

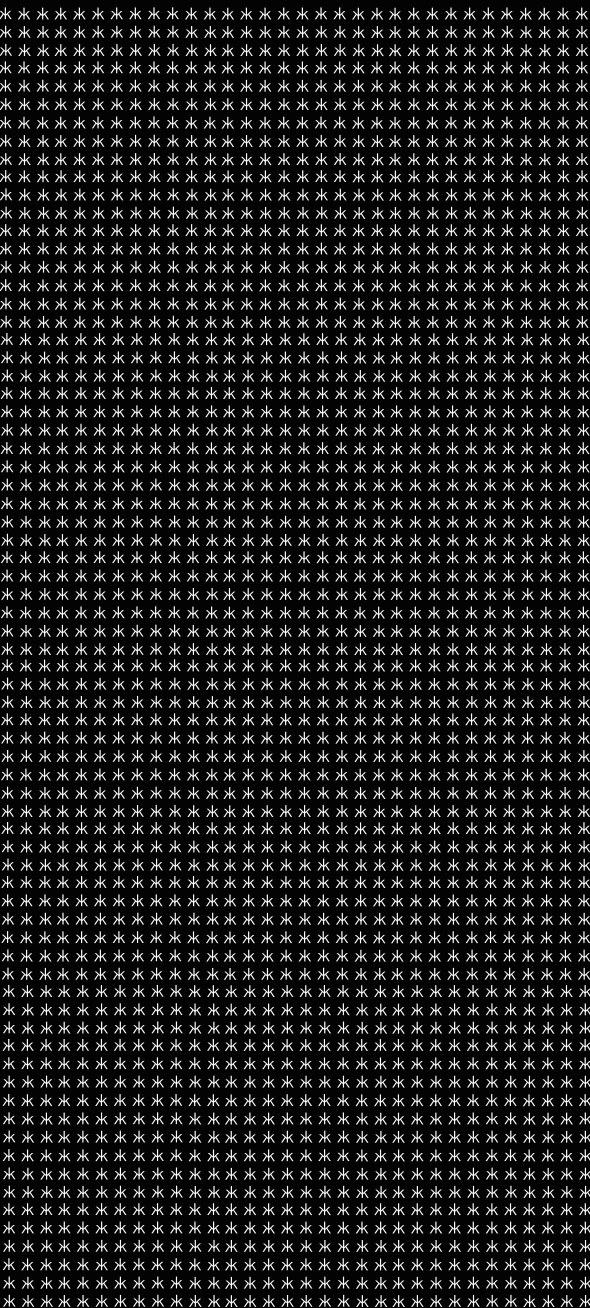


## Signature Menus

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# Dinner





## Signature menu

### Vegetarian

£55 per person

#### Small eat

Stir-fry wild mushroom and water chestnut  
lettuce wrap

Morel mushroom and vegetable spring roll  
with edamame and Gui Hua

#### Mains

Stir-fry black pepper vegetarian chicken  
with sugar snap

Four style vegetable stir-fry in Szechuan sauce  
with Thai asparagus, yam bean, shimeji mushroom  
and Morinaga tofu

Tofu, aubergine and Japanese mushroom claypot  
with chilli and black bean sauce

Three style mushroom stir-fry  
with gai lan, lily bulb and macadamia nut

#### Seasonal vegetable

#### Steamed jasmine rice

#### Selection of dessert

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Guests with allergies and intolerances should make a member  
of the team aware, before placing an order for food or beverages.

Guests with severe 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, any bespoke orders requested cannot be guaranteed as  
entirely allergen free and will be consumed at the guest's own risk.

Prices include VAT at the current rate.  
A discretionary service charge of 13.5% will be added to your bill.



## Signature menu

£65 per person

### Small eat

#### Dim sum platter

har gau

scallop shumai

Chinese chive dumpling

duck and yam bean dumpling

#### Salt and pepper squid

### Mains

#### Roasted chicken in satay sauce

#### Pan-fried silver cod

#### Stir-fry black pepper rib eye beef with merlot

#### Spicy prawn

with lily bulb and almond

#### Seasonal vegetable

#### Steamed jasmine rice

### Selection of dessert

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## Signature menu

£75 per person

### Small eat

#### Dim sum platter

har gau

scallop shumai

Chinese chive dumpling

duck and yam bean dumpling

#### Baby abalone salad in spicy plum dressing

with Chinese chive flower, yam bean, enoki mushroom  
and onion

### Mains

#### Wok-fry Angus rib eye beef

with baby lotus root and mustard seed

#### Roasted silver cod

with Champagne and honey

#### Pipa duck

#### Crispy fresh water prawn

with dried chilli and cashew nut

#### Seasonal vegetable

#### Steamed jasmine rice

### Selection of dessert

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## Signature menu

£85 per person

### Small eat

Crispy duck salad  
with pomelo, pine nut and shallot

Sesame prawn toast

### Mains

Stir-fry Australian lobster in XO sauce

Roasted silver cod  
with Champagne and honey

Mongolian style venison

Roasted chicken in satay sauce

Seasonal vegetable

Steamed jasmine rice

### Selection of dessert

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## Signature menu

£118 per person

### Small eat

Peking duck with Qiandao finest caviar  
first course with pancakes, baby cucumber  
and spring onion  
second course with a choice of ginger  
and spring onion or XO sauce

Golden fried soft shell crab  
with red chilli and curry leaf

### Mains

Grilled Chilean seabass in honey

Stir-fry Australian lobster  
in spicy black bean sauce

Seared Wagyu beef with white asparagus

Stir-fry Peking duck  
with ginger and spring onion or XO sauce

Three style mushroom stir-fry  
with gai lan, lily bulb and macadamia nut

Seasonal vegetable

Mui choi glutinous rice

### Selection of dessert

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## Signature menu

£128 per person

A glass of Louis Roederer Brut Premier NV  
Champagne, France 12%

### Small eat

Peking duck with Hakkasan special reserve  
'Qiandao' caviar

first course with pancakes, baby cucumber  
and spring onion

second course with a choice of ginger  
and spring onion or XO sauce

Golden fried soft shell crab  
with red chilli and curry leaf

### Mains

Grilled Chilean seabass in honey

Stir-fry Australian lobster  
in spicy black bean sauce

Seared Wagyu beef with white asparagus

Stir-fry Peking duck  
with ginger and spring onion or XO sauce

Three style mushroom stir-fry  
with gai lan, lily bulb and macadamia nut

Seasonal vegetable

Mui choy glutinous rice

### Selection of dessert

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