
FESTIVE NOIR MENU

£145 PER PERSON

To Start

Chef's Selection of Steamed Dim Sum

Duck de Chine

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

Main

Scottish Rib-Eye 35 Days, Sweet Basil

Steamed Sea Bass, Pickled Ginger, White Soya Dressing

Indian Ocean King Prawn, Kai-Lan, XO Sauce

Potted Rice with Winter Black Truffle ^v

Stir-Fried Pak Choi Miu, Black Bean Sauce ^v

Dessert

Seasonal Dessert chosen by our Pastry Chef



FESTIVE MENU REQUIRES 24 HOURS ADVANCE NOTICE.

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.

FESTIVE ROUGE MENU

£168 PER PERSON

To Start

Chef's Selection of Steamed Dim Sum

Salt & Pepper New Zealand Scampi, Almond

Duck de Chine

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

Main

Wagyu Rib-Eye Beef, Lotus Root in XO Sauce

Steamed Label Rouge Corn-Fed Chicken with Porcini Mushrooms

Grilled Black Cod in Scallion & Leek Sauce

Koshihikari Egg Fried Rice
with Indian Ocean Prawn & Salted Egg

Stir-Fried Morning Glory in Preserved Bean Sauce

Dessert

Seasonal Dessert chosen by our Pastry Chef



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FESTIVE JADE MENU

£230 PER PERSON

To Start

Chef's Selection of Supreme Steamed Dim Sum

Taste of Duck de Chine

Gold Oscietra Caviar & Duck | Mango & Duck Tartelette
Crispy Bean Curd & Duck | Winter Truffle & Duck Tart

Main

A5 Gunma Wagyu Chuck Short Ribs, Pak Choi

Steamed Label Rouge Corn-Fed Chicken
with Australian Abalone & Kai-Lan

Live King Crab Koshihikari Rice
with Romanesco

Yin Yang Cornish Day Boat Fish

Dessert

Seasonal Dessert chosen by our Pastry Chef



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FESTIVE MENU

£120 PER PERSON | VEGETARIAN

To Start

Chef's Selection of Vegetarian Dim Sum
Crispy Chilli Mock Chicken, Szechuan Peppers
Winter Aubergine Tourelle

Main

Porcini Mushrooms & Bean Curd
Stir-Fried Kailan, Crispy Kale, Macadamia Nut, Garlic Sauce
Koshihikari Rice with Winter Black Truffle
& Seasonal Vegetables

Dessert

Seasonal Dessert chosen by our Pastry Chef



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