

# TĪNG F

## Sunday-Thursday 17:30-22:00

### Friday 17:30-22:15, Saturday 18:00-22:15

We believe in raising public awareness on sustainable food sources and educating them to make responsible food choices. 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. We're proud to work closely with Natoora, our organic fruit and vegetables supplier. Working directly with small farmers and producers,

following a low intervention agriculture and strictly seasonal.

This is a food revolution! Add Summer Truffle to any dish £9 per gram (subject to availability)

### Small Plates

### ✓ Heritage Beetroot Salad £23

Miso, Roasted Beetroot, Soy & Ginger (VE,A,1,8,12,13)

### ✓ Organic Celeriac & Black Truffle £25

Roasted Celeriac Salad, Hazelnut & Truffle Ponzu (H,VE,1,8,13)

#### **British Asparagus** £25

Glazed Asparagus, Slow Cooked Egg, Szechuan Hollandaise (V,3,6,9,13)

### ✓ Glazed Daikon £23

Orange & Soy, Pickled Daikon, Coconut Yoghurt & Thai Basil Dressing (H,VE,8,12,13)

#### Dry Aged Beef Tataki £25

Coriander, Soy, Lime (H,2,7,8,12,13)

### Hamachi Tiradito £25

Avocado, Datterino Tomato Confit, Soy & Tomato Dressing (H,7,8,10,13)

### Large Plates

### ✓ Glazed Cauliflower "Steak" £35

Cauliflower in Couscous, Coconut & Lime Foam, Kafir Lime Powder (H,VE,10,11,13)

### ✓ Sriracha Aubergine £35

Bloomed Peanut, Thai Basil, Peanut Sauce (H,VE,2,8,13)

### Kagoshima A5 Wagyu Sirloin £98

Aubergine & Miso, Seasonal Green, Spiced Crackers, Beef Jus (H,8,10,12,13)

### ✓ Roasted Skrei Cod £39

Steamed Cod, Cauliflower & Coconut, Chili Sambal, Seasonal Veggies (7,9,13)

#### **✓** Poached Scottish Halibut £42

Marinated Shiitake Mushroom, Junmai Sake Gel, Kombu & Shrimp Creamy Sauce (A,4,7,8,9,13)

### Dingley Dell Pork £39

Glazed Belly, Hispi Cabbage, Salt Vinegar Pork Crackling (P,A,7,8,13)

### Organic Stuffed Chicken £35

Carrot & Ginger Purée, Shiitake Mushrooms (H, 8, 9, 12)

### Sides

### Choy Sum £9

Shiitake with Soy Sauce (VE,A,8,12)

#### Tenderstem Broccoli £12

Roasted Sesame Seed & Soy Dressing (H,V,,3,6,8,11,12,13)

### Jasmine Rice £9

Spring Onion, Sesame Seeds (H,VE,GF,12)

### Chef's Bite

### Scallop £12

Steamed Scallop, Vietnamese Dressing (H,5,7,8,12,13)

### Hoisin Duck Cannoli £12.5

Confit Duck Leg, Peanut, Pickle Red Onion Gel (H,2,3,8,12,13)

### Shangri-La Signatures

### "Hai San Xao" Noodles £40

Seafood Egg Noodles, Scallops, Prawns, Squid Bok Choy, Shiitake Mushrooms (H,3,4,5,6,7,8,12)

### "Bò Xào Lúc Lắc" 5 Spices Beef £48

Wok Fried Beef Fillet in 5 Spices, Bell Peppers, Red Onion (H,3,4,7,8,10,12)

### Wok Fried Tamarind Prawns £40

Ginger, Chili, Onion, Tamarind Sauce (H,3,4,6,7,13)

### "Ca Nuong Lo" Oven Baked Seabass £44

Vietnamese Style, Pineapple, Lemongrass & Kumquat Sauce (H,4,7,13)

### Vegan Mapo Tofu £34

Organic Tofu in Szechuan Spicy Sauce, Shiitake Mushrooms, Mustard Stems (VE,A,3,8,11)

### **Purple Sprouting Broccoli £24**

Premium Soy Oyster Sauce, Crispy Garlic (H,4,5,8)

### To Share:

#### Malaysian Fried Rice £42

Sunny Fried Egg, Spicy Fried Chicken, Prawn Crackers, Pineapple, Pickles (H,3,4,6,7,8,9)

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