

The Moon Stand Lunch




Choose 3 dishes for 28.00 pp


Available

Monday – Saturday 12 pm – 3 pm

Maximum of 6 people per booking

For The Table

Salted Edamame  6.00

Szechuan Edamame  6.00

½ Aromatic Crispy Duck Pancakes 32.00
Szechuan, cucumber and spring onion.




Three dishes for 28.00

Choose Two

Coconut Chicken Salad

Mint, coriander and shallots.

Wild Mushroom Spring Rolls

Truffle sour cream. 

Tuna Sashimi Blossom

Rose, cucumber and wasabi.

Duck and Watermelon Salad

Hoisin, cashew and spring onion.


Salt & Pepper Aubergine

Garlic, chilli and five-spice. 


Szechuan Rock Shrimp

Carrot, sancho pepper and pickle.

Red Belly Pork

Baby leek and smoked crackling. 

Sugar Snap and Broccoli Salad

Sesame, soy and chilli. 

Seven Spiced Seared Tuna

Truffle aioli, caviar and citrus ponzu.

Shredded Beef Spring Rolls


Nam Jim, carrot and spring onion.

Choose One



Sweet and Sour Pork

Pineapple and dragon fruit.

Wok Fired Angry Bird

Chicken, roasted chilli peppers and
sesame honey soy. 

Mongolian Mock Beef

Sesame, soy and peppers.  

*Caramel Soy Steak Bavette ^{100g}

UK premium aged beef, shiitake, ginger
and asparagus.

*SUPPLEMENT 7.00




Rice and Noodles

Steamed Jasmine Rice  5.00

Beansprout Noodles  5.00

 Vegetarian

 Vegan option available, ask your server

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