

# Set Lunch Menus

For 2 or more persons

## Only available at lunch time

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

## Set Menu 1

津白鸡汤 Double boiled Chicken Consommé with Tientsin Cabbage

宫宝炒鸡丁 Sautéed Gong Bao Corn fed Chicken \*

牛柳豉椒

Diced Rib Eye of Beef with Black Bean Sauce \*

蒜蓉时令蔬菜 Seasonal Vegetables stir fried with Garlic (v)

> 毛豆蛋炒饭 Egg Fried Rice with Edamame (v)

四川锅饼伴雪糕 Min Jiang Sichuan Pancake with Cornish Vanilla Ice Cream

\* Denotes Spicy(v) Denotes vegetarian

#### $\pm$ 40 per person

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### Set Menu 2

三式蒸点心拼 Steamed Dim Sum platter

烧汁杏仁牛柳片 Sautéed Rib Eye Beef in Barbeque sauce

干煸四季豆 Wok fried French Beans with minced Chicken

上海家常豆腐 Stir-fried Tofu with Seafood, Shanghai style \*

> 扬州炒饭 Yong Chow Fried Rice

杨枝甘露 Fresh Mango Cream with Sago Pearls and Pomelo

\* Denotes Spicy(v) Denotes vegetarian

#### $\pm$ 50 per person

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### Set Menu 3

古法木材烤北京鸭 Legendary wood-fired Beijing Duck

宫宝腰果虾球 Sautéed Gong Bao Tiger Prawns \*

> 天香蒙古牛柳片 Sautéed Rib Eye of Beef in Mongolian Sauce\*

姜葱蒸鲈鱼 Steamed Sea Bass with Ginger and Spring Onion

黑椒芦笋炒莲藕 Asparagus with Lotus Root and Black Pepper \* (v)

鸭丝炒饭 Fried Rice with Diced Duck

> 水果拼盘 Seasonal Fruit platter

> > \* Denotes Spicy(v) Denotes vegetarian

#### $\pm$ 60 per person

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