

5 course Tasting Menu

Menu £58

Pan grilled dumpling with black truffle vinegar

Dim sum trilogy

Monkfish, prawn and cuttlefish, king crab and scallop

Roasted cherry wood Peking duck

Char grilled Black Cod in royal shacha sauce

or

Slow cooked veal with brown jasmine rice,
black bean and goji berry

Chocolate, strawberry and soya mousse

5 course Vegetarian Tasting Menu

Menu £48

Pan grilled dumpling with black truffle vinegar

Dim sum trilogy

Chinese chive, pumpkin and taro, truffle and bean cured

Crispy chia seed roll

Crispy aubergine with white asparagus
and morel mushrooms

or

Slow cooked beancurd with wild organic rice

Chocolate, strawberry and soya mousse