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S T E A M E D

Two pieces

Crystal dumpling *✓* £12

Edamame & wakame

Vegetable miso xiao long bao *✓* £12

Soup dumpling

Mushroom bao *✓* £14

Forest mushroom & water chestnut

Native lobster dumpling £28

Ossetra caviar

Iberico xiao long bao £12

Soup dumpling

Gold fish gau £18

Seabass & truffle broth

DUMPLINGS & D'YQUEM

Native lobster dumpling & Ossetra caviar

paired with

100ml of Chateau d'Yquem en Ferobom £98

B A K E D & F R I E D

Two pieces

Money bag puff £16

Char siu pork & caviar

Chrysanthemum spring roll £12

Chilli crab

Pear dumpling £16

Chicken, shiitake & radish

Black pepper beef puff £14

Oven baked

Sesame prawn toast £18

Truffle aioli

*A 15% discretionary service charge will be added to your bill.
Please let us know if you have any allergies or dietary requirements.*

APPETISERS

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Salt & pepper golden sand tofu v £14

Billiards “seaweed” salad v £15
Crispy kale & sesame dressing

Scottish pan-seared scallop £26
Chilli & kalamansi

ROASTED DUCK & CAVIAR

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Whole roasted duck £128
Pancakes, hoisin, cucumber, organic leek & pineapple

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Petrossian Ossetra caviar
50g £215 | 125g £457

CHINESE BBQ

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Char siu celeriac v £12
Osmanthus glaze

Char siu Iberico pork £26
Nashi pear & yuzu mustard

Lacquered organic quail £22
Sweet soya glaze

W O K

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Seabass “shuì lián” £36
Shanghai broth & mushroom foam

Wok-fried monkfish £32
Prawn crust & supreme soy sauce

Cumbrian fillet of beef £48
Black garlic & nasturtium

V E G E T A B L E S , N O O D L E S & R I C E

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Crunchy vegetables v £15
Lotus seed, kohlrabi, courgette, broccolini, goji berry

Mapo tofu v £15
Sichuan pepper

Wok-fried gai lan v £15
Ginger & Chinese rosé wine

Black garlic egg fried rice v £15

“Sweet potato” vermicelli noodles v £14
Mixed vegetables