

DIM SUM IN THE CLOUDS

£35pp | SHANGHAI BAR | 12-10PM

- INCLUDES ALL THE DIM SUM BELOW -

香槟虾饺

Rosé Champagne shrimp dumplings

XO酱水晶饺 XO sauce crystal prawn dumplings

蘑菇菠菜饺 Mushroom & spinach dumplings | v 蟹籽鳕鱼海带饺 Cod & seaweed dumplings with tobiko

姜葱龙虾包 Pan-seared ginger lobster bao 黑椒和牛酥 Wagyu beef mille-feuille

Slow-cooked with black pepper

香煎粟米水晶饺 Pan-seared corn & mushrooms crystal dumplings

- ADD ON TO THE EXPERIENCE -

北京烤鸭 | £70 Half Peking duck with pancakes

海皇脆筒 | £15 Crispy prawn rolls

Filled with prawn, mixed seafood & vegetables | 3pc

素菜春卷 | £12 Vegetarian spring rolls

Filled with mushrooms & cabbage, served with spring onions | V | 3pc

巧克力挞 | £10 Chocolate tart

Minumum 2 persons to order the set menu. Each seating is 90 minutes. 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. 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.



- COCKTAIL OPTIONS - £15 each

Chinese Lantern

Aperol, passionfruit, plum, prosecco SWEET — TART — FIZZ

Jasmine Garden

Jasmine tea & black cardamom infused Bombay Sapphire, elderflower cordial, vetiver, tonic water REFRESHING — NUMB — SWEET & SOUR

Comfortable Numb

Sichuan pepper infused Grey Goose, vanilla, lychee, fizz REFRESHING — SWEET & BITTER — GENTLY SMOKED

Coffee & Melon Martini

Melon infused Java Mur, brunette coffee liqueur,
Frangelico, dark chocolate

SWEET - NUTTY - ROASTED - FRUITY

Gou Collins

Kumquat infused Bombay Sapphire gin, anise, citrus husk, fizz REFRESHING — CITRUCY — FRESH