
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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