Dim Sum Steamed	Signature dim sum platter 6 Beef and coriander shui mai Forest mushroom, water chestnut and goji berry v Xiao long bao (Shanghai dumplings) Steamed spider crab legs with marinated glass noodles Lobster with lumpfish caviar and gold leaf Charsui bun Chicken, black truffle shui mai Black squid, king scallop with fish roe dumplings Har gau served with blackberry reduction Prawn and chive Saffron scallop and cod dumpling Sichuan style dumplings	£7 £8 £1 £1 £8 £8 £9 £6 £6	18.00 7.90 5.00 8.40 14.00 12.00 8.60 9.80 6.60 11.90 8.00
Chinese Burger	Caramelised mini beef burger in beetroot bun with lotus crisps Peking pulled pork mini burger in beetroot bun with lotus crisps		12.00 11.40
Dim Sum Baked / Fried	Prawn tempura with ginger soya sauce Tender chicken roll with sesame in traditional lemon sauce Duck spring roll in plum sauce Sichuan pepper squid Prawn with mango roll Short rib puff Seasonal vegetable spring roll v Pan fried chicken dumpling Black sesame prawn toast	£1 £7 £6 £6 £6 £6	12.00 10.80 7.40 5.80 5.50 5.20 5.50 3.00

Salad and Soup	Crispy duck salad Tuna sesame salad with seeweed and crisp apple sauce Hot and sour mushroom and chicken soup Tom yum seafood soup Lobster dumpling soup	£18.00 £17.00 £6.00 £12.80 £11.90
Main Course	Lamb chop on the bed of carrots and black pepper sauce Stir-fried 28 day aged beef in oyster and ginger sauce Tofu, chinese aubergine, lotus root and tora hot pot in black bean sauce Pan fried sea bass with broad bean sauce and spinach foam Roasted Bo Lang duck breast with samphire	£23.60 £22.00 £14.00 £24.00 £22.00
Noodle & rice	Black wild rice with chicken parcel steamed in lotus leaf Steamed jasmine rice Singapore vermicelli with prawn and egg Stir-fry beef ho fun	£8.20 £4.70 £10.00 £10.00
Vegetable	Broccoli in light soya sauce v Steamed spinach with lightly sweet sesame sauce v Aubergine hot pot with chili and garlic v	£5.20 £5.50 £8.50