

DUCK DE CHINE

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

APPETISERS

Tea Smoked Wagyu Beef Ribs	28
Slow Roasted Ibérico Pork Rack of Ribs	28
Crispy Chilli Chicken, Szechuan Peppers	22
Salt & Pepper Squid, Coconut Flakes	22
Wasabi King Prawns, Almond, Shiso Cress	22

DIM SUM

Chef's Selection of Dim Sum	22
Har Gau, Scampi Shumai, Summer Truffle Dumpling ^v , Atlantic Sea Scallop & Mui Choi Dumpling	
Chef's Selection of Vegetarian Dim Sum ^v	22
Summer Truffle Dumpling, Morel Mushroom Dumpling, Seaweed Wrap, Bean Curd & Chinese Leaf Wrap	
Duck Roll	19
Spring Roll ^v	17
Szechuan Vegetable Dumpling ^v	14

BAO

Wagyu Beef Bamboo Charcoal Bao	18
Pan-Fried Summer Truffle Bao ^v	20
Pan-Fried Chicken & French Chestnut Bao, Chicken Floss	13
Ibérico Pork Char Siu Bao	10
Sweet Custard Bao	10

SOUP

Hot & Sour Soup	16
King Crab Sweetcorn Soup	18

SALAD

Oriental Salad	23
Daikon, Pomelo, Pickled Papaya, Beetroot, Plum Dressing ^v	

NOODLES & RICE

Cantonese-Style New Zealand Scampi, Egg Noodles	69
Glass Vermicelli Noodles, Morel Mushrooms ^v	26
Spicy Hand-Pulled Noodles, Corn-Fed Chicken	26
Yangzhou Fried Rice, Corn-Fed Chicken & King Prawn	29
Potted Rice with Summer Truffle ^v Allow 25 minutes	48
Potted Rice with Confit Tomato, Olives ^v Allow 25 minutes	27
Egg Fried Rice	9.5
Vegetable Fried Rice ^v	18
Steamed Jasmine Rice ^v	5

MEAT

Chilean Wagyu Rib-Eye Beef, Spicy Bean Sauce 10oz	88
Scottish Rib-Eye 35 Days, Black Pepper 10oz	48
Stir-Fried Chilean Wagyu Bavette, Ginger Sauce	47
A5 Gunma Wagyu Chuck Short Ribs, Green Pepper	75
A5 Gunma Wagyu Brisket, Black Bean Sauce	75
Stir-Fried Lamb Cutlets, Chilli Mint	45
Stir-Fried Lamb Cutlets, Spicy Cumin & Sesame Sauce	45
Sweet & Sour Organic Pork Loin, Caramelised Pineapple	28
Cantonese Roast Duck, Champagne, Orange Sauce	48
Crispy Satay Chicken, Tamarind, Peanut Sauce	29
Szechuan Kung Pao Corn-Fed Chicken	29
Crispy Corn-Fed Chicken, Chilli, Mango Sauce	34
Steamed Label Rouge Chicken, Vegetables, Ginger Oyster Sauce	34
Salt-Baked Label Rouge Chicken, Turmeric, Soya	34
Stir-Fried Corn-Fed Chicken, Chestnut & Mushroom	34

FISH & SHELLFISH

Steamed Sea Bass, Soya, Ginger, Spring Onions	58
Grilled Sea Bass, Spicy Bean Sauce	58
Grilled Black Cod, Lemon, King Soya	58
Spicy Hunan Supreme Seafood	58
Atlantic Sea Scallop, Indian Ocean King Prawn, Sea Bass, Octopus	
King Crab, Homemade Rice Noodles	88
Madagascan Prawn, Young Coconut, Okra, Tamarind	41
Madagascan Prawn, Crispy Pork Belly, XO Sauce	49

TOFU

Braised Bean Curd Puff & Tofu, Enoki Mushroom ^v	25
Tofu, Aubergine, Abalone Mushroom ^v	22
Mapo Tofu, Sweet Potato, Edamame, Soya ^v	28
Braised Satay Tofu, Chickpea, Tamarind, Peanut Sauce ^v	22
Hakka Paneer & Seasonal Peppers ^v	26

VEGETABLES

Seasonal Mushrooms, Thai Sweet Basil, King Soya ^v	32
Seasonal Mushrooms, Summer Kale, Ginger Mushroom Sauce ^v	32
Stir-Fried Lotus Root, Goji Berries, Ginger Sauce ^v	26
Japanese Sweet Potato, Padrón Peppers, Chilli Jam ^v	32
Stir-Fried Ginger Pak Choi ^v	23
Stir-Fried Garlic Pak Choi ^v	23

EMPRESS MENU

£49 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, Coconut Flakes

Crispy Chilli Chicken, Szechuan Peppers

Wasabi King Prawns, Almond, Shiso Cress

Main

Choice of two

Madagascan 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 Prawn, Young Coconut, Okra, Tamarind

A5 Gunma Wagyu Brisket, Black Bean Sauce

Crispy Satay Chicken, Tamarind, Peanut Sauce

Glass Vermicelli Noodles, Morel Mushrooms ^v

Potted Rice with Summer Truffle ^v