

## DUCK DE CHINE

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

### APPETISERS

Braised & Grilled Beef Ribs, Sesame Sauce	32
Slow Roasted Ibérico Pork Rack of Ribs	29
Crispy Chilli Chicken, Szechuan Peppers	24
Salt & Pepper Squid, Papaya Salad	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 <sup>v</sup> , Atlantic Sea Scallop & Mui Choi Dumpling	
Chef's Selection of Vegetarian Dim Sum <sup>v</sup>	26
Seasonal Black Truffle Dumpling, Morel Mushroom Dumpling, Crystal Dumpling, Bean Curd Wrap	
Szechuan Prawn & Shiso Cress Dumpling	20
Duck Roll	20
Spring Roll <sup>v</sup>	20
Szechuan Vegetable Dumpling <sup>v</sup>	17

### BAO

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

### SOUP

Hot & Sour Soup	18
King Crab Sweetcorn Soup	22

### SALAD

Oriental Salad	25
Daikon, Pomelo, Pickled Papaya, Beetroot, Plum Dressing <sup>v</sup>	

### NOODLES & RICE

Glass Vermicelli Noodles, Morel Mushrooms <sup>v</sup>	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 <sup>v</sup>   Allow 25 minutes	50
Egg Fried Rice with Semi-Dried Tomatoes <sup>v</sup>	28
Egg Fried Rice	16
Vegetable Fried Rice <sup>v</sup>	20
Steamed Jasmine Rice <sup>v</sup>	7

### MEAT

Australian Wagyu Rib-Eye Beef 10oz, Aubergine, Spicy Bean Sauce	92
Scottish Rib-Eye 35 Days 10oz, Black Pepper	49
A5 Gunma Wagyu Chuck Fillet, Green Pepper Sauce	85
Stir-Fried Chilean Wagyu Bavette, Ginger Sauce	50
Chilean Wagyu Short Ribs, Black Bean Sauce	79
Stir-Fried Lamb Cutlets, Spicy Sweet Chilli	47
Sweet & Sour Organic Pork Loin, Caramelised Pineapple	32

### POULTRY

Crispy Satay Chicken, Tamarind, Peanut Sauce	32
Salt-Baked Label Rouge Chicken, Turmeric, Soya	35
Szechuan Kung Pao Corn-Fed Chicken	30
Chicken Supreme, Black Pepper	32
Sweet & Sour Chicken, Caramelised Pineapple	32
Cantonese Roast Duck, Champagne, Orange Sauce	49

### FISH & SEAFOOD

Steamed Sea Bass, Soya, Ginger, Spring Onions	59
Grilled Chilean Sea Bass, Plum Sauce	59
Grilled Black Cod, Shacha Sauce	59
Braised Supreme Seafood	59
Sea Bass, Atlantic Sea Scallop, Indian Ocean King Prawn, Octopus	
Madagascan Organic Prawn, Young Coconut, Okra, Tamarind	42

### TOFU & VEGETABLES

Mapo Tofu, Sweet Potato, Edamame, Soya <sup>v</sup>	28
Tofu, Aubergine, Seasonal Mushroom <sup>v</sup>	24
Szechuan Mock Chicken, Dried Bean Curd <sup>v</sup>	27
Hakka Paneer & Seasonal Peppers <sup>v</sup>	28
Seasonal Mushroom, Black Pepper Sauce <sup>v</sup>	33
Stir-Fried Lotus Root, Goji Berries, Ginger Sauce <sup>v</sup>	28
Seasonal Mushroom, Summer Kale, Ginger Mushroom Sauce <sup>v</sup>	33
Morning Glory, Bean Curd Chilli Sauce <sup>v</sup>	26
Stir-Fried Ginger Pak Choi <sup>v</sup>	26
Stir-Fried Garlic Pak Choi <sup>v</sup>	26

# EMPRESS MENU

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£55 FOR ONE

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## To Start

Choice of one

Chef's Selection of Dim Sum

Chef's Selection of Vegetarian Dim Sum <sup>v</sup>

Crispy Chilli Chicken, Szechuan Peppers

Szechuan Vegetable Dumpling <sup>v</sup>

Spring Roll Platter <sup>v</sup>

## 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 <sup>v</sup>

Hakka Paneer & Seasonal Peppers <sup>v</sup>

All served with Egg Fried Rice  
or Vegetable Fried Rice <sup>v</sup>

# EMPEROR MENU

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£145 FOR TWO

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## To Start

Choice of two

Chef's Selection of Dim Sum

Chef's Selection of Vegetarian Dim Sum <sup>v</sup>

Salt & Pepper Squid, Papaya Salad

Crispy Chilli Chicken, Szechuan Peppers

Wasabi King Prawns, Almond, Shiso Cress

## Main

Choice of two

Madagascar Organic Prawn, Young Coconut, Okra, Tamarind

Scottish Rib-Eye 35 Days 10oz, Black Pepper

Stir-Fried Chilean Wagyu Bavette, Ginger Sauce

Cantonese Roast Duck, Champagne, Orange Sauce

All served with Egg Fried Rice  
or Vegetable Fried Rice <sup>v</sup>



# DYNASTY MENU

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£480 FOR FOUR

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## To Start

Chef's Selection of Dim Sum

Duck de Chine

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

## Mains

Grilled Chilean Sea Bass, Plum Sauce

Madagascan Organic Prawn, Young Coconut, Okra, Tamarind

Chilean Wagyu Short Ribs, Black Bean Sauce

Crispy Satay Chicken, Tamarind, Peanut Sauce

Glass Vermicelli Noodles, Morel Mushrooms <sup>v</sup>

Potted Rice with Seasonal Black Truffle <sup>v</sup>