

SHARING MENU

..... 118 per person

2 people minimum

STARTERS

Lantern Chicken

Sichuan peppercorn, cashew nuts,
spring onions & dried chilli

Crispy Soft-Shelled Crab With Pine Nut Crumble

fried chilli, white sesame & green Sichuan pepper

Selection of Vegetable Dim Sum ✓

truffle, pickled mustard greens & seaweed

MAINS

Spice Route Prawns

Jingxiang garlic, coconut

Clay Pot Sanpei Chicken

sweet basil, fried garlic & spring onion

Steamed Dover Sole

Mimi's homemade pickled chilli, light soya

Tenderstem Broccoli ✓

garlic, bird eye chilli

Classic Egg Fried Rice

spring onion

DESSERTS

Guava Pearl Milk Tart

mixed berry, lotus crumble

✓ Vegan

Detailed allergen information is available on request.
A discretionary service charge of 15% will be added to your bill.

FEASTING MENU

..... 128 per person

4 people minimum

STARTERS

Crispy Golden Langoustine
périgord truffle

Baked Chilean Seabass
Chinese honey


Selection of Seafood Dim Sum
har gau, octopus siu mei & scallop

MAINS

Nine Spice Prawns
ginger, garlic & coriander

Sichuan Suffolk Corn-fed Chicken
& Cashew Nuts
dried chilli, spring onion

Diced Black Pepper Beef Fillet
crushed black pepper, garlic flakes

Spicy Great Wall Creepers 
French beans, toban chilli

Fujian Crab Rice
crab & prawn broth

DESSERTS

Warm Chocolate Fondant Tart
vanilla ice cream, chocolate crumble

 Vegan

Detailed allergen information is available on request.
A discretionary service charge of 15% will be added to your bill.