



NEW YEAR'S EVE CLASSIC SET MENU

WELCOME 2026

Minimum 2 people to order set menu. All dishes may contain allergens. Please let your waiter or waitress know if you have any allergies or intolerances. Our menus are sample menus & are subject to change. 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.

v - vegetarian *vg* - vegan

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Early seating | £175pp | Wine pairing | £70pp

- COMPLIMENTARY WELCOME DRINK -

Veuve Clicquot Champagne, Reims

- STARTERS -

金桔鲜辣长脚蟹柳

KING CRAB

with Yunnan pepper & kumquat chilli sauce

羊肚菌松露饺 v

MOREL & TRUFFLE DUMPLINGS

北京烤鸭配鱼子酱

ROASTED DUCK

with caviar

Paul Hobbs, Chardonnay, Russian River, Sonoma

- MAINS -

剁椒酱爆炒牛柳

WOK-TOSSED BEEF

with pickled chilli

风味捞汁鳕鱼柳

WOK-FRIED COD FILLET

in a subtle blend of sweet chilli & oyster sauce

川式香辣爆炒龙虾

SICHUAN-STYLE LOBSTER

with Gunter chilli & Hutong chilli oil

鱼香玉兰 v

YU XIANG KAI LAN

黑松露炒饭 v

TRUFFLE FRIED RICE

with asparagus & sweet corn

Corino Giovanni, La Morra, Barolo

- DESSERT -

麻辣巧克力

MA LA CHOCOLATE

Ice Wine, Vidal, Peller Estate, Niagara Peninsula

