

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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*Translucent 'Shanghai' noodle sheets 7.50 *
Sliced chicken, chopped coriander; soy & sesame vinaigrette

* Lightly seared Beef fillet 9.50 *
Soy vinaigrette, shallot oil & chopped coriander

Kagoshima Glutinous Rice Balls 10
Glutinous rice balls scented with wagyu beef oil

Soft-Shelled Crab 16
Garlic, chilli & shallots spiced batter, peppercorns, green mango

Seared Diver Scallop 15
Spicy XO Sauce, lotus root crisp, stir-fried vegetables

Wasabi prawns 13
Mild wasabi mayonnaise, mango & basil seeds

'Pig in Blankets' 15
Iberico pork, plum and lime dressing, chopped cashew, sliced shallots, Cos lettuce wrap

* Sea bass Ginger & Spring Onions 29 *
Steamed with a fragrant, savoury mix of soya sauce and shallot infused oil.

* Stuffed Baby Aubergines 11.50 *
Baby aubergines stuffed with finely chopped prawns, savoury black bean sauce.

*** Lobster & Lobster 15.50 ***

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

***Tiger Prawns, Crisp Curry Leaves 13.50 ***

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

*** Roasted Chilean Seabass 19.50 ***

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

*** Braised Abalone 28 ***

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

*** Soy & Honey Marinated Roast Lamb 10.50 ***

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

*** Scottish Beef Cluech Fillet 15.50 ***

Crushed black pepper, garlic flakes and sliced Chinese croissant

*** Kagoshima Wagyu Beef 47.50 ***

Ginger paste and pan-fried spring onions.

*** Aromatic Crispy Duck 19 ***

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

*** Braised Home-made Tofu with Minced Chicken 14.50 ***

Chopped chicken & Shiitake mushrooms.

Asparagus 17

Minced Garlic & Bird's Eye Chilli

Baby Pak Choy 15

Broccolini 16

Chopped garlic, shallot & lightly salted radish

Steamed Jasmine Rice with Ginger & Sesame Oil 8.50

Topped with chilli and crushed ginger.

Lobster Oil Poached Noodles 14

Egg Noodles with Shallots & Olive Oil 9.50

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

Vegetarian Options

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*Translucent 'Shanghai' noodle sheets 6.50 *

Chopped coriander; soy & sesame vinaigrette

Roasted Abalone Mushroom 14

Black bean, pickled chillies, soy dressing

* Portobello Mushroom 8 *

Soy vinaigrette, shallot oil & chopped coriander

* Salt and Pepper 'Chew Yim' Asparagus 9 *

Garlic, chilli & shallots spiced batter

*Wasabi chai 10.50 *

Mild wasabi mayonnaise, mango & basil seeds

Beancurd sheets, plum & lime dressing 15

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

* Spice route chai 11 *

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

* 'Chang Sah' Chai 11 *

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

* Braised Bai-Ling Mushrooms 18.50 *

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

* Black pepper chai 11 *

Crushed black pepper, garlic flakes and sliced Chinese croissant

Asparagus 17

Minced Garlic & Bird's Eye Chilli

Baby Pak Choy 15

Broccolini 16

Chopped garlic, shallot & lightly salted radish

Steamed Jasmine Rice with Ginger & Sesame Oil 8.50

Topped with minced chilli and crushed ginger.

Egg Noodles with Shallots & Olive Oil 9.50

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AN OPTIONAL SERVICE CHARGE OF 12.5% WILL BE ADDED TO YOUR BILL