



Christmas Eve Menu

7 courses

廣東前菜滙:

Dim Sum and Cantonese BBQ Appetizers:

明爐蜜汁廣東式叉燒

Barbecued Iberico Pork

剝椒汁素小餃

Steamed Vegetable Dumpling, Chilli Sauce

古法菠蘿咕嚕雞球

Sweet and Sour Chicken, Pineapple

蟹肉鳳眼餃

Steamed Crab and Cuttlefish Dumpling

珍蔬欖菜素餃

Steamed Mixed Vegetable Dumpling

~

陳皮菊花鴨絲羹

Duck Soup, Bamboo Shoot, Dried Tangerine Peel, Chrysanthemum

~

翠玉紅菜炒元貝

Sautéed Scallops, Pickled Beetroot, Courgette

~

冬菜醬油蒸鱸魚

Steamed Seabass Fillet, Ginger, Preserved Tianjin Cabbage

~

腐乳通菜煎牛柳

Pan-Fried British Wagyu Beef Tenderloin, Water Spinach,
Fermented Bean Curd

~

天使蝦鹹蛋炒飯

Fried Jasmine Rice, Atlantic King Prawns, Salted Egg Yolk, Spring Onion

~

巧克力脆千層酥

Constellation Chocolate Mille-Feuille, Five Spice Crèmeux, Mandarin Confit

£150

Please inform us of any allergies / dietary requirements.

A discretionary 15% service charge will be added to your bill.

Prices are per person and include VAT.