

# PEARL MENU

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£108 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 Chilean Sea Bass, Soya Bean, Leek, Plum Sauce  
Stir-Fried Chilean Wagyu Bavette, Ginger Sauce  
Wagyu Beef Fried Rice, Vegetables, Ginger  
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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£138 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 Chilean Sea Bass, Soya Bean, Leek, Plum Sauce

Stir-Fried Chilean Wagyu Bavette, Ginger Sauce

Wagyu Beef Fried Rice, Vegetables, Ginger

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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# JADE MENU

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£218 PER PERSON | GROUP DINING MENU

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## To Start

Chef's Selection of Supreme Dim Sum

Duck de Chine

Served with Oscître Royale Gold Caviar,  
Pancakes, Baby Cucumber, Spring Onion & Duck Sauce

## Main

King Crab, Pineapple, Sweet & Sour Sauce, Hanamaki Buns

Crispy Sea Bass, Sakura Shrimp, Chinese Crab Sauce

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

Seasonal Black Truffle Rice <sup>v</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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# AMBER MENU

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£88 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>

Mock Chicken, Black Pepper Sauce <sup>V</sup>

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

Stir-Fried Spicy Vegetable and Mushrooms Noodles <sup>V</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.