

MID-AUTUMN FESTIVAL 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

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.