

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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CHINESE NEW YEAR MENU 2026

..... 138 per person

2 people minimum

STARTERS

Dim Sum 'Basket of Wealth'
prawn coriander, truffle edamame, chicken & chives

Rock Oysters
spring onion, red chilli, sichuan sauce & ocean roe

Steamed XO Okra ✓
shallot, enoki mushroom crumble

SIGNATURE

Wok Baked Lobster (100g)
superior broth, baby pak choi

MAINS

Smoked Chilean Seabass
black bean sauce

'Fortune' Crispy Norfolk Pork
pineapple, pomelo

Braised Truffled 'Trio' of Mushroom ✓
shimeji, shiitake & eryngii

Served with Stir Fried Green Beans ✓ & Hakka Noodles ✓

DESSERT

Baiju Ba Ba
kumquat, green cardamom

✓ Vegan

Our Chinese New Year Menu will be served 5th February - 7th March 2026. 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.

