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£40 per person

Available for groups of nine or more.

COURSE ONE

Chilli Salt Baby Squid

Sweet chilli and spring onion.

Summer Spring Roll

Prawn and lemongrass.

Chicken Xiao Long Bao

Red Thai curry, shallots and coconut.

COURSE TWO

Kung Pao Chicken

Chilli, onion and ginger.

Sweet and Sour Iberico Pork

Pineapple, banana shallots and dragon fruit.

Egg Fried Rice v

Seasonal Vegetables v vg

COURSE THREE

Dessert Wontons

Chocolate, Szechuan strawberry and banana caramel.

Fortune Cookies and Cream

Selection of ice cream and sorbet.

v Vegetarian Option

gf Gluten free version available, ask your server

vg Vegan Option

Guests with allergies and intolerances should make a member of the team aware, before placing an order for food or beverages.

Guests with severe allergies or intolerances, should be aware that although all due care is taken, there is a risk of allergen ingredients still being present.

Please note, any bespoke orders requested cannot be guaranteed as entirely allergen free and will be consumed at the guest's own risk.

A discretionary service charge of 10% will be added to your bill all of which is distributed to the team.

£50 per person

Available for groups of nine or more.

COURSE ONE

Seared Tuna

Ponzu, truffle aioli and caviar.

BBQ Sampler

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

Mixed Dim Sum Basket

Wagyu, Thai chicken, sea bass.

COURSE TWO

Szechuan Sea Bass

Chilli bean, Shaoxing wine
and spring onion.

Sweet Mango Chicken

Ginger, red onion and pineapple.

Duck Egg and Sausage Fried Rice

Pak Choi and crispy shallots v

COURSE THREE

Cherry Blossom gf

Chocolate and cherry.

Dessert Wontons

Chocolate, Szechuan strawberry
and banana caramel.

v Vegetarian Option

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vg Vegan Option

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£72 per person

Available for groups of nine or more.

COURSE ONE

Lobster and Prawn Toast

Sweet and sour chilli sauce.

Sticky Beef Short Rib

Soy, chilli and crispy shallots.

Chicken Truffle Shumai

Fresh truffle.

Teriyaki Scallops

Pork crackling and sake.

COURSE TWO

Whole Lobster

Wasabi gratin, lemon and lime.

Beef Fillet and Caramel Soy

Shitake and asparagus.

X.O Fried Rice

Shrimp, scallop and pancetta.

Sweet Soy Grilled Asparagus v

COURSE THREE

Mango and Honey Pudding

Pineapple, lychee and oat cookie.

Cherry Blossom gf

Chocolate and cherry.

v Vegetarian Option

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