian Red Prawn with Kailan & Lily Bulb

## Dessert

Seasonal Dessert chosen by our Pastry Chef

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JADE MENU REQUIRES 24 HOURS ADVANCE NOTICE.

MINIMUM ORDER OF 4 GUESTS — PRICES INCLUDE VAT AT THE CURRENT RATE

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# VEGETARIAN MENU

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£95 PER PERSON | GROUP DINING MENU

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## To Start

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

Winter Aubergine Tourelle <sup>v</sup>

Root Vegetable Salad <sup>v</sup>

## Main

Crispy Taro Sandwich in Satay Peanut Sauce <sup>v</sup>  
Stir-Fried Kailan, Crispy Kale, Macadamia Nut, Garlic Sauce <sup>v</sup>  
Potted Rice with Winter Black Truffle <sup>v</sup>

## Dessert

Seasonal Dessert chosen by our Pastry Chef <sup>v</sup>

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MINIMUM ORDER OF 2 GUESTS — PRICES INCLUDE VAT AT THE CURRENT RATE  
(V) SUITABLE FOR VEGETARIANS — PLEASE ASK A MEMBER OF OUR TEAM BEFORE ORDERING IF YOU HAVE  
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AS OUR CHEF SOURCES THE FRESHEST SEASONAL PRODUCE FOR OUR GUESTS.