



THE SATURDAY BRUNCH

A 15 COURSE TASTING MENU WITH FREE FLOWING DRINKS
TO CELEBRATE OUR 40TH ANNIVERSARY
[STARTING 26 MAY]

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S T A R T E R S

Prawn Crackers & Roasted Bao with Chinese classic dips (v)

Ginger paste & Chives | Yellow Bean & Sesame

Soy, Chinkiang Vinegar & Onion oil

Crispy 'Seaweed' (v)

'The Bones of the Mayfair Dragon'

Roasted Spare Ribs

La Mien Noodles (v)

Served with chopped coriander, spring onion,

garlic, sesame, chilli, soy vinaigrette

XO Sauce Baby Cucumber

Aromatic Beancurd salad (v)

With shredded carrot and radish

Pan fried Dumplings with Coriander Vinaigrette (v)

Salt & Pepper 'Chew Yim' Chicken

Spring Rolls

M A I N S

Steamed Monkfish, Mussels and Prawns with Ginger, Chilli and Soy

Black Pepper Chai (v)

Claypot Pork Belly with steamed Bao

Cooked in a dark soy with a sprinkling of salted fish

Stir fried mixed Vegetables with Cashewnuts (v)

Lotus root, mangetout, asparagus, black fungus,

goji berries, celery, lilybulb, corn and cashews

Classic fried rice (v)

D E S S E R T

A 'Dim Sum' platter of desserts

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F R E E F L O W I N G D R I N K S

Choice of either White, Red or Bubbly with Starters & Mains

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| £85 / person - Food, White, Red or Champagne |

| £75 / person - Food, White, Red or Sparkling French Crémant | £55 / Person - Food Only option |

[All Reservations are for a 2-hour time slot]

[Dishes are served when ready and might not arrive in the order above]

(PLEASE INFORM US OF ANY ALLERGIES AS MENU DESCRIPTIONS MAY NOT BE COMPLETE LISTS OF ALL INGREDIENTS USED)

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