



NEW YEAR'S EVE VEGETARIAN 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 -

竹炭脆豆腐 vg

BLACK DIAMOND

Charcoal tofu tossed with spiced salt

香煎粟米水晶饺

PAN-SEARED CORN & MUSHROOM CYSTAL DUMPLINGS

巧拌杏鲍菇

SLICED KING OYSTER MUSHROOMS

marinated with chilli oil

辣脆饺

SPICY CRISPY DUMPLINGS

with bamboo, lotus & gongcai

Paul Hobbs, Chardonnay, Russian River, Sonoma

- MAINS -

麻婆豆腐

MAPO TOFU

松仁藕丁

WOK-TOSSED LOTUS ROOT

煨辣豆酱香烤杭茄

CRISPY AUBERGINE

with nutty spicy almond sauce

鱼香玉兰

YU XIANG KAI LAN

黑松露炒饭

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

