

Lunch & Early Dinner Monday—Saturday 12:00pm—2:30pm & 5:30pm—6:30pm

Inspired by Cantonese kitchens, our crafted Dim Sum menu celebrates brighter days with a playful take on a beloved lunch tradition.
With a trio of steamed dumplings per each basket, diners can start their experience by selecting one, two or three stacking layers.
£28 £32 £39 pp
Choice of one, two or three dim sum baskets, + one main and dessert per person
Elevate your experience with a glass of Champagne. NV Billecart-Salmon, Brut Reserve + £12 pp



DIM SUM (Choose one, two or three)

Crystal Morel Dumpling Basket

✓
bamboo pith

Canadian Scallop Dumpling Basket bamboo shoot, prawn & asparagus

Garlic-Chive Chicken Dumpling Basket spring onion

Apple Wood-Fired Roasted Peking Duck Half Serving (for two) + £32 pp carved roasted duck, homemade pancakes & hoisin sauce

MAINS (Choose one)

Sichuan Suffolk Corn-Fed Chicken & Cashew Nuts dried chilli & spring onion

Clay Pot Black Bean Aubergine ✓ chilli, garlic & spring onion

Served with Olive Fried Rice & Crunchy Seasonal Vegetables

DESSERT

Coco-Mango Vegan Sundae ✓ toasted coconut flakes, fresh mango & coconut caramel

√ Vegan. Detailed allergen information is available on request.

All prices include VAT. A 9% cover charge and a discretionary service charge of 6% will be added to your bill.