



TASTE OF TRADITION  
DIM SUM MENU



Lunch & Early Dinner Monday—Saturday  
12:00pm—2:30pm & 5:30pm—6:30pm

Inspired from the Cantonese kitchens in Guangzhou and Hong Kong, our exclusive feasting menu highlights autumn seasonal ingredients, offering a playful perspective on a beloved convivial lunch tradition.



With a trio of steamed dumplings per each basket, diners can start their experience by selecting one, two or three stacking layers.

39 per person: one dim sum basket, one main, one dessert

45 per person: two dim sum baskets, one main, one dessert

49 per person: three dim sum baskets, one main, one dessert

Elevate your Taste of Tradition experience with a glass of Champagne.

Charles Heidsieck Brut Reserve +10



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CHOICE OF TEA

High Mountain Oolong • White Elixir • Ceylon Orange Pekoe

DIM SUM

*(A choice of one, two or three baskets)*

Spicy Edamame Dumpling Basket ✓  
edamame, homemade chilli oil

Crab Meat Dumpling Basket  
hand-picked crab meat

Pan-Fried Mala Lamb Dumpling Basket  
sea fennel, spring onion & japanese yam

Petite Iberico Delight + 9.5  
Cantonese char siu iberico pork, raw wild flower honey

MAINS

*(A choice of one)*

Black Bean Chicken  
black bean sauce, white onion, lotus root

Trio of Mushrooms with Basil ✓  
oyster, shimeji, eryngii mushrooms, sweet basil, ginger

Served with Olive Fried Rice & Crunchy Seasonal Vegetables

DESSERT

White Chocolate Raspberry Cheesecake  
raspberry compote, chocolate cookie crust

✓ Vegan

Detailed allergen information is available upon request.

Prices include VAT. A discretionary service charge of 5% and 10% cover charge will be added.