DUET OF CLASSIC DIMSUMS

Scallop Golden Garlic | 265kcal
Water chestnut & scallop

Prawn Har Gao | 298kcal
Traditional starch wrappers & ginger scallion sauce

OR

Pak Choi, Lotus Root Sesame | 242kcal
Enhanced, Asian chilli toasted sesame oil

Edamame Smoked Chilli | 242kcal
Young soya bean smoked chill oil, coriander, ginger, garlic

APPETIZER

BBQ Lamb Cumin & Chilli | 448kcal
Pan fried marinated tender lamb skewers, cumin, chilli

Pan Fried Rack of Lamb, Sweet Black Pepper Sauce | 239Kcal
The rack of lamb sweet pepper sauce

OR

Lotus Stem Honey Chilli | 263Kcal
Crispy fried lotus root, honey, chilli

Salt & Pepper Water Chestnut | 195Kcal
Crispy fried water chestnut, garlic, chilli

Vegan   Indicates spice level

Please note prices are inclusive of 20% VAT. | A 12.5% discretionary service charge will be added to your bill.
Please inform our associate if you are allergic to any ingredients.

List of Allergens:

Molluscs   Eggs   Fish   Lupin   Soya   Milk   Peanuts   Gluten   Crustaceans   Mustard   Nuts   Sesame   Celery   Sulphites

HOM SIGNATURES

Sichuan Baby Lobster | 260kcal
Lobster cooked in Sichuan chilli peppercorn oil

OR

Kung Pao Chicken | 612kcal
Dice chicken cooked with sweet, sour and spicy sauce, roasted cashew nut & mixed peppers

OR

Ma Po Tofu | 273 kcal
Tofu cooked in chilli bean and red chilli sauce

ACCOMPANIED WITH

Edamame Brown Rice | 602kcal
Edamame asparagus spring onion

Stir Fried Chinese Greens | 235kcal
Tender stem broccoli, asparagus, cabbage, snow peas, tossed with minced garlic

EXQUISITE DESSERTS

Mango Sago, Pomelo | 67kcal
Alphonso mangosyrup, sago

Chocolate Marquise | 122 kcal
caramelised pineapple, orange gel, pineapple filo

£50 per person

CELEBRATORY BEVERAGES

£70 per person With a glass of 100% Organic Champagne Telmont 2022

£200 per person With a glass of Louis XIII, the epitome of luxury and refinement

🌱 Vegan   🌶 Indicates spice level

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