


# TING 厅

## Tasting Menu

£115

 Rooted in Nature - Our produce and cuisine are Rooted in Nature, featuring the finest locally and ethically sourced ingredients.

Our "Rooted in Nature" initiative launched in 2014 aims to promote the finest locally & ethically source of ingredients as part of our unique culinary offerings.

In collaboration with Natoora, Ren's Pantry, Reach Seafood, Bermondsey Bees Honey.

The menu features 5 tasting courses that will take you through a culinary experience of modern Asian inspired dishes that best represents us.

### Amuse Bouche

#### **British Asparagus**

*Glazed Asparagus, Slow Cooked Egg, Szechuan Hollandaise*

(V,3,6,9,13)

~

#### **Seared Scallop**

*Mushroom & Soy, Poached Pineapple, Kombu Broth*

(H,5,8,9,13)

~

#### **Roasted Skrei Cod**

*Steamed Cod, Cauliflower & Coconut, Chili Sambal, Seasonal Veggies*

(7,9,13)

~

#### **Dry Aged Beef Fillet**

*Aubergine & Miso, Spiced Crackers, Beef Jus*

(H,8,10,12,13)

~

#### **Pineapple & Nori**

*Pineapple Textures, Nori Seaweed, Cayenne Meringue*

(H,GF,6,7,9)

All prices are inclusive of 20% VAT. A discretionary 15% service charge will be added to your bill.

The following dishes are suitable for: (H) Halal, (V) Vegetarians, (VE) Vegan, (GF) Gluten Free.

The following dishes contain: (P) Pork, (A) Alcohol, (1) Nuts, (2) Peanuts or products, (3) Gluten, (4) Crustaceans, (5) Molluscs, (6) Egg or products, (7) Fish or products, (8) Soybeans or products, (9) Milk or products, (10) Celery or products, (11) Mustard or products, (12) Sesame seeds or products, (13) Sulphur dioxide or products, (14) Lupin.

# TĪNG 厅

## Vegetarian Tasting Menu

£115

(all dishes can be made Vegan)

🌱 Rooted in Nature - Our produce and cuisine are Rooted in Nature, featuring the finest locally and ethically sourced ingredients.

Our "Rooted in Nature" initiative launched in 2014 aims to promote the finest locally & ethically source of ingredients as part of our unique culinary offerings.

In collaboration with Nattoora, Ren's Pantry, Reach Seafood, Bermondsey Bees Honey.

The menu features 5 vegetarian tasting courses that will take you through a culinary experience of modern Asian inspired dishes that best represents us.

### Amuse Bouche

#### British Asparagus

*Glazed Asparagus, Slow Cooked Egg, Szechuan Hollandaise*

(V,3,6,9,13)

~

#### 🌱 Glazed Daikon

*Orange & Soy, Pickled Daikon, Coconut Yoghurt & Thai Basil Dressing*

(H,VE,8,12,13)

~

#### 🌱 Glazed Cauliflower "Steak"

*Cauliflower in Couscous, Coconut & Lime Foam, Kafir Lime Powder*

(H,VE,10,11,13)

~

#### 🌱 Sriracha Aubergine

*Bloomed Peanut, Thai Basil, Peanut Sauce*

(H,VE,2,8,13)

~

#### Oriental Brownies

*Adzuki Bean Brownies, Sake, Strawberry & Violet Sorbet*

(VE,13)

All prices are inclusive of 20% VAT. A discretionary 15% service charge will be added to your bill.

The following dishes are suitable for: (H) Halal, (V) Vegetarians, (VE) Vegan, (GF) Gluten Free.

The following dishes contain: (P) Pork, (A) Alcohol, (1) Nuts, (2) Peanuts or products, (3) Gluten, (4) Crustaceans, (5) Molluscs, (6) Egg or products, (7) Fish or products, (8) Soybeans or products, (9) Milk or products, (10) Celery or products, (11) Mustard or products, (12) Sesame seeds or products, (13) Sulphur dioxide or products, (14) Lupin.