



Lunch

Little Plates of Loveliness

'Little plates' is inspired by a number of Chinese culinary traditions. The first is communal, informal, family style eating - the sharing of all the food at a table providing the variety of a tasting menu at every meal. Children learn at a very early age to use chopsticks to ensure that they can reach all the food before it is eaten by their older siblings.

No formal line is drawn between starters and main courses with a steady stream of food arriving when ready.

It is also a reflection of the great banquets where the numerically lucky total of 8 dishes are served in small portions to allow guests to sample the best of a celebration. Rice & noodles are left to the end of the meal taking the role of a 'just in case you're still hungry after 7 plates filler'. This ensures that guests are able to comfortably enjoy every one of the preceding celebration dishes.

[Add a flight of 3 x 75ml wines - £15]

* Tasting size plates from our regular à la carte menu *

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Little Plates

Cold Lai Mien Noodle with Enoki Mushrooms 17

Crispy Enoki mushrooms, chopped coriander, spring onion, garlic, sesame, chilli, soy vinaigrette

* Pork Belly 'Open Bao' 9.50 *

Roasted Duke of Berkshire pork belly, 'char-siew' BBQ glaze, crispy Bao, pickled cucumber

* Lightly seared Beef fillet 11 *

Soy vinaigrette, shallot oil & chopped coriander

Kagoshima Glutinous Rice Balls 12

Glutinous rice balls scented with wagyu beef oil

Soft-Shelled Crab 18

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

'Pig in Blankets' 17

Iberico pork, plum and lime dressing, chopped cashew, sliced shallots, Cos lettuce wrap

* Sea bass Ginger & Spring Onions 33 *

Steamed with a fragrant, savoury mix of soya sauce and shallot infused oil.

* Lobster & Lobster 17.50 *

Lobster oil poached noodles & lobster with ginger & spring onions.

* Tiger Prawns, Crisp Curry Leaves 15.50 *

Dressing of lemon, chilli, Indian and Chinese flavours
experienced during the great journey along the spice route.

* Roasted Chilean Seabass 24 *

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

* Braised Abalone 32 *

Black Truffles, Broccolini, Jus Reduction., Spinach, Beancurd

* Soy & Honey Marinated Roast Lamb 12 *

Lightly spiced with red chillies, shallots, garlic and coriander,
root vegetable 'chip', Malaysian cucumber & carrot 'achar' pickle.

* Scottish Beccleuch Fillet 18 *

Crushed black pepper, garlic flakes and sliced Chinese croissant

* Kagoshima Wagyu Beef 64 *

Ginger paste and pan-fried spring onions.

* Aromatic Crispy Duck 22 *

1/4 Duck, pancakes, cucumber, spring onion.

Spring Chicken & Szechuan Spicy Crumble 25

Crumble mix of finely chopped shallots, garlic, soy, chili, spring onions, sesame, pickled chillies.

Taiwanese 'Purple Charm' Aubergines 18

A light purple variety chosen for its lack of bitterness
with red & green chillies and black bean sauce.

Asparagus 19

Minced Garlic & Bird's Eye Chilli

Baby Pak Choy 17

Broccolini 18

Chopped garlic, shallot & lightly salted radish

Steamed Jasmine Rice with Ginger & Sesame Oil 9.50

Topped with chilli and crushed ginger.

Poached Noodles with Lobster Essence 16

Egg Noodles with Shallots & Olive Oil 11

Vegetarian Options

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Cold Lai Mien Noodle with Enoki Mushrooms 17

Crispy Enoki mushrooms, chopped coriander,
spring onion, garlic, sesame, chilli, soy vinaigrette

Roasted Abalone Mushroom 16

Black bean, pickled chillies, soy dressing

* Portobello Mushroom 8.50 *

Soy vinaigrette, shallot oil & chopped coriander

* Salt and Pepper 'Chew Yim' Asparagus 9.50 *

Garlic, chilli & shallots spiced batter

* Wasabi Chai 12 *

Mild wasabi mayonnaise, mango & basil seeds

'Chai' Lettuce Wrap, Plum & Lime dressing 17

Served with chopped cashews, sliced shallots in a cos lettuce wrap

* Spice route chai 12.50 *

Dressing of lemon, chilli, Indian and Chinese flavours
experienced during the great journey along the spice route.

* 'Chang Sah' Chai 12.50 *

Mandarin peel, yellow bean, soy, chilli, shallots, garlic & coriander.

* Black Pepper Chai 12.50 *

Crushed black pepper, garlic flakes and sliced Chinese croissant

Asparagus 19

Minced Garlic & Bird's Eye Chilli

Baby Pak Choy 17

Broccolini 18

Chopped garlic, shallot & lightly salted radish

Steamed Jasmine Rice with Ginger & Sesame Oil 9.50

Topped with minced chilli and crushed ginger.

Egg Noodles with Shallots & Olive Oil 11

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