

DUCK DE CHINE

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

APPETISERS

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

Chef's Selection of Dim Sum	24
Har Gau, Scampi Shumai, Seasonal Black Truffle Dumpling ^v , Atlantic Sea Scallop & Mui Choi Dumpling	
Chef's Selection of Vegetarian Dim Sum ^v	24
Seasonal Black 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

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

SOUP

Hot & Sour Soup	17
King Crab Sweetcorn Soup	20

SALAD

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

NOODLES & RICE

Glass Vermicelli Noodles, Morel Mushrooms ^v	27
Cantonese-Style New Zealand Scampi, Egg Noodles	69
Spicy Hand-Pulled Noodles, Corn-Fed Chicken	28
Yangzhou Fried Rice, Corn-Fed Chicken & King Prawn	30
Potted Rice with Seasonal Black Truffle ^v Allow 25 minutes	48
Potted Rice with Confit Tomato, Olives ^v Allow 25 minutes	30
Egg Fried Rice	11
Vegetable Fried Rice ^v	20
Steamed Jasmine Rice ^v	6

MEAT

Australian 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
Chilean Wagyu Short Ribs, 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
Braised Pork Belly, Tofu, Porcini Mushroom	35
Sweet & Sour Organic Pork Loin, Caramelised Pineapple	32
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

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

TOFU

Braised Bean Curd Puff, Tofu, Seasonal Mushroom ^v	30
Mapo Tofu, Sweet Potato, Edamame, Soya ^v	28
Tofu, Aubergine, Seasonal Mushroom ^v	24
Braised Satay Tofu, Chickpea, Tamarind, Peanut Sauce ^v	24

VEGETABLES

Hakka Paneer & Seasonal Peppers ^v	28
Seasonal Mushrooms, Thai Sweet Basil, King Soya ^v	33
Seasonal Mushrooms, Cavolo Nero, 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

Chilean Wagyu Short Ribs, Black Bean Sauce

Crispy Satay Chicken, Tamarind, Peanut Sauce

Glass Vermicelli Noodles, Morel Mushrooms ^v

Potted Rice with Seasonal Black Truffle ^v