

## Leave-it-to us menu

We have a 'no menu policy' and request diners to let us know what they like or don't like and to let our chefs do the rest. It's that simple!

The portions are small and varied with emphasis on trying lots of different things. A typical menu will consist of 12-18 courses and is tailored towards your likes and dislikes.

Established in 1982 we are the only Chinese restaurant in London to specialise in this particular style of cooking.

Some of our dishes are a little fiery so please indicate to our staff your non-spicy, mild, medium or hot preferences.

A vegetarian tasting menu is also available.

Please inform us of any allergies or any specific foods you like to be omitted from your menu.

| Supplements:           | per person for 1-3 people | for 4 or more |
|------------------------|---------------------------|---------------|
| Brown crab             | £10                       | £8            |
| Spider crab            | £15                       | £13           |
| Canadian lobster       | £16                       | £14           |
| Native Cornish lobster | £18                       | £16           |

There is an extra £6.00 supplement per person if you have more than 12 courses for lunch and 18 courses for dinner.

Lunch – £48.80 per person  
Dinner – £78.80 per person  
(for a minimum of two people)

*Kindly note that we have a strict no food wastage policy and we do not accept any request to take restaurant food off the premises. Please note that some of the dishes may contain traces of nuts, shellfish, milk and celery. Please make any allergies known to the staff.*

## Dinner Sample Menu July

Steamed bamboo cup soup  
Chinese chive cake dumpling  
Quail egg dumpling  
–  
Crispy garlic chilli beans  
Steamed prawn dumpling with spinach  
35 day aged chilli ribeye beef  
–  
Xiao long bao  
Crispy spinach roll  
Wild mussels with Thai basil and Chinese rice wine  
–  
Chef Sam's prawn toast  
Stir fried lamb (Perthshire, Scotland) with celery  
Pork belly bun  
–  
Cuttlefish with homemade black bean sauce  
Pork in a bag  
Crispy taro roll  
–  
Pan fried chicken  
Stir fried venison with black peppercorn and ginger  
Monkfish in yellow miso sauce  
–  
Crispy aromatic French duck leg with pancakes  
Or  
Steamed line caught wild seabass with toasted sesame, soy, ginger and scallion  
–  
Cold mango, sago and pomelo soup

£78.80 per person  
(including VAT, excluding discretionary 12.5% service charge)