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DIM SUM

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STEAMED

*Two pieces*

Seaweed & shiitake dumpling *v* £10

Vegetable miso xiao long bao *v* £12

Native lobster dumpling £28

*Sturia caviar*

Iberico xiao long bao £12

Seabass dumpling £12

*Smoked pike caviar*

*DUMPLINGS & D'YQUEM*

Native lobster dumpling & Sturia caviar

*paired with*

*100ml of Chateau d'Yquem 2014 en Feroboam*

£98

BAKED & FRIED

*Two pieces*

Dragon's beard dumpling £12

*Char siu pork*

Pumpkin bao *v* £12

Crispy red prawn roll £24

Chrysanthemum spring roll £10

*Prawns, cuttlefish, tobiko*

Apple dumpling £16

*Chicken & Chinese mushroom*

Turnip cake £14

*Parma ham crust*

Prawn toast £24

*Truffle mayo*

APPETISERS

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Salt & pepper tofu v £11

Billiards Room sliced salad v £12

*Sesame dressing*

Golden sand tiger prawns £20

ROASTED DUCK & CAVIAR

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Whole roasted duck £128

*Pancakes, hoisin, cucumber, organic leek & pineapple*

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Petrossian caviar

50g £170 | 125g £425

CHINESE BBQ

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Char siu celeriac v £12

*Osmanthus glaze*

Char siu Iberico pork £28

*Osmanthus glaze*

Crispy pork belly 'siu yuk' £18

*Yuzu mustard*

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Steamed catch of the day £36  
*Truffle Shanghai broth*

Wok-fried monkfish £30  
*Prawn crust & supreme soy sauce*

Cumbrian fillet of beef £48  
*Black garlic & nasturtium*

Gunpowder chicken £28  
*Sichuan pepper & chilli*

VEGETABLES, NOODLES & RICE

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Crunchy winter vegetables *v* £15  
*Lotus root, water chestnut, sugar snaps*

Spicy mapo tofu *v* £14  
*Sichuan pepper & roasted chilli*

Gai lan Chinese broccoli *v* £15

Egg fried rice with vegetables *v* £10

Ho fun noodles *v* £14  
*Gai lan & mushrooms*