

# 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

# $\pm$ 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

宫宝**炒**龙利 Pan Fried Gong Bao Dover Sole

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

### $\pm$ 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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