

# PEARL MENU

---

£118 PER PERSON | GROUP DINING MENU

---

## To Start

Chef's Selection of Steamed Dim Sum  
Har Gau, Scampi Shumai, Atlantic Sea Scallop & Mui Choi Dumpling  
Salt & Pepper Squid, Cashew Nut, Papaya Salad  
Crispy Duck Roll

## Main

Grilled Black Cod, Artichoke, Shacha Sauce  
Stir-Fried Chilean Wagyu Bavette, Ginger Sauce  
Yangzhou Fried Rice, Corn-Fed Chicken  
& King Prawn, Edamame  
Kailan, Chayote, Macadamia Nut,  
Garlic Sauce, Seaweed <sup>PB</sup>

## 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.  
PLEASE ASK A MEMBER OF OUR TEAM BEFORE ORDERING IF YOU HAVE ANY ALLERGIES OR INTOLERANCES.  
NOTE THAT OUR MENUS ARE SUBJECT TO CHANGE — OUR MEAT DISHES ARE HALAL.  
(V) VEGETARIAN (PB) PLANT- BASED.

# NOIR MENU

---

£148 PER PERSON | GROUP DINING MENU

---

## To Start

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

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

## Main

Grilled Black Cod, Artichoke, Shacha Sauce  
Stir-Fried Chilean Wagyu Bavette, Ginger Sauce  
Yangzhou Fried Rice, Corn-Fed Chicken  
& King Prawn, Edamame  
Kailan, Chayote, Macadamia Nut,  
Garlic Sauce, Seaweed <sup>PB</sup>

## 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.  
PLEASE ASK A MEMBER OF OUR TEAM BEFORE ORDERING IF YOU HAVE ANY ALLERGIES OR INTOLERANCES.  
NOTE THAT OUR MENUS ARE SUBJECT TO CHANGE — OUR MEAT DISHES ARE HALAL.  
(V) VEGETARIAN (PB) PLANT- BASED.

# JADE MENU

---

£228 PER PERSON | GROUP DINING MENU

---

## To Start

Chef's Selection of Supreme Dim Sum  
Har Gau, Scampi Shumai, Atlantic Sea Scallop & Mui Choi Dumpling,  
Seasonal Black Truffle Dumpling <sup>V</sup>

Duck de Chine  
Served with Oscietra Royale Gold Caviar,  
Pancakes, Baby Cucumber, Spring Onion & Duck Sauce

## Main

King Crab, Pineapple,  
Sweet & Sour Sauce, Hanamaki Buns  
Grilled Chilean Sea Bass, Soya Bean,  
Leek, Plum Sauce

Australian Wagyu Rib-Eye Beef,  
Asparagus, Spicy Bean Sauce

King Prawns & Sakura Shrimp,  
Semi-Dried Tomato, Inaniwa Udon

## Dessert

Seasonal Dessert chosen  
by our Pastry Chef



# AMBER MENU

---

£98 PER PERSON | GROUP DINING MENU

---

## To Start

Chef's Selection of Vegetarian Dim Sum <sup>V</sup>  
Seasonal Black Truffle Dumpling, Morel Mushroom Dumpling,  
Crystal Dumpling, Bean Curd Wrap

Peking-Style Crispy Bean Curd Puff <sup>PB</sup>

Szechuan Vegetable Dumpling <sup>PB</sup>

## Main

Hakka Paneer, Vegetables, Seasonal Peppers <sup>V</sup>

Braised Beancurd, Boletus, Fu Yee Sauce <sup>PB</sup>

Kailan, Chayote, Macadamia Nut, Garlic Sauce, Seaweed <sup>PB</sup>

Stir-Fried Spicy Vegetable Noodles <sup>PB</sup>

## Dessert

Seasonal Dessert chosen  
by our Pastry Chef

\* VEGETARIAN MENU

---

MINIMUM ORDER OF 2 GUESTS — A DISCRETIONARY SERVICE CHARGE OF 15% WILL BE ADDED TO YOUR BILL.  
PLEASE ASK A MEMBER OF OUR TEAM BEFORE ORDERING IF YOU HAVE ANY ALLERGIES OR INTOLERANCES.  
NOTE THAT OUR MENUS ARE SUBJECT TO CHANGE — OUR MEAT DISHES ARE HALAL.  
(V) VEGETARIAN (PB) PLANT- BASED.