



£175pp | Window experience £200pp | Glass of Veuve Clicquot Champagne +£20pp

鸳鸯双饺 DUMPLING DUO

Black Golden Dumplings paired with Rosé Champagne Shrimp Dumplings

糖醋西班牙小排 SWEET & SOUR SPANISH PORK RIBS

酸汤鱼柳

CHILEAN SEA BASS

with pepper chili, Enoki mushrooms & Yamakurage

孜香麻辣羊扒 BBQ LAMB

with baby potatoes

碧绿小笋

ASPARAGUS RIBBONS

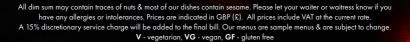
with papery dried shrimp

什锦蛋炒饭

SEASONAL VEGETABLE EGG FRIED RICE

甜心煎堆 APPLE CINNAMON JIAN DUI

with Mandarin sorbet







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素菜春卷 VEGETABLES SPRING ROLLS

小拌千丝 SHREDDED PAPER TOFU with chilli oil

香煎粟米水晶饺 PAN-SEARED CORN & MUSHROOMS CRYSTAL DUMPLINGS

> 松仁藕丁 WOK-TOSSED LOTUS ROOT

with Chinese pickled vegetables & pine nuts

红汤三脆 SHIITAKE MUSHROOMS, BLACK FUNGUS & CHINESE ASPARAGUS

in hot & sour broth

香炒嫩豆苗 WOK-FRIED PEA SHOOTS

with garlic sauce

素菜炒面 FRIED NOODLES

with seasonal vegetables

甜心煎堆 APPLE CINNAMON JIAN DUI

with Mandarin sorbet

All dim sum may contain traces of nuts & most of our dishes contain sesame. Please let your waiter or waitress know if you have any allergies or intolerances. Prices are indicated in GBP (£). All prices include VAT at the current rate.

A 15% discretionary service charge will be added to the final bill. Our menus are sample menus & are subject to change.

V - veagatarion, VG - veagan, GF - gluten free



VALENTINE'S DAY 2025