



Christmas Menu

£175 pp | Window Table +£25 pp

+ Veuve Clicquot Champagne pairing | £90 pp

All dishes 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.

Minimum 2 people to order set menu. Tables of all size to choose dishes from selection as per guidance on menu. 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 - vegetarian, **VG** - vegan, **GF** - gluten free



Signature dish

冷盘 *Cold Starters*

CHOOSE 1 FROM BELOW

特色口水火鸡

Kou Shui Turkey

Tender poached turkey breast in a chilli broth

竹碳脆豆腐

Black Diamond

Deep-fried charcoal tofu tossed with spiced salt | V, VG

小拌鲜鱿鱼花

Calamari Flowers

Tender squid in Sichuan peppercorn & chilli oil

白沙春露

Green Asparagus

dressed with white sesame

虾兵蟹将

Alaskan Crab & Prawn Salad

Spicy soy sauce, shredded white onions, & shredded red peppers

热盘 *Hot Starters*

CHOOSE 1 FROM BELOW

川味脆香肠

Sichuan Spiced 'Pigs in Blankets'

海鲜云吞

Scallop & Prawn Wontons

with hot & spicy sauce

海皇脆筒

Crispy Prawn Rolls

filled with prawn, mixed seafood & vegetables

素菜春卷

Vegetarian Spring Rolls

filled with mushrooms & cabbage, served with spring onions | V

鲜椒蒜香辣鸡翅

Wok-tossed Chicken Wings

with garlic & bell peppers

点心 *Dim Sum*

CHOOSE 1 FROM BELOW

黑椒和牛酥

Wagyu Beef Mille-feuille

Slow-cooked with black pepper

蘑菇菠菜饺

Mushroom & Spinach Dumplings | V, VG

麻辣烧卖

Ma La Chicken & Prawn Siu Mai

泡椒虾饺

Pickled Pepper Har Gau

姜葱龙虾包

Pan-seared Ginger Lobster Bao

辣脆饺

Spicy Crispy Dumplings

with bamboo, lotus & gongcai | 3 pcs | V

*NV **Veuve Clicquot**, Yellow Label Brut*

体验升华 *Upgrade Your Experience*

烤火鸡 | 90

Festive Peking Turkey

Tender turkey breast marinated with our signature Peking-style seasoning, roasted to a crispy golden finish, carved tableside & served with roasted potatoes

北京烤鸭 Whole 90 | Half 50

Roasted Peking Duck

served with pancakes

(Whole duck serves 4-6 people, half duck serves 2-3 people)

主菜 *Mains*

CHOOSE 2 FROM BELOW

麻辣虾 

Ma La Chilli Prawns

fried with dried chilli, Sichuan pepper & Chinese celery

风味捞汁鳕鱼柳

Wok-fried Cod Fillet

in a subtle blend of sweet chilli & oyster sauce

老干妈煸炒牛柳

Ma La Beef Tenderloin

Bell peppers, chilli & black bean sauce

蜜汁甜辣鸡

Sweet & Sour Chicken

with red onion, yam & bell pepper

滋味小羊腿

Sichuan Spiced Lamb Shank

tossed with baby potatoes

大红灯笼高高挂 

Red Lantern

Crispy soft-shell crab with Sichuan dried chilli

麻婆豆腐

Mapo Tofu

Chilli sauce | V, VG

松仁藕丁

Wok-tossed Lotus Root

with Chinese pickled vegetables & pine nuts | V, VG

*2018 **La Grande Dame**, Veuve Clicquot, Brut*

蔬菜 *Vegetables & Sides*

CHOOSE 1 FROM BELOW

姜汁玉兰

Wok-fried Kai-lan

with ginger sauce | V, VG, GF

蒜炒豆苗

Wok-tossed Pea Shoots

with crispy garlic | V, VG, GF

干煸四季豆

Stirred-fried String Beans

with chilli | V, VG

饭面 *Rice & Noodles*

CHOOSE 1 FROM BELOW

松露素菜炒面

Black Truffle Fried Noodles

with vegetables | V

师傅炒饭

Chef's Pickled Vegetable Fried Rice | V

胡同炒饭 

Hutong Spicy Fried Rice

with prawn, fennel seeds & chilli oil

甜点 *Desserts*

CHOOSE 1 FROM BELOW

麻辣巧克力

Ma La Spicy Chocolate Tart

芒果布丁

Mango Pudding

with cranberry compote | GF

柑橘雪芭

Mandarin Sorbet

香港奶茶提拉米苏 

Hong Kong Milk Tea-Ramisu

Hong Kong milk tea, mascarpone Chantilly cream & ladyfingers, served with Hong Kong milk tea
(+£8 pp supplement)

NV Veuve Clicquot Rosé

