

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

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

* Denotes Spicy (v) Denotes vegetarian

£65 per person

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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 *

西兰花苗泡虾球 Sautéed King Prawn with Tender Stem Broccoli

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

> 鸭丝炒饭 Fried Rice with Diced Duck

杨枝甘露 Fresh Mango Cream with Sago Pearls and Pomelo

* Denotes Spicy(v) Denotes vegetarian

£75 per person

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古法木材烤北京鸭
Legendary wood-fired Beijing Duck
香辣鸭碎生菜包裹
Spicy minced Duck with a Lettuce wrap
XO 酱蒸带子
Steamed Diver Scallop with XO Sauce *

避风塘炸龙虾 Bi Feng Tang Lobster with Garlic and Chilli *

XO酱阿拉斯加银鳕鱼

Pan fried Alaskan Black Cod Fillet in XO sauce with Asparagus *
烧汁杏仁牛柳片
Sauteed Rib Eye Beef in Barbeque sauce 宫保炒鸡丁
Sautéed Gong Bao Corn fed Chicken *
蒜蓉时令蔬菜
Seasonal Vegetables stir fried with Garlic (v)

水果拼盘 Seasonal Fruit platter

Braised Ee Fu Noodles with Crab Meat

* Denotes Spicy(v) Denotes vegetarian

£ 90 per person

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Vegetarian Menus

Set Menu 1

三式素点心拼 Steamed Vegetarian Dim Sum Platter (v)

菜胆羊肚菌羹 Wild Mushroom Soup with Pak Choi (v)

豉汁羊菌支竹豆腐煲 Tofu with Morel Mushrooms in Black Bean sauce (v)

渔香茄子 Egg Plant with minced Vegetables and Sichuan Chili sauce *

酸菜剁椒滑炒野菌 Sautéed wild Mushroom with Pickle Chili and Mustard Green (v) *

> 时令蔬菜 Stir Fried Seasonal Vegetables

菜粒蛋炒饭 Vegetable Egg Fried Rice (v)

杨枝甘露 Fresh Mango Cream with Sago Pearls and Pomelo

£60 per person

For 4 or more persons

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三式素点心拼 Steamed Vegetarian Dim Sum Platter (v)

椒盐豆腐 Crispy Tofu with Salt, Pepper and Dried Chilliand Garlic (v)*

斋鸭包 Homemade Bean curd Wrap (v)

斋麻婆豆腐 Braised Beancurd with Minced Vegetables in Sichuan Chili sauce *

三杯汁炒斋鸡 Claypot Beancurd in Sanpei Sauce *

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

酸菜剁椒滑炒野菌 Sautéed wild mushroom with pickle chili and mustard green (v) *

> 时令蔬菜 Stir Fried Seasonal Vegetables

韭菜松菇干炒拉面 Stir fried Noodles with Shimeji Mushrooms and Chinese Chives (v)*

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

£75 per person

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