



New Year's Eve Dinner

8 courses

廣東前菜滙:

Dim Sum and Cantonese BBQ Appetizers:

上湯小籠包
Xiao Long Bao

香菇雞燒賣
Siu Mai

魚籽鳳眼餃
Steamed Phoenix Eye Dumpling, Oscietra Caviar

明爐蜜汁廣東式叉燒
Barbecued Iberico Pork

蠔皇鮑魚撻
Abalone Tart, Oyster Sauce

杞子滷醉雞
Drunken Chicken, Goji Berries

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中華門片鴨卷
Peking Duck Wraps

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松露元貝濃湯
Chicken and Scallop Soup, Black Truffle

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金銀蒜蒸龍蝦
Steamed Lobster, Golden Garlic, Mung Bean Noodles, Soy Sauce

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薑蔥脆比目魚
Crispy Halibut, Ginger, Spring Onion, Aged Vinegar

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珍菌英國牛柳
Wok-Fried British Wagyu Tenderloin, Porcini, Leek

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滋味醬海皇炒飯
Fried Jasmine Rice, Seafood, Eight Treasure Sauce

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栗子爆竹蛋糕
Firecracker Cake, Chestnut Mousse, Blood Orange Compote

1st Seating £300

2nd Seating £450

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.