

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.

Supplement prices (subject to availability)

	800-1200 gr	1200 gr>
Native Cornish Lobster	£60.00	£90.00
Canadian Lobster	£50.00	£80.00
Native Brown Crab	£30.00 each	
Native Spider Crab	£40.00 each	
Dover sole	£60.00 each	
Whole Roast Duck (pre-order only)	£70.00 each	
Hand dived scallop	£ 5.00 each	

There is an extra £8.00 supplement per person if you have more than 12 courses for lunch and 18 courses for dinner.

Lunch – £56.80 per person

Dinner – £88.80 per person (minimum of 2 diners)

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

Steamed bamboo cup soup

Chinese chive cake dumpling

Quail egg dumpling

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Crispy garlic chili beans

Steamed prawn dumpling with spinach

38 day aged chili ribeye beef

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Xiao long bao

Crispy spinach roll

Clams with Thai basil

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Chef Sam's prawn toast

Stir fried lamb (Perthshire, Scotland) with Chinese celery

Steamed pork belly bun

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Cuttlefish with spicy aubergine salad

Pork in a bag

Crispy taro roll

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Pan fried chicken

Steamed line caught wild sea bass with pineapple dressing

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Stir fried venison with black peppercorn and ginger

Spicy poached monkfish

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Crispy aromatic French duck leg with pancakes

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Sticky toffee apple and banana with vanilla ice cream