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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.

(V) Vegetarian 🌶️ Spicy dish

(VG) Vegan option available, ask your server

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.

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

WAVE FOUR

Chocolate and Hazelnut Pagoda

Almond cake, lemon meringue
and espresso caramel.

White Chocolate Dragon Egg

Coconut, passionfruit and mango.

 Vegetarian  Spicy dish

 Vegan option available, ask your server

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