

65.00 per person

WAVE ONE

LOBSTER AND PRAWN TOAST

Sesame and sweet & sour chilli sauce.

PEKING DUCK MONEY BAG

Aromatic duck, hoisin and water chestnut.

SALT & PEPPER LOIN RIBS

Five-spice, garlic and shallots.



WAVE TWO

BLACK PEPPER BEEF FILLET

Wok Fired Peppers and Shallots.

SHANGHAI BLACK COD

Hoisin, ginger and lime.

TENDERSTEM BROCCOLI

Black sesame and truffle.

STEAMED JASMINE RICE



WAVE THREE

ASIAN PEAR STICKY TOFFEE PUDDING N

Cinnamon, vanilla and almond.

✓ Spicy dish

(N) Contains nuts

Guests with allergies and intolerances should make a member of the team aware before placing an order for food or beverages. Guests with 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 our menu dishes are prepared in a kitchen that is not totally free from allergen ingredients and therefore cross-contamination may occur. Our hygiene practices are designed to reduce the risk of allergen contamination and our teams receive training to help ensure that these standards are met.

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





85.00 per person

WAVE ONE

CRISPY KATAIFI KING PRAWNS

Mango and sweet chilli.

PEKING DUCK PANCAKES

Szechuan, cucumber and spring onion.

WAVE TWO

CARAMEL SOY AGED BEEF FILLET

UK premium aged beef, shiitake, ginger and asparagus.

SEA BASS CHINESE CURRY

Lemongrass, kaffir lime leaf and pak choi.

WOK FIRED ANGRY BIRD

Chicken, roasted chilli pepper, cashews and sesame honey soy.

PAK CHOI & GINGER

Crispy shallots and ginger.

SHREDDED DUCK FRIED RICE

Carrot, courgette & spring onion.

WAVE THREE

YEAR OF THE DRAGON (N)

Cashew butter fudge, hazelnut and marshmallow.

✓ Spicy dish (N) Contains nuts

Guests with allergies and intolerances should make a member of the team aware before placing an order for food or beverages. Guests with 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 our menu dishes are prepared in a kitchen that is not totally free from allergen ingredients and therefore cross-contamination may occur. Our hygiene practices are designed to reduce the risk of allergen contamination and our teams receive training to help ensure that these standards are met.

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



115.00 per person

WAVE ONE

MIXED DIM SUM PLATTER
Peking Duck, Shiitake, Royal Koi Gau.

RED BELLY PORK / Baby leek and smoked crackling.



WAVE TWO

CHAR SIU PORK TWO WAYS Nashi pear and crackling.

SALT GRILLED JAPANESE BLACK WAGYU Himalayan salt block, enoki mushroom and shallot soy.

GREEN PEPPER LOBSTER Jalapeños and crispy shallots.

PAK CHOI & GINGER Crispy shallots and ginger.

SINGAPORE SHIITAKE NOODLES Onion, pepper and shiitake.



WAVE THREE

CHERRY BLOSSOM

Cherry, chocolate and candy floss.

Guests with allergies and intolerances should make a member of the team aware before placing an order for food or beverages. Guests with 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 our menu dishes are prepared in a kitchen that is not totally free from allergen ingredients and therefore cross-contamination may occur. Our hygiene practices are designed to reduce the risk of allergen contamination and our teams receive training to help ensure that these standards are met

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