

VEGETARIAN | £65

Mushroom, Cheese, Truffle Oil     | **69 kcal**

Mushroom, Truffle oil




 Edamame Smoked Chilli    | **60 kcal**

Young Soya Bean, Smoked Chilli Oil

 Crystal Pickled Vegetable     | **49 kcal**

Beetroot, Purple Potato, Carrot, Snow Peas

DIMSUM

  Lotus Stem Honey Chilli  | **67 kcal**

Crispy Fried Lotus Root, Honey, Smoked Chilli

 Salt & Pepper Waterchestnut  | **33 kcal**

Crispy Fried Water Chestnut, Garlic, Chilli

APPETIZER

Hot and Sour    | **64 kcal**





Wood Fungus Tofu with Sour and Spring Broth

Vegetable



SOUP

 Duet of Asparagus   | **39 kcal**

Spicy Black Bean Stir Fried Golden Garlic

  Ma Po Tofu   | **69 kcal**

Tofu Cooked in Chilli Bean and Red Chilli Sauce

 Stir Fried Chinese Greens  | **84 kcal**

Tender Stem Broccoli, Cabbage, Snow Peas, Tossed with Mince Garlic

Burnt Garlic Jasmine Fried Rice   | **116 kcal**

Vegetable

Dry Fried Mushroom Rice Noodle    | **229 kcal**

Mushrooms, Beansprout, Ginger and Chives Tossed with Flat Rice Noodle

MAIN COURSE

Mango Sago, Pomelo   | **67 kcal**

Alphonso Mango Syrup, Sago

Chocolate Marquise  | **122 kcal**

Caramelised Pineapple, Orange Gel, Pineapple Filo

Sorbet | **30 kcal**

Stem Ginger

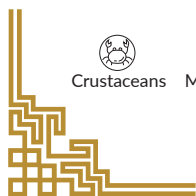
DESSERTS

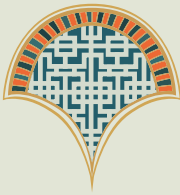
 Vegan  Indicates spice level

List of Allergens:

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

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NON - VEGETARIAN | £65

Scallop Golden Garlic   | **66 kcal**

Water Chestnut and Scallop

Prawn Har Gao   | **74 kcal**

Traditional Starch Wrappers and Ginger Scallion Sauce




Crab Meat Spinach  | **92 kcal**

Crab Meat & Prawn, Spinach

D I M S U M

 Tai Chin Kai   | **147 kcal**

Chicken Dices, Garlic, Chilli Oyster Sauce

 Lamb Wonton Sichuan Garlic   | **45 kcal**

Sichuan Garlic Sauce

A P P E T I Z E R

Hot and Sour      | **64 kcal**

Wood Fungus Tofu with Sour and Spring Broth

Chicken & Prawn



S O U P

Roast Duck, Black Truffle Oil Sauce | **166 kcal**


Duck in Garlic Sauce Truffle Oil

Flame Grill Quail   | **146 kcal**




Game, Quail Marinated with Lemon Grass, Lime Leaf Galangal, Fish Sauce, Brown Sugar

 Stir Fried Chinese Greens  | **84 kcal**

Tender Stem Broccoli, Cabbage, Snow Peas, Tossed With Mince Garlic

Burnt Garlic Jasmine Fried Rice    | **116 kcal**

Chicken

Dry Fried Beef Rice Noodle    | **229 kcal**

Sliced Beef, Beansprout, Ginger and Chives Tossed with Flat Rice Noodle

M A I N C O U R S E

Mango Sago, Pomelo   | **67 kcal**

Alphonso Mango Syrup, Sago

Chocolate Marquise  | **122 kcal**

Caramelised Pineapple, Orange Gel, Pineapple Filo

Sorbet | **30 kcal**

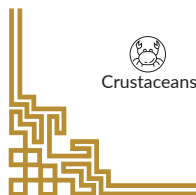
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D E S S E R T S

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