Five Course Menu with Chinese Wine Pairing 31st January 2020

Herb Rolled Goats Cheese

Smoked Salmon Muscovite

Beef Carpaccio with Red Onion and Crème Fraiche

Domaine Chandon, Brut, Ningxia NV

Steamed Scallop, Squid ink Sauce, Chives and Ginger

Puchang, Rkatsiteli, Turpan, Xinjiang 2017

Poached Brill, Spiced Carrot Puree, Parsley Crusted Bone Marrow, and Red Wine

Grace Vineyard, Deep Blue, Taigu, Shanxi 2017

Domaine Franco Chinois, "Reserve" Marselan, Huailai, Hebei 2013 Roast Duck Liver, Turnip, Apple and Horseradish

Skyline, "Selection" Shiraz Viognier, Yanqi, Xinjiang 2016

Jia Bei Lan, "Reserve", Ningxia 2014

Braised ox Cheek, Celeriac Mash, Baby Carrots, Roast Onions and Mushrooms

Ao Yun, Shangri-La, Yunnan 2015

Roast Pineapple with Lemon Curd and Coriander Sorbet

Changyu Golden Icewine Valley, "Black Diamond" Vidal Icewine, Liaoning 2016

If you have a food allergy, intolerance or sensitivity, please speak to your server about ingredients in our dishes before you order your meal.

All prices are inclusive of 20% VAT. A discretionary 12,5% service charge will be added to your bill.