

NOIR MENU

£130 PER PERSON | GROUP DINING MENU

To Start

Chef's Selection of Steamed Dim Sum
Har Gau, Scampi Shumai, Summer Truffle Dumpling ^v,
Atlantic Sea Scallop & Mui Choi Dumpling

Duck de Chine

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

Main

Steamed Sea Bass, Mushrooms, Soya Garlic Sauce

Sautéed New Zealand Scampi & Zucchini

Scottish Rib-Eye 35 Days, Black Bean Sauce

Potted Rice with Summer Truffle ^v

Stir-Fried Garlic Pak Choi ^v

To Finish

Seasonal Dessert chosen by our Pastry Chef

MINIMUM ORDER OF 4 GUESTS — A DISCRETIONARY SERVICE CHARGE OF 15% WILL BE ADDED TO YOUR BILL
AN ENTERTAINMENT COVER CHARGE IS APPLICABLE NIGHTLY — VAT IS CHARGED AT THE APPLICABLE RATE.

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

ROUGE MENU

£150 PER PERSON | GROUP DINING MENU

To Start

Chef's Selection of Steamed Dim Sum
Har Gau, Scampi Shumai, Summer Truffle Dumpling ^v,
Atlantic Sea Scallop & Mui Choi Dumpling

Salt & Pepper New Zealand Scampi, Coconut Flakes

Duck de Chine

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

Main

Grilled Sea Bass, Spicy Bean Sauce

XO King Prawn & Chicken Fried Rice, Green Peas

Wagyu Rib-Eye Beef, Aubergine in Spicy King Soya

Salt-Baked Label Rouge Chicken, Turmeric, Soya

To Finish

Seasonal Dessert chosen by our Pastry Chef

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JADE MENU

£200 PER PERSON | GROUP DINING MENU

To Start

Chef's Selection of Supreme Steamed Dim Sum

Taste of Duck de Chine

Oscietra Caviar & Duck | Summer Truffle, Pine Nut & Duck

Mango & Duck | Crispy Shrimp, Bean Curd & Duck

Main

Sautéed Sicilian Red Prawn & Lily Bulb

Steamed Sea Bass & Live King Crab in Supreme Seafood Broth

A5 Gumma Wagyu Chuck Short Ribs with Inaniwa Udon

Braised French Corn-Fed Chicken with Morel Mushrooms

To Finish

Seasonal Dessert chosen by our Pastry Chef

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VEGETARIAN MENU

£100 PER PERSON | GROUP DINING MENU

To Start

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

Mock Chicken, Crispy Soya & Chilli ^v

Peking-Style Crispy Bean Curd Puff ^v

Main

Seasonal Mushrooms, Thai Sweet Basil, King Soya ^v
Stir-Fried Kailan, Lily Bulb, Macadamia Nut, Garlic Sauce ^v

Potted Rice with Summer Truffle ^v

To Finish

Seasonal Dessert chosen by our Pastry Chef ^v

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