



LUNAR  
NEW  
YEAR  
LONDON SHARING MENU

125 per person

Available for parties of two or more

**DRAGONBOAT FIRECRACKER**

Peddlers gin, Umeshu, Toasted Almond.



**WAVE ONE**

**PRAWN AND TRUFFLE CRACKER**

Sriracha, sesame and shrimp floss.



**WAVE TWO**

**YELLOWTAIL SASHIMI**

Lotus root, kiwi and chilli salsa.

**PULLED PORK GYOZA**

Slaw, chilli oil and five-spice black vinegar.

**½ AROMATIC CRISPY DUCK**

Szechuan, cucumber and spring onion.



**WAVE THREE**

**HONEY ROAST CHILEAN SEABASS**

Enokii mushroom fritter and chilli.

**CARAMEL SOY AGED BEEF FILLET 7OZ**

UK premium aged beef, shiitake, ginger and asparagus.

**STICKY RICE MONEY BAG**

Wagyu fillet, king oyster and tiger prawn.

**SESAME & GINGER CHOPPED SALAD**


Rainbow vegetable, pumpkin seeds and purple potato crisp.



**WAVE FOUR**

**YEAR OF THE RABBIT MOONCAKES**

Yuzu and lychee cheesecake, coconut and raspberries.

 Vegan option available, ask your server  Vegetarian  Spicy dish

Guests with allergies and intolerances should make a member of the team aware before placing an order for food or drink. Please note all 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 14.5% will be added to your bill, all of which is distributed to the team.



LUNAR  
NEW  
YEAR  
SHARING MENU

97.50 per person

Available for parties of two or more

DRAGONBOAT FIRECRACKER

Peddlers gin, Umeshu, Toasted Almond.



WAVE ONE

SEVEN SPICED SEARED TUNA

Truffle aioli, caviar and citrus ponzu.

BLACK COD CROQUETTES

Ginger and garlic aioli.

RED BELLY PORK

Baby leek and smoked crackling.



WAVE TWO

CARAMEL SOY AGED BEEF FILLET 7OZ

UK premium aged beef, shiitake, ginger and asparagus.

SHANGHAI BLACK COD

Hoisin, ginger and lime.

XO FRIED RICE

Shrimp, chicken and pancetta.




SWEET SOY GRILLED ASPARAGUS 



WAVE THREE

YEAR OF THE RABBIT MOONCAKES 

Yuzu and lychee cheesecake, coconut and raspberries.

 Vegan option available, ask your server  Vegetarian  Spicy dish

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A discretionary service charge of 12.5% will be added to your bill, all of which is distributed to the team.



LUNAR  
NEW  
YEAR  
EDINBURGH SHARING MENU

97.50 per person

Available for parties of two or more

**DRAGONBOAT FIRECRACKER**

Peddlers gin, Umeshu, Toasted Almond.



**WAVE ONE**

**SEVEN SPICED SEARED TUNA**

Truffle aioli, caviar and citrus ponzu.

**LOBSTER AND PRAWN TOAST**

Sesame and sweet & sour chilli sauce.

**STICKY BEEF SHORT RIB**

Soy, chilli and crispy shallots.



**WAVE TWO**

**CARAMEL SOY AGED BEEF FILLET 7OZ**

UK premium aged beef, shiitake, ginger and asparagus.

**SHANGHAI BLACK COD**

Hoisin, ginger and lime.

**XO FRIED RICE**

Shrimp, chicken and pancetta.

**SWEET SOY GRILLED ASPARAGUS** (V)



**WAVE THREE**

**YEAR OF THE RABBIT MOONCAKES** (V)

Yuzu and lychee cheesecake, coconut and raspberries.

(V) Vegan option available, ask your server (V) Vegetarian 🌶️ Spicy dish

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