



*Chai Wu is a contemporary Chinese restaurant offering a range of fresh and vibrant dishes in a theatrical yet elegant setting.*

*The restaurant concept and interior design are inspired by the five elements in Chinese philosophy: wood, fire, earth, metal and water. The theatrical charcoal grill in the centre of the restaurant offers guests a prime view of the chefs at work and a glimpse into the excitement of the kitchen.*

*Chai Wu combines the best of Chinese cuisine with the top class service expected at Harrods.*



## 招牌菜

## CHAI WU SIGNATURE DISHES

### 北京烤鸭

#### Beijing duck

-Whole	£99
- Half	£68

*Our traditional Beijing duck can be enjoyed in a variety of ways*

**First serving:** Fresh pancakes and mantou buns served with fresh pickled radish, cucumber, plum sauce, hoisin sauce, Szechuan sauce and garlic truffle oil

**Second serving:** The balance of the duck can be used to make one of the two options below

**Option 1:** Minced duck with lettuce wrap

**Option 2:** Duck fried rice

### 韩式风味龙虾

#### Korean lobster

£93

*Wok fried lobster with spicy honey sauce (621kcal)*

### 香槟蜜汁烤鲈鱼

#### Chilean sea bass with champagne and honey sauce (293kcal)

£56

### 辣汁蟹肉球

#### Singapore Alaskan king crab meat (287kcal)

£45

### 特色三味鲈鱼

#### Sea bass with 3 flavoured sauce

£43

*Stir fried sea bass with spicy and sweet and sour sauce (305kcal)*

### 椰蓉虾

#### Coconut prawns

£39

*Deep fried prawns with evaporated milk and desiccated coconut (1019kcal)*

### 糖醋鸡块配火龙果

#### Sweet and sour chicken served in a dragon fruit (792kcal)

£36

### 四川辣子鸡

#### Stir fried chicken with Szechuan sauce (533kcal)

£34

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## 烧烤类

## CHARCOAL GRILL

日本雪花神户牛肉	<b>Japanese Miyazaki striploin of beef</b> (2244kcal)	£188
鱼子酱龙虾	<b>Grilled lobster with caviar</b> - Whole (706kcal) - Half (353kcal)	£160 £80
炭烧海鲜拼盘	<b>Mixed seafood grilled platter</b> Half Lobster, tiger prawn, king scallop, Alaskan king crab legs (501kcal)	£158(P/P)
和风神户牛排	<b>Wagyu steak served with wafu sauce</b> (1010kcal)	£110
阿拉斯加帝王蟹腿	<b>Grilled Alaskan king crab legs</b> (336kcal)	£68
甜酱油银鳕鱼	<b>Grilled black cod glazed with sweet soya sauce</b> (551kcal)	£48
老虎虾	<b>Grilled wild tiger prawn</b> (184kcal)	£46
川味烤羊排	<b>Grilled lamb cutlet with Szechuan sauce</b> (900kcal)	£42
串烧神户牛柳	<b>Wagyu beef skewer</b> (550kcal)	£39
烤童子鸡	<b>Grilled baby chicken marinated in red bean and miso</b> (597kcal)	£31
带子王	<b>Grilled king scallop</b> (236kcal)	£24
<i>The above dishes can be served with a choice of the following sauces</i> - Ginger salsa - Garlic butter - Black bean sauce - Szechuan sauce		
鸡肉沙爹	<b>Grilled chicken satay</b> Served with peanut sauce (614kcal)	£18

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## 汤类

## SOUP

阿拉斯加帝王蟹肉玉米汤	<b>Alaskan king crab and sweetcorn soup</b> (155kcal)	£19
海鲜鸡肉酸辣汤	<b>Hot and sour soup</b> <i>Tiger prawn, chicken, cloud ear mushroom, tofu</i> (278kcal)	£18
日本真姬菇豆腐汤	<b>Tofu with shimeji mushrooms clear soup</b> (49kcal)	£16

## 点心类

## DIM SUM

点心拼盘	<b>Steamed dim sum platter</b> <i>A selection of Chai Wu dim sum including crab meat seafood spinach, crystal sea bass with gold leaf, lobster topped with caviar, prawn with black truffle, vegetarian, and scallop &amp; prawn XO shao mai</i> (280kcal)  <i>*Please ask server for sharing dim sum platter option</i>	£42
龙虾鱼子酱饺	<b>Lobster dumplings topped with beluga caviar</b> (225kcal)	£23
XO酱带子虾烧卖	<b>Scallop and prawn shao mai with XO sauce</b> (262kcal)	£22
蟹肉海鲜菠菜饺	<b>Crab meat and seafood spinach dumplings</b> (154kcal)	£22
智利鲈鱼金叶饺	<b>Crystal sea bass with gold leaf dumplings</b> (137kcal)	£21
黑松露虾饺	<b>Prawn dumplings with black truffle</b> (164kcal)	£20
韭菜虾饺	<b>Chinese chives prawns dumplings</b> (192kcal)	£20
蒜葱鸡肉饺子	<b>Chicken dumplings with garlic sauce and spring onion</b> (178kcal)	£19

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## 特色小吃

## SMALL DISHES

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鲜虾天妇罗	<b>Prawn tempura with orange ponzu</b> (302kcal)	£30
避风塘智利鲈鱼球	<b>Deep fried Chilean sea bass with garlic, chilli and peppers</b> (274kcal)	£29
虾米花	<b>Popcorn shrimps with creamy spicy dressing</b> (304kcal)	£29
避风塘软壳蟹	<b>Tempura soft shell crab with creamy spicy sauce</b> (342kcal)	£25
川味椒盐鲜鱿	<b>Salt &amp; pepper squid with chilli and Szechuan peppercorns</b> (273kcal)	£22
神戶牛肉酥	<b>Wagyu puffs</b> (938kcal)	£21
熏鸡丝	<b>Crispy smoked chicken</b> (160kcal)	£20
芝麻鲜虾春卷	<b>Prawn spring rolls with sesame seeds served with sweet chilli sauce</b> (119kcal)	£18
香酥鸭春卷	<b>Aromatic duck spring roll served with hoisin sauce</b> (147kcal)	£16

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## 鱼子酱和寿司 CAVIAR AND SUSHI

奥西特拉鱼子酱	<b>Oscietra caviar, spiced crème fraiche</b> <i>Served with Chai Wu crackers and black pepper (381kcal)</i>	£180
帝王拼盘	<b>Emperors choice</b> <i>Selection of the finest sushi &amp; sashimi</i> <i>Selection of 10 gold leave sashimi</i> <i>(otoro, salmon, yellowtail, maguro, scallop)</i> <i>Selection of 10 nigiri</i> <i>(caviar, fatty tuna, yellow tail, salmon, Wagyu beef)</i> <i>with lobster tempura roll &amp; Alaskan king crab roll</i> <i>(647kcal)</i>	£169
招牌刺身拼盘	<b>Mixed sashimi platter</b> <i>Fatty tuna, salmon, yellowtail, scallop and maguro</i> <i>(452kcal)</i>	£88
龙虾天妇罗寿司卷	<b>Lobster tempura maki roll</b> <i>Deep fried tempura lobster roll with avocado, cucumber, asparagus, chives, topped with black tobiko, unagi sauce and yuzu mayonnaise (506kcal)</i>	£40
哈罗斯特色寿司卷	<b>Harrods special roll</b> <i>Fresh snow crab, avocado &amp; spicy mayonnaise roll, topped with chopped scallops, orange &amp; black caviar and spring onion (380kcal)</i>	£30
三文鱼寿司卷	<b>Seared salmon maki roll</b> (667kcal)	£29
鳗鱼牛油果寿司卷	<b>Unagi and avocado maki roll</b> (636kcal)	£29
招牌特色寿司卷	<b>Chai Wu special maki roll</b> <i>Spicy tuna roll topped with chopped tuna belly, spring onions and mayonnaise sauce (466kcal)</i>	£27
鲜虾天妇罗寿司卷	<b>Crispy tiger prawn maki roll</b> <i>Deep fried tempura prawn roll with avocado, chives, ohba leaves, black and white sesame seeds, shichimi powder and unagi sauce topped with green tobiko and yuzu mayonnaise (452kcal)</i>	£27
软壳蟹寿司卷	<b>Spider maki roll</b> <i>Deep fried soft shell crab roll with avocado, ohba leaves, cucumber, orange tobiko served with spicy mayonnaise and unagi sauce (358kcal)</i>	£24

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## 握寿司/刺身 NIGIRI & SASHIMI

		Nigiri (1 piece)	Sashimi (4 pieces)
带子	<b>Hotate</b> - King Scallop (88kcal)	£5	£13
三文鱼	<b>Sake</b> - Salmon (84kcal)	£5.5	£14.5
金枪鱼	<b>Maguro</b> - Tuna (74kcal)	£5.8	£16.5
黄尾鱼	<b>Hamachi</b> - Yellow tail (91kcal)	£5.9	£17.5
飞鱼籽	<b>Tobiko</b> - Fly fish roe (64kcal)	£6.8	£17.5
烧鳗鱼	<b>Unagi</b> - Grilled eel (111kcal)	£7.8	£20.5
三文鱼籽	<b>Ikura</b> - Salmon roe (80kcal)	£7.8	£20.5
葱花金枪鱼	<b>Negitoro</b> - Tuna belly (62kcal)	£8.5	£17.8
海胆	<b>Uni</b> - Sea urchin (79kcal)	£9.8	£24.5
金枪鱼腩	<b>Otoro</b> - Fatty tuna (71kcal)	£10.5	£27.5

## 传统寿司卷 TRADITIONAL MAKI ROLL

三文鱼鳄梨卷	<b>Salmon and avocado roll</b> (418kcal)	£17
香辣金枪鱼卷	<b>Spicy tuna roll</b> (377kcal)	£17
加州卷	<b>California roll</b> (410kcal)	£17
黄瓜卷	<b>Cucumber roll</b> (278kcal)	£14
素食卷	<b>Vegetarian roll</b> (278kcal)	£14

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## 沙拉类

## SALAD

阿拉斯加帝王蟹 肉牛油果沙拉	<b>Alaskan king crab and avocado salad</b> (227kcal)	£34
黄尾鱼生鱼片	<b>Hamachi carpaccio</b> <i>Thinly sliced yellowtail served with Japanese dressing</i> (186kcal)	£28
秘汁生鱼片沙拉	<b>Ceviche salad</b> <i>Finely diced fresh salmon and tuna topped with chef's special dressing</i> (374kcal)	£28
香酥鸭沙拉	<b>Crispy duck salad</b> <i>Crispy duck, micro leaves, sweet tamarind dressing topped with pomegranate seeds</i> (1314kcal)	£28

## 主食（米饭，面）RICE & NOODLES

姜葱龙虾面	<b>Stir fried lobster noodles with ginger and spring onions</b> <i>Selection of noodles: Shanghai fresh noodle or crispy egg noodle</i> (717kcal)	£78
阿拉斯加帝王蟹肉 蛋白炒饭	<b>Alaskan king crab with egg white fried rice</b> (889kcal)	£37
特色海鲜炒面	<b>Seafood noodles</b> <i>Scallops and tiger prawns</i> <i>Selection of noodles: Shanghai fresh noodle or crispy egg noodle</i> (436kcal)	£32
广式海鲜炒米粉	<b>Cantonese-style vermicelli noodles with seafood</b> (1201kcal)	£32
招牌炒饭	<b>Chai Wu fried rice</b> <i>Prawns, scallops, and fresh vegetables</i> (961kcal)	£28
蛋炒饭	<b>Egg fried rice</b> (400kcal)	£8
泰国香米饭	<b>Steamed jasmine rice</b> (260kcal)	£6

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## 素食菜单

## VEGETARIAN MENU

蚝油豆腐	<b>Braised tofu with vegetarian oyster sauce</b> (346kcal)	£32
香菇芦笋	<b>Stir fried asparagus with shitake mushroom</b> (449kcal)	£32
招牌素沙拉	<b>House salad with yuzu mayo</b> (466kcal)	£24
黑松露蒜蓉小白菜	<b>Chinese pakchoi, black truffle and garlic sauce</b> (73kcal)	£23
海带丝沙拉	<b>Seaweed salad</b> (127kcal)	£17
天妇罗(素)	<b>Avocado, red pepper, sweet potato, mushroom tempura</b> (451kcal)	£17
烤芦笋香菇棒	<b>Grilled asparagus with king oyster mushroom</b> (78kcal)	£14
素春卷	<b>Vegetable spring rolls</b> (144kcal)	£14
素酸辣汤	<b>Vegetarian hot and sour soup</b> (255kcal)	£12
斋饺	<b>Vegetarian dumplings</b> <i>Bamboo, mushrooms, mixed vegetables and topped with goji berries</i> (68kcal)	£12
海盐蒸毛豆	<b>Steamed edamame with sea salt</b> (281kcal)	£12
麻婆豆腐	<b>Vegan stir fried tofu</b> <i>With chilli garlic, mixed peppers, green peas and spring onion</i> (423kcal)	£25

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## 甜品

## DESSERTS

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甜点拼盘	<b>Chai Wu dessert platter</b>	£30
绿茶巧克力熔岩蛋糕 配红豆覆盆子雪糕	<b>Green tea chocolate fondant</b> <i>With anko and raspberry ice cream (267kcal)</i>	£18
是日甜品	<b>Dessert of the day</b>	£15
自制雪糕 (无麸质/3球) 香草 红豆覆盆子	<b>Chai Wu home made ice cream</b> <i>(Gluten free / 3 scoops) (134kcal)</i> <i>Vanilla (45kcal per scoop)</i> <i>Anko and raspberry (44kcal per scoop)</i>	£12
自制雪葩 (无麸质 奶制品/3球) 椰子热情果 番石榴草莓	<b>Chai Wu home made sorbet</b> <i>(Gluten free and dairy free / 3 scoops) (77kcal)</i> <i>Coconut and passion fruit (36kcal per scoop)</i> <i>Guava and strawberry (21kcal per scoop)</i>	£12

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## EVENTS CATERING

*Chai Wu's elegant and varied menu makes it the perfect choice for any special event or occasion. In partnership with Mango Tree, The Sushi Bar Harrods, Chai Wu can provide any combination of Chinese and Pan-Asian dishes including sushi, sashimi, dim sum, Thai and Malaysian classics as well as curries and salads.*

*The team at Chai Wu have over 30 years' experience in catering for a wide range of occasions, from charity fundraisers to corporate events, weddings and birthdays. Dishes can be collected from Harrods, dropped off at your home or venue, or created freshly by our chefs at the event. Whatever the occasion, Chai Wu will bring the best of Asian cuisine to your memorable event.*

*Contact us for more information, menus and quotes.*

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