

DUCK DE CHINE

Served with Pancakes, Baby Cucumber, Spring Onion & Duck Sauce. Roasted to Order | 116

APPETISERS

Tea Smoked Wagyu Beef Ribs	32
Slow Roasted Ibérico Pork Rack of Ribs	29
Crispy Chilli Chicken, Szechuan Peppers	24
Salt & Pepper Squid, Coconut Flakes	25
Wasabi King Prawns, Almond, Shiso Cress	26

DIM SUM

Chef's Selection of Dim Sum	26
Har Gau, Scampi Shumai, Seasonal Black Truffle Dumpling ^v , Atlantic Sea Scallop & Mui Choi Dumpling	
Chef's Selection of Vegetarian Dim Sum ^v	26
Seasonal Black Truffle Dumpling, Morel Mushroom Dumpling, Seaweed Wrap, Bean Curd & Chinese Leaf Wrap	
Duck Roll	20
Spring Roll ^v	20
Szechuan Vegetable Dumpling ^v	17

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	18
King Crab Sweetcorn Soup	22

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	30
Yangzhou Fried Rice, Corn-Fed Chicken & King Prawn	32
Potted Rice with Seasonal Black Truffle ^v Allow 25 minutes	50
Egg Fried Rice	16
Vegetable Fried Rice ^v	20
Steamed Jasmine Rice ^v	7

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	50
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	32
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	26
Stir-Fried Garlic Pak Choi ^v	26