

TASTE OF TRADITION
DIM SUM MENU

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

Inspired from the Cantonese kitchens in Guangzhou & Hong Kong,
our crafted Dim Sum menu highlights seasonal ingredients,
offering a playful perspective on a beloved Chinese dining 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



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.

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DIM SUM BASKET
(Choose one, two or three)

Lotus Blossom ✓
edamame, asparagus & water chestnut

Sambal Crab Meat Dumpling
hand-picked crab meat

Peking Duck Bao
homemade hoisin sauce

SIGNATURE

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

MAINS
(Choose one)

Harvest Vegetables ✓
oriental mustard sauce

Kung Pao Chicken
dried chilli, cashew

Served with Olive Fried Rice ✓ & Steamed XO Okra ✓

DESSERT

Winter Berry Cheesecake ✓
winter berries, meringue, cream cheese & ginger crust

✓ 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.