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STEAMED

Two pieces

Seaweed & shitake dumpling v £8

Vegetables miso xiao long bao v £9

Native lobster dumpling £28

Estelle Imperial caviar

Iberico xiao long bao £9

SIGNATURE

One piece

Braised abalone sui mai £18

DUMPLINGS & D'YQUEM

Native lobster dumpling & Baerii caviar

paired with

100ml of Chateau d'Yquem 2017 en Jeroboam

£98

BAKED & FRIED

Two pieces

Golden matsutake puff v £12

Thousand layers pastry

Crispy foie gras roll £22

Granny Smith apple

Sweetcorn bao bun v £12

Chrysanthemum spring roll £8

Prawns, cuttlefish & tobiko

SIGNATURE

Three pieces

Pear dumpling £18

Chicken & Chinese mushroom

APPETISERS

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Salt & pepper tofu v £9

Billiards Room sliced salad v £12

Sesame dressing

Golden sand tiger prawns £19

Braised abalone & cordyceps £28

Double chicken broth

ROASTED DUCK & CAVIAR

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Whole roasted duck £120

Pancakes, hoisin, cucumber, organic leek & pineapple

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Estelle house caviar

Royal Imperial

50g £145 | 125g £370

Sturia oscietra caviar

50g £170 | 125g £425

CHINESE BBQ

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Char siu Iberico pork £26

Osmanthus glaze

Char siu celeriac v £12

Crispy sui yuk £16

Yuzu mustard

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Wok-fried monkfish £28

Prawn crust & supreme soy sauce

Lotus leaf steamed seabass £32

Shanghai broth, ginger & coriander

Cumbrian fillets of beef £48

Black garlic & nasturtium

VEGETABLES, NOODLES & RICE

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Crunchy winter vegetables v £12

Lotus root, chinese yam, water chestnut & sugar snaps

Spicy mapo tofu v £12

Sichuan pepper & roasted chilli

Gai lan Chinese broccoli v £14

Egg fried rice v £8

Ho fun noodles v £12

Tenderstem broccoli & mushroom