



Set Menus

for 4 or more persons

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 Dinner Menu 1
(Vegetarian)**

四式素點拼

Steamed Vegetarian Dim Sum Platter

腐乳汁滷拌花生豆腐

*Braised Tofu, Peanut Salad
in fermented Chilli Bean Sauce **

菜膽羊肚菌羹

Wild Mushroom Soup with Pak Choi

杏香四季蔬

Four Season Vegetables with Almond Flakes

黑椒蘆筍炒蓮藕

*Asparagus with Lotus Root in Black Pepper**

素菜煎生面

*Crispy Egg Noodles with Wild Mushrooms
in Vegetarian Stock*

奶酪蛋糕

*Cinnamon Cheesecake
with Green Tea Ice Cream*

for 2 or more persons

£ 45 per person

Recommended Wines

White:

Analivia Verdejo, Pagos del Rey, Rueda £28.00

Red:

Barbera d'Asti Superiore £32.00

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Set Dinner Menu 2

古法木料烤北京鴨
Legendary wood-fired Beijing Duck

津白雞湯
*Double boiled Chicken Consommé
with Tientsin Cabbage*

芝麻口乳骨
Smoked Jasmine Ribs with Sesame Seeds

煎蒸家鄉梅子
*Double cooked Sea Bass
with Shredded Chicken and Sour plums*

竹筒酒釀辣汁鮮蝦球
*Stir fried Tiger Prawns
in Spicy Rice Wine Sauce **

黑椒醬炒牛柳粒
*Diced Rib Eye of Beef
with Black Pepper Sauce**

咸魚醬炒娃娃苗
Baby Gem with Salted Fish Sauce

鴨粒炒飯
Fried Rice with Diced Duck

奶酪蛋糕
*Cinnamon Cheesecake
with Green Tea Ice Cream*

£ 50 per person

Recommended Wines

White:

Pinot Blanc, Domaine Mitnacht Freres £38.00

Red:

Massaya Classic, Bekka Valley, Lebanon £37.50

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Set Dinner Menu 3

古法木料烤北京鴨
Legendary wood-fired Beijing Duck

椒鹽軟殼蟹
*Pan-fried Soft Shell Crab
with Curry Leaf in Crispy Butter Milk **

蒸點心拼
Steamed Dim Sum Platter

麻辣口水雞
*Sichuan Chicken with Sesame, served warm **

沙茶醬烤魚
*Alaskan Black Cod Roasted in Sha Cha Sauce**

紅燒栗子肉排
*Stewed Pork Ribs and Chestnuts
in Superior Soy Sauce*

薑湯 XO 醬
*Native Lobster Sautéed with XO Sauce**

杏香四季蔬
Four Season Vegetables with Almond Flakes

鴨絲炒面
Fried Egg Noodles with Shredded Duck

雪糕四川鍋餅
*Min Jiang Sichuan Pancakes
with Cornish Vanilla Ice Cream*

£ 60 per person

Recommended Wines

White:

La Crema Chardonnay, Sonoma Coast £58.50

Red:

Bourgogne Rouge, Domaine Rossignol-Trapet £57.00

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Set Dinner Menu 4

岷江涼菜拼盤
Min Jiang Cold Platter

古法木灶烤北京鴨
Legendary wood-fired Beijing Duck

剝椒豉粒蒸蘇格蘭帶子
*Steamed Scallop with Fermented Chilli
and Black Bean **

濃湯 鮮鮑脯
*Steamed slices of Abalone with dried Ham and
Chinese Mushrooms*

龍利魚藥膳滑炒
*Dover Sole Fillet, Stir fried with Sliced Jade
Bamboo, Cloud Ear Mushrooms
and Chinese Mountain Yam*

麻辣粉皮燒雞
Roasted Chicken with Fen Pi in Sichuan Sauce

酒釀辣汁烤羊扒
Grilled Rack of Lamb in Spicy Rice Wine Sauce

蒜粒醋椒滑炒野菌
*Sautéed Wild Mushrooms
with Garlic and Pickled Chilli*

鴨絲炒面
Fried Egg Noodles with Shredded Duck

雪糕四川鍋餅
*Min Jiang Sichuan Pancakes
with Cornish Vanilla Ice Cream*

時果
Fresh Fruit platter

£ 88 per person

Recommended Wines

White:

Gewurztraminer, Rolly Gassman, Rorschwihr £80.00

Red:

Pipers Brook, Pinot Noir, Tasmania £72.00

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