

SET LUNCH MENU

3 COURSES- £48 | 4 COURSES- £58

appetisers

Select one

Venison Puff & Crispy Duck Roll

Morel & Vegetable Spring Roll & Pumpkin, Hazelnut, Celery Dumpling
(v)

to start

Select one

Dim Sum Platter

Har Gau I Scampi Shumai I Hokkaido Scallop Dumpling I
Japanese Pumpkin & Morel Mushroom Dumpling

Vegetarian Dim Sum Platter (v)

Black Truffle Dumpling I Taro & Chive Dumpling I
Daikon Dumpling I Japanese Pumpkin & Morel Mushroom Dumpling

Spinach, Shiitake Mushrooms & Ginger Soya Dressing (v)

Salt & Pepper Aubergine (v)

Bang Bang Chicken

Salad Wasabi Prawns

main

Select one

Crispy Chicken, Chilli, Mango Sauce

Steamed Wild Sea Bass, Soya, Ginger, Spring Onions

Grilled Black Cod with Yuzu, Pomelo, Supreme Soya

Cantonese Roast Duck, Champagne, Orange Sauce

Stir-Fried Wagyu Bavette, Ginger, Spring Onions Hakka

Paneer, Green Shishito and Red Roman Peppers (v)

Stir-Fried Lotus Root, Goji Berries, Ginger Sauce

(v) Japanese Aubergine, Tofu (v)

Served with Seasonal Chinese Vegetables & Egg Fried Rice or Str-

Fried Noodles with Bean Sprouts

to finish

Select one

85% Chocolate Fondant I Coconut Matcha I Homemade Sorbet