

PEARL MENU

£108 PER PERSON | GROUP DINING MENU

To Start

Chef's Selection of Steamed Dim Sum
Salt & Pepper Squid, Cashew Nut, Papaya Salad
Crispy Duck Roll

Main

Wok-Fried Sea Bass, Black Bean Sauce
Stir-Fried Chilean Wagyu Bavette, Ginger Sauce
Wagyu Beef Fried Rice, Vegetables, Ginger
Stir-Fried Asparagus, Mushrooms, Olives ^V

Dessert

Seasonal Dessert chosen
by our Pastry Chef

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

£138 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

Wok-Fried Sea Bass, Black Bean Sauce

Stir-Fried Chilean Wagyu Bavette, Ginger Sauce

Wagyu Beef Fried Rice, Vegetables, Ginger

Stir-Fried Asparagus, Mushrooms, Olives ^v

Dessert

Seasonal Dessert chosen
by our Pastry Chef

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.

JADE MENU

£218 PER PERSON | GROUP DINING MENU

To Start

Chef's Selection of Supreme Dim Sum

Duck de Chine

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

Main

Grilled Black Cod, Sacha Sauce

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

Chilean Wagyu Rib-Eye Beef, Black Pepper Sauce

Seasonal Black Truffle Rice ^V

Dessert

Seasonal Dessert chosen
by our Pastry Chef

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.

AMBER MENU

£88 PER PERSON | GROUP DINING MENU

To Start

Chef's Selection of Vegetarian Dim Sum ^V

Peking-Style Crispy Bean Curd Puff ^{PB}

Szechuan Vegetable Dumpling ^{PB}

Main

Hakka Paneer, Vegetables, Seasonal Peppers ^V

Mock Chicken, Black Pepper Sauce ^V

Stir-Fried Asparagus, Mushrooms, Olives ^V

Stir-Fried Spicy Vegetable and Mushrooms Noodles ^V

Dessert

Seasonal Dessert chosen
by our Pastry Chef

* VEGETARIAN MENU

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
ANY ALLERGIES OR INTOLERANCES — PLEASE NOTE THAT OUR MENUS ARE SUBJECT TO CHANGE
AS OUR CHEF SOURCES THE FRESHEST SEASONAL PRODUCE FOR OUR GUESTS.