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Sweet and Sour Lotus Crisps v gf vg 3

Spiced v or Salted Edamame gf vg 3.5


Soy and Ginger Shishito Peppers v vg 4

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STEAMED

Har Gau XO or NO 7  
Prawn, sesame and XO.

Sweet Miso Chilean Sea bass 9  
Honey, sake and mirin.

Wagyu Dumpling  8  
Kimchi and spring onion.

Shitake Bao v vg 7  
Porcini, garlic and ginger.

Chicken Truffle Shumai 7  
Fresh truffle.

Chicken Xiao Long Bao 7  
Red Thai curry, shallots and coconut.

Mixed Dim Sum Basket 12.5  
Wagyu, Thai chicken, sea bass.

Mixed Dim Sum Basket v vg 9.5  
Shitake, aubergine, pumpkin.

FRIED AND BAKED

Crispy Duck Rolls 8  
Yuzu plum sauce.

Summer Spring Roll 8.5  
Prawn and lemongrass.

Beef and Fois Gras Gyoza 8  
Teriyaki and soy.

Truffle Egg Roll v 7  
Truffle soy, cucumber and aioli.

Lobster and Prawn Toast 9  
Sweet and sour chilli sauce.

Iberico Puff 7.5  
Char siu, hoisin and cherry.

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**Chilli Salt Baby Squid** 9

Sweet chilli and spring onion.

**Seared Tuna** 9.5

Ponzu, truffle aioli and caviar.

**Wild Mushroom San Choy Bau**  7



Truffle, garlic and spring onion.

**Kimchi Crab Cakes** 7.5

Chilli and soy aioli.

**Asian Wagyu Fillet Tartare** 14

Shallots, chilli and citrus.

**Salt and Pepper Aubergine**   6.5

Chilli, garlic and cherry hoisin.

**Teriyaki Scallops** 14

Pork crackling and sake.

**Peking Duck Buns** 12

Hoisin, spring onion and cucumber.

**Chilli Crusted Tofu**    8.5

Kohlrabi, coriander and chilli soy.

**Crispy Pork Belly** 8

Black vinegar, sweet soy and ginger.

**Sticky Beef Short Rib** 10

Soy, chilli and crispy shallots.

**Orange Char Siu Iberico** 10

Daikon and marmalade.

**BBQ Sampler** 18

Honey glazed duck, short rib, pork belly and Iberico.

**Duck and Watermelon**  12

Hoisin and cashew.

**Coconut Chicken Salad**  14.5

Chilli and mint.

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<b>Red Pepper Lamb Chops</b> ✂	<b>24</b>
Hot and sour pumpkin.	
<b>Kung Pao Chicken</b> ✂	<b>14</b>
Chilli, onion and ginger.	
<b>Sweet and Sour Iberico Pork</b>	<b>16.5</b>
Pineapple, banana shallots and dragon fruit.	
<b>Beef Fillet and Caramel Soy</b>	<b>29</b>
Shitake and asparagus.	
<b>Sweet Mango Chicken</b>	<b>14</b>
Ginger, red onion and pineapple.	
<b>Black Pepper and Honey Ribs</b>	<b>20</b>
Black pepper and garlic.	
<b>Shitake Ho Fun Noodles</b> (v) (vg)	<b>12</b>
Chilli bean and soy.	
<b>Vegetarian Chicken and Black Bean</b> (v) (vg)	<b>14</b>
Asparagus and beansprouts.	
<b>Szechuan Sea Bass</b> ✂	<b>20</b>
Chilli bean, Shaoxing wine and spring onion.	
<b>Honey Roasted Chilean Sea Bass</b>	<b>27.5</b>
Enoki mushroom fritter and chilli.	
<b>Thai Style Crispy Monkfish</b>	<b>25.5</b>
Lime, shallots and lemongrass.	
<b>Yuzu Black Cod</b>	<b>30.5</b>
Yuzu, squid ink and nori.	
<b>Sweet Sriracha King Prawns</b> ✂	<b>22</b>
Chilli, tomato and palm sugar.	
<b>Whole Lobster</b>	<b>55</b>
Wasabi gratin, lemon and lime.	
<b>Chef's cut Wagyu Beef</b>	<b>70</b>
Sweet soy glaze.	

<b>Steamed Jasmine Rice</b>	v gf vg	<b>4</b>
<b>Egg Fried Rice</b>	v	<b>4</b>
<b>Duck Egg and Sausage Fried Rice</b>		<b>5</b>
<b>X.O Fried Rice</b>		<b>6</b>
Shrimp, scallop and pancetta.		
<b>Beansprout Noodles</b>	v	<b>4</b>
<b>Singapore Noodles</b>		<b>11</b>
Prawn, chicken and pork.		
<b>Sweet Soy Grilled Asparagus</b>	v	<b>5.5</b>
<b>Pak Choi and Crispy Shallots</b>	v	<b>5</b>
<b>Seasonal Vegetables</b>	v vg	<b>5</b>

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**£39 per person**

Available for parties of two to eight.

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### COURSE ONE

**Mixed Dim Sum Basket**

Shitake, aubergine, pumpkin.

**Salt and Pepper Aubergine**

Chilli, garlic and cherry hoisin.

### COURSE TWO

**Vegetarian Chicken  
and Black Bean**

Asparagus and beansprouts.

**Shitake Ho Fun Noodles**

Chilli bean and soy.

**Steamed Jasmine Rice**

**Seasonal Vegetables**

### COURSE THREE

**Selection of Dessert**

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**£39 per person**

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### COURSE ONE

#### **Chicken Xiao Long Bao**

Red Thai curry, shallots and coconut.

#### **Chilli Salt Baby Squid**

Sweet chilli and spring onion.

### COURSE TWO

#### **Kung Pao Chicken** 🍴

Chilli, onion and ginger.

#### **Sweet and Sour Iberico Pork**

Pineapple, banana shallots and dragon fruit.

#### **Egg Fried Rice**

#### **Seasonal Vegetables**

### COURSE THREE

#### **Selection of Dessert**



**£47 per person**

Available for parties of two to eight.

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### COURSE ONE

#### **Sticky Beef Short Rib**

Soy, chilli and crispy shallots.

#### **Mixed Dim Sum Basket**

Wagyu, Thai chicken, sea bass.

#### **Kimchi Crab Cakes**

Chilli and soy aioli.

### COURSE TWO

#### **Sweet Mango Chicken**

Ginger, red onion and pineapple.

#### **Szechuan Sea Bass** 🍴

Chilli bean, Shaoxing wine and spring onion.

#### **Duck Egg and Sausage Fried Rice**

#### **Sweet Soy Grilled Asparagus**

### COURSE THREE

#### **Selection of Dessert**

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£55 per person

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### COURSE ONE

#### Wagyu Dumpling

Kimchi and spring onion.

#### Seared Tuna

Ponzu, truffle aioli and caviar.

#### Peking Duck Buns

Hoisin, spring onion and cucumber.

### COURSE TWO

#### Beef Fillet and Caramel Soy

Shitake and asparagus.

#### Thai Style Crispy Monkfish

Lime, shallots and lemongrass.

#### X.O Fried Rice

Shrimp, scallop and pancetta.

#### Pak Choi and Crispy Shallots

### COURSE THREE

#### Selection of Dessert

**£72 per person**  
Available for parties of two to eight.

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### COURSE ONE

**BBQ Sampler**  
Honey glazed duck, short rib,  
pork belly and Iberico.

**Teriyaki Scallops**  
Pork crackling and sake.

**Mixed Dim Sum Basket**  
Wagyu, Thai chicken, sea bass.

### COURSE TWO

**Whole Lobster**  
Wasabi Gratin, lemon and lime.

**Beef Fillet and Caramel Soy**  
Shitake and asparagus.

**Duck Egg and Sausage Fried Rice**

**Seasonal Vegetables**

### COURSE THREE

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