

TING 厅

5 Course Experience Menu

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.

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

Welcome Drink

Rosé Champagne or Wild Idol Non-Alcoholic Sparkling Rosé

Amuse Bouche

British Asparagus

Glazed Asparagus, Slow Cooked Egg, Szechuan Hollandaise

(V,3,6,9,13)

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Seared Scallop

Mushroom & Soy, Poached Pineapple, Kombu Broth

(H,5,8,9,13)

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Roasted Skrei Cod

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

(7,9,13)

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Dry Aged Beef Fillet

Aubergine & Miso, Spiced Crackers, Beef Jus

(H,8,10,12,13)

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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.



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

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5 Course Vegetarian Menu (all dishes can be made Vegan)

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Welcome Drink

Rosé Champagne or Wild Idol Non-Alcoholic Sparkling Rosé

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)*

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