



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.

[Sommelier's Selection of a glass of White, Red and Sparkling - £20 / person]

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

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Little Plates

Cold Lai Mien Noodle with Enoki Mushrooms 23

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

* Lightly seared Beef fillet 11 *

Soy vinaigrette, shallot oil & chopped coriander

Wagyu Glutinous Rice Balls 12

Glutinous rice balls scented with wagyu beef oil

'Chai' Lettuce Wrap, Plum & Lime dressing 17

Served with chopped cashews, sliced shallots, cos lettuce

Soft-Shelled Crab 18

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

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.

* Soy & Honey Marinated Roast Lamb 12 *

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

* Scottish Becluech Fillet 18 *

Crushed black pepper, garlic flakes and sliced Chinese croissant

Spring Chicken & Szechuan Spicy Crumble 25

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

* Aromatic Crispy Duck 22 *

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

Kyoto Manganji Chilli Peppers with Tao Ribbon 'Noodles' 29

Manganji Amato peppers are a rare breed of mild but fragrant chilli grown within just 30
small farms located exclusively in the Kyoto prefecture. Served with low-carbohydrate,
noodle-like ribbons made from beancurd and cooked in a rich stock of soy and garlic.

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 23

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

Kyoto Manganji Chilli Peppers with Tao Ribbon 'Noodles' 29

Manganji Amato peppers are a rare breed of mild but fragrant chilli grown within just 30 small farms located exclusively in the Kyoto prefecture. Served with low-carbohydrate, noodle-like ribbons made from beancurd and cooked in a rich stock of soy and garlic.

Roasted Abalone Mushroom 16

Black bean, pickled chillies, soy dressing

* 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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ALL DISHES ARE SERVED WHEN READY AND MAY NOT ARRIVE AT THE SAME TIME.
PLEASE INFORM US OF ANY ALLERGIES AS DISHES COULD CONTAIN SOME AMOUNT OF COMMON ALLERGENS