

DUCK DE CHINE

Served with Pancakes, Baby Cucumber, Spring Onion & Duck Sauce. Roasted to Order | 110

APPETISERS

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|---|----|
| Tea Smoked Wagyu Beef Ribs | 29 |
| Slow Roasted Ibérico Pork Rack of Ribs | 29 |
| Crispy Chilli Chicken, Szechuan Peppers | 23 |
| Salt & Pepper Squid, Coconut Flakes | 24 |
| Wasabi King Prawns, Almond, Shiso Cress | 24 |

DIM SUM

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| Chef's Selection of Dim Sum | 24 |
| Har Gau, Scampi Shumai, Summer Truffle Dumpling ^v , Atlantic Sea Scallop & Mui Choi Dumpling | |
| Chef's Selection of Vegetarian Dim Sum ^v | 24 |
| Summer Truffle Dumpling, Morel Mushroom Dumpling, Seaweed Wrap, Bean Curd & Chinese Leaf Wrap | |
| Duck Roll | 20 |
| Spring Roll ^v | 18 |
| Szechuan Vegetable Dumpling ^v | 15 |

BAO

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| Wagyu Beef Bamboo Charcoal Bao | 18 |
| Pan-Fried Summer Truffle Bao ^v | 20 |
| Ibérico Pork Char Siu Bao | 10 |
| Sweet Custard Bao | 10 |

SOUP

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|--------------------------|----|
| Hot & Sour Soup | 17 |
| King Crab Sweetcorn Soup | 20 |

SALAD

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

NOODLES & RICE

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| Glass Vermicelli Noodles, Morel Mushrooms ^v | 27 |
| Spicy Hand-Pulled Noodles, Corn-Fed Chicken | 28 |
| Yangzhou Fried Rice, Corn-Fed Chicken & King Prawn | 30 |
| Potted Rice with Summer Truffle ^v Allow 25 minutes | 48 |
| Egg Fried Rice | 11 |
| Vegetable Fried Rice ^v | 20 |
| Steamed Jasmine Rice ^v | 6 |

MEAT

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| Chilean Wagyu Rib-Eye Beef, Spicy Bean Sauce 10oz | 92 |
| Scottish Rib-Eye 35 Days, Black Pepper 10oz | 49 |
| A5 Gunma Wagyu Chuck, Green Pepper | 79 |
| A5 Gunma Wagyu Brisket, Black Bean Sauce | 79 |
| Stir-Fried Chilean Wagyu Bavette, Ginger Sauce | 49 |
| Stir-Fried Lamb Cutlets, Chilli Mint | 47 |
| Stir-Fried Lamb Cutlets, Spicy Cumin & Sesame Sauce | 47 |
| Sweet & Sour Organic Pork Loin, Caramelised Pineapple | 30 |
| Cantonese Roast Duck, Champagne, Orange Sauce | 49 |
| Crispy Corn-Fed Chicken, Chilli, Mango Sauce | 35 |
| Salt-Baked Label Rouge Chicken, Turmeric, Soya | 35 |
| Crispy Satay Chicken, Tamarind, Peanut Sauce | 30 |
| Szechuan Kung Pao Corn-Fed Chicken | 30 |
| Stir-Fried Corn-Fed Chicken, Chestnut & Mushroom | 35 |
| Steamed Label Rouge Chicken, Vegetables, Ginger Oyster Sauce | 35 |

FISH & SHELLFISH

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| Steamed Sea Bass, Soya, Ginger, Spring Onions | 59 |
| Grilled Sea Bass, Spicy Bean Sauce | 59 |
| Grilled Black Cod, Lemon, King Soya | 59 |
| Spicy Hunan Supreme Seafood | 59 |
| Atlantic Sea Scallop, Indian Ocean King Prawn, Sea Bass, Octopus | |
| King Crab, Homemade Rice Noodles | 92 |
| Madagascan Prawn, Young Coconut, Okra, Tamarind | 42 |
| Madagascan Prawn, Crispy Pork Belly, XO Sauce | 49 |

TOFU

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| Braised Bean Curd Puff & Tofu, Enoki Mushroom ^v | 25 |
| Mapo Tofu, Sweet Potato, Edamame, Soya ^v | 28 |
| Tofu, Aubergine, Abalone Mushroom ^v | 24 |
| Braised Satay Tofu, Chickpea, Tamarind, Peanut Sauce ^v | 24 |

VEGETABLES

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|---|----|
| Hakka Paneer & Seasonal Peppers ^v | 28 |
| Seasonal Mushrooms, Thai Sweet Basil, King Soya ^v | 33 |
| Seasonal Mushrooms, Summer Kale, Ginger Mushroom Sauce ^v | 33 |
| Japanese Sweet Potato, Padrón Peppers, Chilli Jam ^v | 33 |
| Stir-Fried Lotus Root, Goji Berries, Ginger Sauce ^v | 28 |
| Stir-Fried Ginger Pak Choi ^v | 24 |
| Stir-Fried Garlic Pak Choi ^v | 24 |

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