



# Set Menus

***For 4 or more persons***

Allergens: if you suffer from any food allergies or intolerances please speak to a member of our team to find out more about our ingredients before you place your order.

PLEASE NOTE THAT A SERVICE CHARGE OF 10% WILL BE ADDED FOR PARTIES OF 8 AND ABOVE

ALL PRICES INCLUDE VAT AT THE CURRENT RATE

## Set Menu 1

油炸点心拼盘

Fried Dim Sum Platter

岷江酸辣汤

Min Jiang Sichuan Hot and Sour Soup \*

姜葱蒸鲈鱼

Steamed Seabass with Ginger and Spring Onion

三杯滑鸡煲

Clay Pot Sanpei, Corn fed Chicken \*

黑椒酱炒牛柳粒

Diced Rib Eye of Beef with Black Pepper Sauce \*

蒜蓉时令蔬菜

Seasonal Vegetables stir fried with Garlic (v)

扬州炒饭

Yong Chow Fried Rice

四川锅饼伴雪糕

Min Jiang Sichuan Pancake with Cornish  
Vanilla Ice Cream

**£ 60 per person**

### Recommended Wines

Chenin Blanc, "Old Vine Reserve", £49.00  
Ken Forrester, Stellenbosch, S.A.

Pinot Noir, Rapaura Springs, £47.00  
Marlborough, New Zealand

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## Set Menu 2

三式蒸点心拼

Steamed Dim Sum platter

芝麻燻乳骨

Smoked Jasmine Ribs with Sesame Seeds

古法木材烤北京鸭

Legendary wood-fired Beijing Duck

三杯酱智利鲈鱼

Stir Fried Chilean Seabass with Sanpei Sauce

酒酿辣汁虾球

Stir fried Tiger Prawns in Spicy Rice Wine sauce \*

天香蒙古牛柳片

Sautéed Rib Eye of Beef in Mongolian Sauce

黑椒芦笋炒莲藕

Asparagus with Lotus Root and Black  
Pepper (v) \*

鸭丝炒饭

Fried Rice with Diced Duck

杨枝甘露

Fresh Mango Cream with Sago Pearls and  
Pomelo

**£ 70 per person**

### Recommended Wines

Mercurey Blanc, Clos Rochette, £74.00  
Dom. Faiveley, Burgundy, France

Merlot, Kloovenburg, Pieter Dutoit, £57.00  
Cape Town, South Africa

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### Set Menu 3

古法木材烤北京鸭

Legendary wood-fired Beijing Duck

XO 酱蒸带子

Steamed Diver Scallop with XO Sauce \*

香辣鸭碎生菜包裹

Spicy minced Duck with a Lettuce wrap

避风塘炸龙虾

Bi Feng Tang Lobster with Garlic and Chilli \*

沙茶酱烤银鳕鱼

Alaskan Black Cod Roasted in Sha Cha  
Sauce

宫宝炒鸡丁

Sautéed Gong Bao Corn fed Chicken \*

香蒜烤牛柳

Grilled Rib Eye of Beef in Garlic Infused Soy  
Sauce

蒜蓉时令蔬菜

Seasonal Vegetables stir fried with Garlic (v)

海鲜炒面

Stir fried Noodles with Scallop and Prawn

水果拼盘

Seasonal Fruit platter

**£ 88 per person**

#### Recommended Wines

Chardonnay, Nielson, £68.00  
Santa Barbara County, U.S.A.

Grenache, "Old Vine", Yangarra £79.00  
Estate, McLaren Vale, Australia

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