

SHARING MENU

..... 78 per person

2 people minimum

STARTERS

Lantern Chicken

Sichuan peppercorn, cashew nuts, spring onion & dried chilli

Selection of Vegetable Dim Sum

truffle, pickled mustard greens & seaweed

SIGNATURE

Half Apple Wood-Fired Roasted Peking Duck + £34 pp
carved roasted duck, homemade pancakes & hoisin sauce

(Serves two)

MAINS

Clay Pot Black Bean Aubergine

chilli, garlic & spring onion

or

Sichuan Suffolk Corn-Fed Chicken & Cashew Nuts

dried chilli, spring onion

Baby Pak Choi

burnt garlic

Classic Egg Fried Rice

spring onion

DESSERT

Flaming Crème Brûlée

madagascar vanilla, whisky flambé

 Vegan

Please speak to your server for allergens information. Dishes may contain traces of allergens/nuts despite our persistent efforts.
All prices include VAT. A discretionary service charge of 6% and a £3pp cover charge will be added to your bill.

TASTING MENU

..... 98 per person

2 people minimum

STARTERS

Xiao Long Jewels
selection of our chicken, chilli crab,
king prawn, purple yam & pork soup dumplings

Wasabi Prawns
wasabi mayonnaise, crispy seaweed

Peking Crispy Beancurd 🌱
crispy tofu skin, hoisin sauce, bao pancake & mustard greens

MAINS

Singapore Chilli Prawns
sambal chilli, coriander & sesame mantou cigars

Black Bean Chicken
bell pepper, sweet onion

Steamed XO Okra 🌱
shallot, enoki mushroom crumble

Olive Fried Rice 🌱
olive leaves, black olives & asparagus

DESSERT

Sticky Toffee Pudding
salted caramel sauce, vanilla chantilly

🌱 Vegan

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FEASTING MENU

..... 118 per person

2 people minimum

STARTERS

Selection of Seafood Dim Sum
har gau, scallop & octopus siu mei

Crispy Soft-Shelled Crab
pine nut, white sesame & green Sichuan pepper

Tempura Green Beans ✓
black truffle

MAINS

Mala Spicy Tofu ✓
fermented broad bean, chilli paste

Mimi's Braised Pork Belly
superior soya sauce, bamboo shoots

Caramelised Crispy Mandarin Beef
mandarin zest, sour hawthorn berries

Crunchy Seasonal Vegetables ✓
asparagus, water chestnut & white fungus

Classic Egg Fried Rice
spring onion

DESSERT

Warm Chocolate Fondant Tart
vanilla ice cream, chocolate crumble

✓ Vegan

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