

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

Sautéed Spicy Prawn Curry

Grilled Chilean Sea Bass, Plum Sauce

Scottish Rib-Eye 35 Days, Black Pepper

Koshihikari Rice with Morel Mushrooms ^v

Seasonal Chinese Vegetables ^v

Dessert

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

Duck de Chine

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

Main

Grilled Black Cod, Seasonal Vegetables,
Black Bean Sauce

Australian Wagyu Rib-Eye Beef 10oz,
Aubergine, Spicy Bean Sauce

Braised Label Rouge Corn-Fed Chicken
with Seasonal Mushrooms

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

Koshihikari Egg Fried Rice
with New Zealand Scampi, Salted Egg

Dessert

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

Yin Yang Sea Bass

New Zealand Scampi XO,
Abalone, Kailan

Label Rouge Chicken,
Morel Mushroom, Chestnut, Pak Choi

A5 Gunma Wagyu Chuck Short Ribs,
Inaniwa Udon

Dessert

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

Peking-Style Crispy Bean Curd Puff

Stir-Fried Kailan, Bamboo,
Black Truffle Sauce

Main

Winter Aubergine, Seasonal Vegetables

Stir-Fried Kabocha Squash, Lotus Root,
Black Bean Sauce

Koshihikari Rice with Morel Mushrooms

Dessert

Seasonal Dessert chosen by our Pastry Chef

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