

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 lunch tradition.
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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 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

Olive Fried Rice ✓

Steamed XO Okra ✓

DESSERT

Passion Fruit Cheese Cake passion fruit caviar, 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.