



CHEF KEN WANG'S PRIVATE DINNER MENU

Regional from Huaiyang Chinese cuisine, traditional Jiang-Nan style

£100.00 per person

APPETISERS

- Drunken corn-fed chicken
花雕醉鸡
- Pork Trotter Aspic Zhengjiang style
镇江肴肉
- Jelly fish salad
葱油海蜇
- Chinkiang Rice Vinegar radish
糖醋杨花萝卜
- Edamame Beans with Zhouzhuang Pickles V
周庄咸菜毛豆
- Healthy Broccoli salad
葱油西兰花

DIM SUM

- Shanghai Xiao Long Bao
上海传统小笼包 / 位

MAIN COURSE

- Loin Head
Slow braised hand chopped Iberico pork meat ball with Devon crab meat
清炖一品蟹肉狮子头 / 位
- Sautéed Lobster with Truffle served on rice cake
黑松露焗龙虾年糕
- Emperor's duck
a butterfly-cut crispy duck with king prawns and nuts served with pancakes, spring onions, cucumber and plum sauce
香脆宫廷鸭
- Squirrel Sea bass with sweet and sour sauce
松鼠鱼
- Braised Pork Ribs
served in a preserved plum and Chinking vinegar sauce, sprinkled with icing sugar
江南糖醋小排
- Braised Tofu Pingqiao style
御膳平桥豆腐羹
- Sliced bean curd braised with pea shoots
大煮干丝豆苗
- Stewed noodle with spring onion in Shanghai sweet soy sauce
葱油捞面

DESSERT

- Glutinous Rice Balls Stuffed with Red Bean Paste
赤豆小园子
- Seasonal Fresh Fruit Platter
水果拼盘