

The background of the entire page is a serene winter scene of a traditional Chinese temple courtyard. In the foreground, two large, ornate stone lions (shishi) are positioned on either side of a wide, paved path. The path leads towards a large, multi-tiered traditional Chinese building with a dark tiled roof and red pillars. The courtyard is covered in a light layer of snow, and the sky is a pale, hazy blue. Red blossoms, likely plum or cherry, are visible on branches in the upper corners, some covered in snow. The overall atmosphere is peaceful and elegant.

THE GREAT SNOW

T A T T U

LUNCH

S E T M E N U

LUNCH

SET MENU

DAILY 12 PM - 4.45 PM

2 Courses 34.50 | 3 Courses 39.50

CHOOSE 1 DISH PER CHAPTER

STARTER

WAGYU BEEF DUMPLING

Sriracha, kimchi and spring onion.

SUGAR SALT CRISPY SQUID (H)

Green sweet chilli, pomegranate and mint.

TRUFFLE SHIITAKE BAO BUN (V) (H)

Truffle, kimchi and crispy seaweed.

ASPARAGUS TEMPURA MAKI ROLL (VG) (H)

Wasabi mayonnaise & togarashi.

SPICY KOI FISH MAKI ROLL (H) *3.00 UPGRADE

Spicy tuna, truffle aioli, caviar and citrus ponzu.

MAIN

WHITE MISO SALMON (H)

Pickled ginger and cucumber salad.

WOK FIRED ANGRY BIRD (N) 🍴

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

KUNG PO TOFU (VG) (H) 🍴

Pineapple, green beans and lotus.

BLACK PEPPER BEEF FILLET 10.00 UPGRADE

Wok fired peppers and shallots.

DESSERT

YUZU LEMON DROP (H) (N)

Passion fruit, shiso and almond.

ASIAN PEAR STICKY TOFFEE PUDDING (H) (VG)

Cinnamon, vanilla and poached pear.

Please Note: All Day Set Menu availability excludes key dates and bank holidays: Valentine's, Mother's Day, Father's Day, Graduation period and December. Subject to manager's discretion. Please enquire with the restaurant for more information.

(N) Contains nuts 🍴 Spicy (V) Vegetarian (VG) Vegan (H) Halal

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 14.5% will be added to your bill, all of which is distributed to the team.