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CLASSIC TASTING MENU ONE

55 per person

WAVE ONE

Sweet Soy Shishito Peppers (V) (VG)

Teriyaki and ginger.

WAVE TWO

Surf and Turf Shumai

Sticky red prawn, beef short rib and spring onion.

Yellowtail and Kiwi Sashimi

Soy mirin, dragon fruit and chilli salsa.

WAVE THREE

Chinese Barbeque Chicken

Chilli, sweet soy and pickled cucumber.

White Miso Salmon

Black pepper, pickled ginger and cucumber.

Tenderstem Broccoli (V) (VG)

Black sesame and truffle.

Singapore Noodles

Prawn, chicken and pork.

WAVE FOUR

Banana Fritters (V)

Deep fried banana and caramel shortbread.

Asian Pear Sticky Toffee Pudding (V) (VG)

Cinnamon, vanilla and almond.

MODERN CHINESE MENU TWO

65 per person

WAVE ONE

Crispy Kale Seaweed (V) (VG)

Ichimi pepper, five-spice and sweet chilli sauce.

Chicken Truffle Shumai

Freshly shaved truffle and soy.

WAVE TWO

½ Aromatic Duck Pancakes

Szechuan, cucumber and spring onion.

WAVE THREE

Fillet Steak and Caramel Soy/ 7oz

UK premium aged beef, shiitake brunoise and asparagus.

Thai Style Crispy Monkfish

Lime, shallots and lemongrass.

Special Fried Sweet Potato (V) (VG)

Black vinegar glaze, spring onion and ichimi pepper.

Duck Egg and Chinese

Sausage Fried Rice

WAVE FOUR

Banana Fritters

Deep fried banana and caramel shortbread.

Cherry Blossom (V)

White chocolate, cherry and candyfloss.

Guests with allergies and intolerances please make a member of the team aware before placing an order for food or drink. Please note all of our dishes are prepared in a kitchen where cross contamination can occur, and we cannot guarantee an allergen free environment. Our menu descriptions do not contain all ingredients and we only carry information on the 14 regulated allergens.

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

(V) Vegetarian 🌶️ Spicy dish

(VG) Vegan option available, ask your server

EMPEROR'S CHOICE MENU THREE

96 per person

WAVE ONE

Lotus Chip Mess

Kimchi, bacon and sriracha aioli.

WAVE TWO

Braised Lamb Steamed Buns

Slow cooked lamb shoulder, chilli oyster sauce and sticky dates.

Sesame Roasted Scallops

Chinese sausage, crushed edamame and mint.

WAVE THREE

Japanese Black Wagyu Ribeye/ 7oz

Green beans and truffle sesame soy.

Shanghai Black Cod

Hoisin, ginger and lime.

X.O Rice

Chicken, shrimp and pancetta.

Sweet Soy Grilled Asparagus V VG

WAVE FOUR

Chocolate and Hazelnut Pagoda V

Almond cake, lemon meringue and espresso caramel.

White Chocolate Dragon Egg V

Coconut, passionfruit and mango.

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VEGETARIAN MENU

45 per person

WAVE ONE

Sweet Soy Shishito Peppers V VG

Teriyaki and ginger.

OR

Crispy Kale Seaweed V VG

Ichimi pepper, five-spice and sweet chilli sauce.

WAVE TWO

Salt and Pepper Aubergine V

Garlic, chilli and five-spice.

OR

Chilli Crusted Tofu V VG

Kohlrabi, coriander and chilli soy.

WAVE THREE

Vegetarian Chicken and Black Bean V

Asparagus and mangetout.

OR

OK Glazed Tempeh V VG

Padron peppers, cape gooseberry and grapes.

WITH

Tattu Candy Rice V VG

Orange, candied ginger and beetroot.

OR

Special Fried Sweet Potato V VG

Black vinegar glaze, spring onion and ichimi pepper.

WAVE FOUR

Asian Pear Sticky Toffee Pudding V VG

Cinnamon, vanilla and almond.

OR

Cherry Blossom V

White chocolate, cherry and candyfloss.

V Vegetarian  Spicy dish

VG Vegan option available, ask your server