



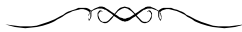
Set Menus

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Available for 4 guests or more

Set Menu 1

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(Available for lunch only)

岷江酸辣汤
Min Jiang Sichuan Hot and Sour Soup *



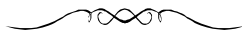
宫保炒鸡丁
Stir-fried Gong Bao Corn-fed Chicken
with Sichuan Dried Chili *

黑椒酱炒牛柳粒
Diced Rib Eye of Beef with Black
Pepper Sauce *

蟹肉扒虾球豆腐
Steamed Tofu with Tiger Prawns
and Blue Swimmer Crab

蒜蓉时令蔬菜
Stir-fried Seasonal Vegetables
with Garlic (V)

扬州炒饭
Yangzhou Fried Rice with Chinese
Wind-dried Sausage



杨枝甘露
Fresh Mango Cream with Sago Pearls
and Pomelo

£ 40 per person

Set Menu 2

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(available for lunch only)

三式蒸点心拼
Steamed Dim Sum Platter



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



宫保腰果虾球
Sautéed Gong Bao Tiger Prawns
with Cashew Nuts and Sichuan Dried Chili *

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

三杯汁阿拉斯加银鳕鱼
Stir-fried Black Cod with Sweet Basil
in Sanpei Sauce *

干煸四季豆
Wok-fried French Beans with
Minced Chicken

鸭粒炒饭
Fried Rice with Diced Duck



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

茉莉花茶/咖啡
Jasmine Flower Tea/Coffee

£ 60 per person

* Denotes Spicy

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.

All prices include VAT at the current rate

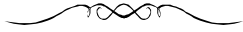
A discretionary service charge of 12.5% will be added to your bill



Set Menu 3

岷江酸辣汤

Min Jiang Sichuan Hot and Sour Soup *

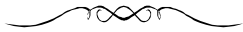


古法木材烤北京鸭

Legendary Wood-fired Beijing Duck

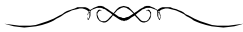
鸭粒生菜包

Minced Duck with Lettuce Wrap



煎锋鲈鱼

Deep-fried Crispy Seabass in Superior Soya Sauce



天香蒙古牛柳

Sautéed Rib Eye of Beef in Mongolian Sauce *

宫保腰果虾球

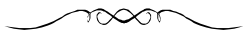
Sautéed Gong Bao King Prawns with Cashew Nuts and Sichuan Dried Chilli *

干煸四季豆

Wok-fried French Beans with Minced Chicken

扬州炒饭

Yangzhou Fried Rice with Chinese Wind-dried Sausage



水果拼盘

Seasonal Fruit platter

茉莉花茶/咖啡

Jasmine Flower Tea/Coffee

Accompanied with a glass of Louis Roederer Brut

£ 88 per person

Set Menu 4

炸点心拼盘

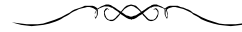
Fried Dim Sum Platter

芝麻燻乳骨

Smoked Jasmine Ribs with Sesame Seeds

XO酱蒸苏格兰带子

Steamed Scallop with XO Sauce *

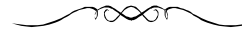


古法木材烤北京鸭

Legendary Wood-fired Beijing Duck

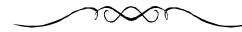
鸭粒生菜包

Minced Duck with Lettuce Wrap



姜葱炒苏格兰原只龙虾

Stir-fried Native Lobster with Ginger and Spring Onion



黑椒酱炒牛柳粒

Diced Rib Eye of Beef with Black Pepper Sauce *

脆皮金牌烧鸡沙爹酱

Traditional Roasted Chicken with Satay Peanut Sauce *

沙茶酱烤银鳕鱼

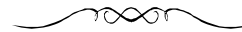
Roasted Alaskan Black Cod with Shacha Sauce

蛋白蟹肉芦笋炒饭

Egg White Fried Rice with Blue Swimmer Crab and Asparagus

清炒菠菜

Stir-fried Baby Spinach



擂沙汤圆

Poached Black Sesame Dumpling

茉莉花茶/咖啡

Jasmine Flower Tea/Coffee

Accompanied with a glass of Louis Roederer Brut

£ 108 per person

* Denotes Spicy

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