

頭盤 *Starter*

素菜春捲	£12.50
<i>Vegetarian spring rolls (v)</i> Filled with mushrooms and cabbage, served with spring onions 4 pieces C, E, SE, SU	
海皇脆筒	£17.90
<i>Crispy prawn rolls</i> Filled with prawn, mixed seafood and vegetables 4 pieces MO, SE	
特色口水雞	£19.50
<i>Kou shui chicken</i> Tender poached chicken breast in a chilli broth. C, P, S, SE	
蜀南竹海	£14.50
<i>Okra wrapped in netted Ju Suen</i> In a spicy chilled egg broth C, E, M, S	
小拌鮮魷魚花	£18.50
<i>Calamari flowers</i> Tender squid in Sichuan peppercorn and chilli oil C, MO, S, SE	
海鮮雲吞 	£16.50
<i>Scallop & prawn wontons with hot & spicy sauce</i> 6 pieces C, CE, CR, E, S, SE, SU	
黑毛豬籠抄手	£15.50
<i>Iberico pork dumplings with Sichuan garlic sauce</i> 6 pieces C, MO, S, SE, SU	
香煏口口脆牛絲	£19.50
<i>Sichuan shredded beef</i> Crispy beef juliennes in a sweet chilli glaze C, MO, S, SE, SU	
芥味爽口嫩帶子	£19.50
<i>Seared scallop Pi Xian spicy soba noodles</i> Dressed with sesame peppercorn sauce C, CR, MO, S, SE	
金錢辣牛肚	£16.50
<i>Beef tripe & celery with chilli sauce</i> C, CE, N, P, S, SE	
白沙春露	£11.50
<i>Green asparagus dressed with white sesame (v)</i> C, MO, S, SE, SU	
椒香巧手和牛卷	£26.50
<i>Wagyu beef stuffed with marinated purple cabbage</i> With a garlic chilli dressing C, MO, S, SE	
蒜泥白肉	£16.50
<i>Chilled thinly-cut pork belly with cucumber slices</i> Marinated in chilli and garlic sauce C, S, SE	

羹湯 *Soup*

韭香胡辣湯	£10.50
<i>Chinese leek spicy pepper soup (v)</i> C, E, S, SE	
金色蟹柳汤	£12.50
<i>Golden crab sticks soup</i> With salted egg yolk and kai-lan C, CR, E	

Please note, to ensure your health and safety all of our menus are one-use only, they are discarded safely. All dim sum may contain traces of nuts and most of our dishes contain sesame. Please let your waiter or waitress know if you have any allergies or intolerances. For key to allergens, please see below.

歡迎使用銀聯卡 All prices include VAT at the current rate. A 13.5% discretionary service charge will be added to the final bill. Our menus are sample menus and are subject to change.

Key to allergens: C - cereals containing gluten, CE - celery and celeriac, CR - crustaceans, E - eggs, F - fish, L - lupin, M - milk, MO - molluscs, MU - mustard, N - nuts, P - peanuts, S - soya-beans, SE - sesame, SU – sulphur dioxide


點心 *Dim Sum Platter*

£27.50	
<i>Platter includes:</i>	
蟹籽鱈魚海帶餃	
<i>Cod & seaweed dumplings with tobiko</i> 2 pieces C, CE, CR, F, P, S, SE	
XO醬水晶餃	
<i>XO sauce crystal prawn dumplings</i> 2 pieces C, CE, CR, S, SE	
蘑菇菠菜餃	
<i>Mushroom & spinach dumplings (v)</i> 2 pieces C, S, SE	
香檳蝦餃	
<i>Rosé Champagne shrimp dumplings</i> 2 pieces C, CR, S, SE, SU	

點心 *Dim Sum*

黑毛豬小籠包	£13.50
<i>Iberico pork xiao long bao</i> 3 pieces C, CR, MO, S, SE, SU	
姜葱龙虾包	£19.50
<i>Pan-seared ginger lobster bao</i> 4 pieces C, CR, SE, SU	
黑椒和牛酥	£18.50
<i>Wagyu beef mille-feuille</i> Slow-cooked with black pepper 4 pieces C, E, MO, S, SE	
烧汁鰻鱼餃	£16.00
<i>Tempura eel dumpling</i> With shrimp and eel sauce 4 pieces C, F, MO, S, SU	
蘑菇菠菜餃	£10.50
<i>Mushroom & spinach dumplings (v)</i> 3 pieces C, S, SE	

明爐燒烤 *Barbecue*

北京烤鴨 	Whole £108.00 Half £55.00
<i>Roasted Peking duck</i> Served in two stages, second stage served as a side dish C, MO, S, SE (Whole duck serves 4-6 people, half duck serves 2-3 people)	

海鮮 *Seafood*

雙椒芽香辣龍蝦肉	£96.00
<i>Sichuan-style deep fried lobster</i> With chilli, black beans and dried garlic C, CR, S, SE, SU	
麻椒味鮮魷花	£36.00
<i>Cuttlefish with Sichuan pepper & pickled Chinese bamboo</i> SE, M	
大紅燈籠高高掛 	£42.00
<i>Red lantern</i> Crispy soft-shell crab with Sichuan dried chilli C, CR	
胡麻子大虾	£40.50
<i>Wok-tossed tiger prawns</i> With breadcrumbs, pepper and onion C, CR, SE, SU	
麻辣蝦 	£38.50
<i>Ma La chilli prawns</i> Fried with dried chilli, Sichuan pepper and Chinese celery C, CE, CR, E, P, S, SE	
宮保蝦	£38.50
<i>Kung po-style fried prawns</i> C, CR, N, S, SE, SU	
霸王蝦	£32.50
<i>Fried prawns with salted egg yolk</i> . C, CR, E	

魚 *Fish*

開門紅 	£42.50
<i>Sea bass red star noodles</i> Steamed sea bass with rice noodles and gong vegetables in Sichuan broth serves 3-4 people C, E, F, S, SE	
东海龙皇	£42.00
<i>Sea bass fillet in spicy chilli broth</i> Poached with wild mushrooms and Chinese celery C, CE, E, F, P, S, SE	
炆鍋鮮椒嫩魚柳	£40.50
<i>Halibut fillets in salted egg-yolk broth</i> With sizzling red and green pepper oil C, E, F, S	
風味撈汁鱈魚柳	£39.50
<i>Wok-fried cod fillet</i> In a subtle blend of sweet chilli and oyster sauce C, E, F, MO, S, SE, SU	


肉類 *Meat*

老乾媽煏炒牛柳	£39.50
<i>Ma La beef tenderloin</i> Bell peppers, chilli & black bean sauce C, CE, E, P, S, SE	
草綱牛骨	£42.50
<i>Aromatic beef rib in lotus leaf</i> Ten-hour slow-braised in star anise, cinnamon and dark soy sauce C, MO, S, SE, SU	
山城辣子雞	£29.50
<i>Fried chicken fillet</i> With Sichuan dried chilli C, CE, E, P, S, SE	
鮮湯辣和牛	£88.00
<i>Wagyu beef in hot and sour broth</i> C, CE, CR, MO, S, SE	
香醋骨 	£29.50
<i>Chinkiang pork ribs</i> Pork short ribs braised with sweet vinegar sauce C, S, SE	
京城羊肉	£38.50
<i>Crispy de-boned lamb ribs</i> Marinated for 24 hours, braised and deep-fried C, CE, MO, S, SE, SU	



豆腐 *Tofu*

麻婆豆腐	£18.50
<i>Mapo tofu (v)</i> Chilli sauce C, P, S, SE	
宮保豆腐	£19.50
<i>Kung po tofu</i> C, CR, N, P, S, SE, SU	
錦綉袋豆腐	£25.00
<i>Scallop & prawn wrapped with steamed tofu skin</i> With a red and green pepper sauce C, CR, E, S	
青椒蚝汁扒豆腐	£17.50
<i>Braised tofu</i> With green pepper and oyster sauce C, E, MO, S, SE	

蔬菜 *Vegetables & Sides*

風味飄香茄	£14.50
<i>Sichuan-style aubergine tempura (v)</i> C, S, SE	
薑汁玉蘭	£13.50
<i>Wok-fried kai-lan with ginger sauce (v)</i> S, SE, SU	
乾煏四季豆 	£15.50
<i>Spicy minced beef with string beans</i> Fried with chilli and dried petite shrimp C, CR , S, SE, SU	

飯麵 *Rice & Noodles*

農香炒飯 	£13.50
<i>Seafood fried rice with dried salted fish & ginger</i> CR, F, MO, SE	
師父炒飯	£11.50
<i>Chef's pickled vegetable fried rice (v)</i> C, E, S, SE, SU	
素菜炒麵	£14.50
<i>Fried noodles with seasonal vegetables (v)</i> C, S, SE	
胡同擔擔麵 	£14.00
<i>Hutong Dan Dan noodles (per person)</i> With minced beef and peanut sauce in chilli soup C, CR, M, N, P, S, SE	

甜点菜单 *Desserts*

柑橘巧克力挞	£9.50
<i>Chocolate tart, mandarin sorbet</i> C, E, M, N, SU	
芒果布丁柑橘雪糕	£9.00
<i>Mango pudding with fruit salsa, mandarin sorbet</i> C, M	