

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)

	800-1000 gr	1000-1500 gr	1500gr>
Native Cornish Lobster	£70.00 each	£95.00 each	market price
Canadian Lobster	£60.00 each	£80.00 each	market price
Native Brown Crab		£35.00 each	
Native Spider Crab		£40.00 each	
Dover sole (700 gr approx.)		£60.00 each	
Whole Roast Duck (pre-order only)		£70.00 each	
Hand dived scallop		£ 10.00 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 – £60.80 per person

Dinner – £98.80 per person (minimum of 2 diners)

Please note that some of the dishes may contain traces of nuts, shellfish, milk and celery. Please make any allergies known to the staff.

Prices include VAT, exclude drinks and discretionary service charge (15%).

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

35 day aged chili ribeye beef

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Xiao long bao

Crispy spinach roll

Mussels in homemade black bean sauce

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King prawn with salted duck egg

Crispy Herdwick lamb with spicy radish

Pork tongue and ear salad

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Pan fried sea bream in yellow miso

Pork in a bag

Black cod in vinegar reduction

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Frogs legs

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