

NOIR MENU

£145 PER PERSON | GROUP DINING MENU

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

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

£168 PER PERSON | GROUP DINING MENU

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

To Finish

Seasonal Dessert chosen by our Pastry Chef

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JADE MENU

£230 PER PERSON | GROUP DINING MENU

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

To Finish

Seasonal Dessert chosen by our Pastry Chef

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VEGETARIAN MENU

£120 PER PERSON | GROUP DINING MENU

To Start

Chef's Selection of Vegetarian Dim Sum ^v

Crispy Chilli Mock Chicken, Szechuan Peppers ^v

Winter Aubergine Tourelle ^v

Main

Porcini Mushrooms & Bean Curd ^v

Stir-Fried Kailan, Crispy Kale, Macadamia Nut, Garlic Sauce ^v

Koshihikari Rice with Winter Black Truffle
& Seasonal Vegetables ^v

To Finish

Seasonal Dessert chosen by our Pastry Chef ^v

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