

# PEARL MENU

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£118 PER PERSON | GROUP DINING MENU

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## To Start

Chef's Selection of Steamed Dim Sum  
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

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MINIMUM ORDER OF 4 GUESTS — PRICES INCLUDE VAT AT THE CURRENT RATE  
(V) VEGETARIAN (PB) PLANT- BASED — PLEASE ASK A MEMBER OF OUR TEAM BEFORE ORDERING IF YOU HAVE  
ANY ALLERGIES OR INTOLERANCES — PLEASE NOTE THAT OUR MENUS ARE SUBJECT TO CHANGE  
AS OUR CHEF SOURCES THE FRESHEST SEASONAL PRODUCE FOR OUR GUESTS.

# NOIR MENU

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£148 PER PERSON | GROUP DINING MENU

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## 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, 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

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MINIMUM ORDER OF 4 GUESTS — PRICES INCLUDE VAT AT THE CURRENT RATE  
(V) VEGETARIAN (PB) PLANT- BASED — PLEASE ASK A MEMBER OF OUR TEAM BEFORE ORDERING IF YOU HAVE  
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# RUBY MENU

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£180 PER PERSON | GROUP DINING MENU

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## To Start

Chef's Selection of Steamed Dim Sum

Pan-Fried Scallops, Seasonal Black Truffle

Duck de Chine

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

## Main

Braised Sea Bass, Spicy Pickled Mustard Greens

Stir-Fried King Prawns, Sakura Shrimp, Yellow Chives

Chilean Wagyu Rib-Eye Beef, Black Pepper Sauce

Char Siu Chicken, Koshihikari Rice

## Dessert

Seasonal Dessert chosen  
by our Pastry Chef

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(V) VEGETARIAN (PB) PLANT- BASED — PLEASE ASK A MEMBER OF OUR TEAM BEFORE ORDERING IF YOU HAVE  
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# JADE MENU

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£228 PER PERSON | GROUP DINING MENU

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## To Start

Chef's Selection of Supreme Dim Sum

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

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MINIMUM ORDER OF 4 GUESTS — PRICES INCLUDE VAT AT THE CURRENT RATE  
(V) VEGETARIAN (PB) PLANT- BASED — PLEASE ASK A MEMBER OF OUR TEAM BEFORE ORDERING IF YOU HAVE  
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# AMBER MENU

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£98 PER PERSON | GROUP DINING MENU

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## To Start

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

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

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MINIMUM ORDER OF 2 GUESTS — PRICES INCLUDE VAT AT THE CURRENT RATE  
(V) VEGETARIAN (PB) PLANT- BASED — PLEASE ASK A MEMBER OF OUR TEAM BEFORE ORDERING IF YOU HAVE  
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AS OUR CHEF SOURCES THE FRESHEST SEASONAL PRODUCE FOR OUR GUESTS.