TASTING MENU

2 people minimum

STARTERS

Selection of Dim Sum vegetable, chicken & scallop

Vegetable Spring Roll ✓ corn, celery & asparagus

MAINS

Prawns with Black Bean Sauce ginger, garlic & egg white

Stir-Fried Lamb lotus root, black bean sauce

Steamed XO Okra shallot, enoki mushroom crumble

Baby Pak Choi **√** garlic

Olive Fried Rice ♥ olive leaves, black olives & asparagus

DESSERT

Coco-Mango Vegan Sundae ✓ toasted coconut flakes, fresh mango & coconut caramel



STARTERS

Lantern Chicken Sichuan peppercorn, cashew nuts, spring onions & dried chilli

Crispy Soft-Shelled Crab With Pine Nut Crumble fried chilli, white sesame & green Sichuan pepper

Selection of Vegetable Dim Sum ✓ truffle, pickled mustard greens & seaweed

MAINS

Spice Route Prawns Jingxiang garlic, coconut

Clay Pot Sanpei Chicken sweet basil, fried garlic & spring onion

Steamed Dover Sole Mìmì's homemade pickled chilli, light soya

Tenderstem Broccoli ✓ garlic, bird eye chilli

Classic Egg Fried Rice spring onion

DESSERTS

Blood Orange Cake mix berry cointreau compote

FEASTING MENU

2 people minimum

STARTERS

Crispy Golden Langoustine périgord truffle

Nine Spice Chilean Seabass garlic, ginger & sweet chilli

Selection of Seafood Dim Sum har gau, octopus siu mei & scallop

MAINS

Prawns with Black Bean Sauce ginger, garlic & egg white

Sichuan Suffolk Corn-fed Chicken & Cashew Nuts dried chilli, spring onion

Diced Black Pepper Beef Fillet crushed black pepper, garlic flakes

Spicy Great Wall Creepers

✓
French beans, toban chilli

Fujian Crab Rice crab & prawn broth

DESSERTS

Flourless Chocolate Bar hazelnut crunch, vanilla bean ice cream