



S E T M E N U

(6 - 8 P E R S O N S - £ 6 8 / P E R S O N)

S T A R T E R S

Wasabi prawns

Mild wasabi mayonnaise, mango & basil seeds

'A Nest of Imperial Jewels'

Chopped prawns, mustard greens, butterhead lettuce wraps.

Translucent 'Shanghai' noodle sheets

Sliced chicken, chopped coriander, soy & sesame vinaigrette

Portobello mushroom

Soy vinaigrette, shallot oil & chopped coriander

M A I N C O U R S E S

Roasted Chilean Seabass

Caramelised marinade of full-bodied Chinkiang black vinegar syrup, mustard, soy, Chickpeas, shallots & ginger.

Chicken Cashew Nuts

Corn-fed chicken, dried chillies, spring onions, cashew nuts, seaweed, dark soya sauce.

Lobster & Lobster

Poached noodles, shallots & coriander cress and served with lobster cooked in the familiar Cantonese flavours of ginger & spring onions.

Stir-fried Broccoli (Tender Stems)

Chopped garlic, shallot & lightly salted radish

Spice-Scented Ginger & Sesame Oil Rice

D E S S E R T

6 shades of chocolate and peanuts



S E T M E N U

(9 + P E R S O N S - £ 8 2 / P E R S O N)

S T A R T E R S

Wasabi prawns

Mild wasabi mayonnaise, mango & basil seeds

'A Nest of Imperial Jewels'

Chopped prawns, mustard greens, butterhead lettuce wraps.

Soft-Shelled Crab

Garlic, chilli & shallots spiced batter, peppercorns, green mango

Translucent 'Shanghai' noodle sheets

Sliced chicken, chopped coriander, soy & sesame vinaigrette

M A I N C O U R S E S

Roasted Chilean Seabass

Caramelised marinade of full-bodied Chinkiang black vinegar syrup, mustard, soy, Chickpeas, shallots & ginger.

Stuffed Aubergines

Aubergines stuffed with finely chopped prawns, savoury black bean sauce.

Tiger Prawns, Crisp Curry Leaves

Inspired by the flavours of the spice route.

Scottish Becluech Sirloin

Crushed black pepper, garlic flakes and sliced Chinese croissant

Stir-fried Baby Pak Choy

Spice-Scented Coriander Rice

Poached Noodles with Lobster Essence

D E S S E R T

6 shades of chocolate and peanuts