

NOIR MENU

£145 PER PERSON | GROUP DINING MENU

To Start

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

Duck de Chine

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

Main

Grilled Chilean Sea Bass, Plum Sauce
Indian Ocean King Prawn, Asparagus, XO Sauce
Scottish Rib-Eye 35 Days 10oz, Black Pepper
Potted Rice with Seasonal Black Truffle ^v
Stir-Fried Pak Choi Miu, Ginger 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
Har Gau, Scampi Shumai, Seasonal Black Truffle Dumpling ^v,
Atlantic Sea Scallop & Mui Choi Dumpling

Duck de Chine

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

Main

Grilled Black Cod in Scallion & Leek Sauce

Chilean Wagyu Short Ribs, Black Bean Sauce

Braised Label Rouge Corn-Fed Chicken, Seasonal Mushrooms

Koshihikari Egg Fried Rice
with New Zealand Scampi, Ginger Sauce

Stir-Fried Lotus Root, Goji Berries, Ginger Sauce ^v

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 Steamed Dim Sum
Har Gau, Scampi Shumai, Seasonal Black Truffle Dumpling ^v,
Atlantic Sea Scallop & Mui Choi Dumpling

Taste of Duck de Chine
Gold Oscietra Caviar | Mango Tartelette
Crispy Bean Curd | Seasonal Truffle Tartelette

Main

Yin Yang Cornish Day Boat Fish
Szechuan A5 Gunma Wagyu Chuck Short Ribs
Label Rouge Chicken with Australian Abalone, Pak Choi, Chestnut
Italian Red Prawn Koshihikari Rice with Romanesco

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
Seasonal Black Truffle Dumpling, Morel Mushroom Dumpling,
Crystal Dumpling, Bean Curd Wrap

Sweet Potato, Spicy Almond ^v

Seasonal Aubergine Tourelle ^v

Main

Porcini Mushrooms, Bean Curd, Black Bean Sauce ^v

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

Koshihikari Rice with Seasonal Black Truffle
& Seasonal Vegetables ^v

To Finish

Seasonal Dessert chosen by our Pastry Chef ^v

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