



# DIM SUM

'to touch the heart'

## LAZY SUNDAYS

SUNDAYS ALL YOU CAN EAT DIM SUM

for just 24.95 per person

.....

UPGRADE TO ENJOY

bottomless lychee bellinis for just 37.95

### SIGNATURE DISHES

- 56 **honey-glazed spare ribs** ..... 7.75  
marinated pork spare ribs, honey-glazed with sesame seeds
- 288 **honey-soy chicken skewer** ..... 4.85  
perfectly tender chicken skewers, served with a smoky orange sauce
- 284 **crispy chilli squid**..... 6.95  
squid in a light crispy coating with chilli and sichuan salt, served with lemon
- 297 **soft shell crab bao** ..... 11.00  
2 fluffy white steamed buns, fried soft shell crab, pickled carrot and cabbage with lollo rosso and sweet chilli mayo
- 256 **pork belly bao**..... 13.50  
3 fluffy white steamed buns, roasted pork belly, served with cucumber, pickled ginger, lollo rosso lettuce and five spice sauce

### NIBBLES AND SAUCES

- 224 **black sesame seed prawn crackers** ..... 1.95  
with spicy mango sauce
- 264 **edamame (maodou) v, gf** ..... 3.65  
with celery sea salt
- 314 **sesame crudites v** ..... 1.50  
cauliflower, plum tomato, radish and sugar snaps with a sesame dip
- 93 **chilli corn v, gf** ..... 1.95
- 167 **3 dipping sauces v** ..... 0.95  
honey garlic sauce v sweet chilli sauce v, gf wu xiang sauce v

### RICE DISHES

- 69 **honeyed chilli chicken and mushroom rice pot** 6.25  
braised chicken with chilli, soya beans, shiitake mushroom and jasmine rice
- 39 **prawn and scallop sticky rice** ..... 5.30  
prawns, scallop, carrot, bamboo shoots, and glutinous rice steamed in lotus leaf (p.s. discard leaf)
- 38 **vegetable sticky rice v** ..... 4.70  
bamboo shoots, carrot, asparagus and glutinous rice steamed in lotus leaf (p.s. discard leaf)
- 242 **tofu, mushroom and black bean rice pot v.....** 5.45  
tofu, straw and shiitake mushroom, soya beans, broccoli, baby corn, in black bean sauce on jasmine rice

### SOUPS AND SALADS

- 301 **rice berry chicken salad gf** ..... 5.55  
filled with super foods - rice berry, chicken, smoked almond, roasted cashew nut, black eyed beans and rocket, mixed with ginger and soy dressing
- 302 **rice berry vege salad v, gf**..... 5.15  
filled with super foods - rice berry, smoked almond, roasted cashew nut, black eyed beans, radish, sugar snap and rocket, mixed with ginger and soy dressing
- 76 **thai style vegetable wonton soup v** ..... 4.55  
thai style soup with vegetable wontons and a hint of mango
- 258 **thai style chicken wonton soup** ..... 4.55  
thai style soup with chicken wontons with a hint of mango

### FRIED AND GRIDDLED

- 28 **mixed vegetable spring roll v** ..... 3.45  
vegetables and basil in crisp wrapper, with spicy mango sauce
- 186 **potato and edamame cake v** ..... 3.25  
fluffy potato and edamame beans with a crisp coating, served with wu xiang sauce
- 27 **vietnamese rice paper prawn roll** ..... 4.50  
prawn, glass noodles, carrot, water chestnut, black fungus, coriander with fish sauce, lettuce and mint
- 26 **crispy duck spring roll** ..... 5.15  
duck, cucumber and spring onion in crisp wrapper with hoi sin sauce
- 31 **crispy prawn ball** ..... 5.05  
king prawn, crisp shredded pastry with fish sauce
- 32 **prawn toast with sesame seeds** ..... 4.65  
prawns on toast, with a hint of garlic and spicy mango sauce
- 90 **firecracker chicken roll** ..... 4.95  
chicken marinated in fiery chilli peppers, rice vinegar, asparagus and coriander in a spring roll pastry
- 225 **spinach and mushroom dumpling v** ..... 3.65  
(griddled) spinach, shiitake mushroom and fresh ginger, delicately seasoned with soy sauce and sesame oil. wrapped in a wheat flour pastry with spicy mango sauce
- 299 **beef and kimchi gyoza** ..... 4.45  
(griddled) beef, spicy kimchi and water chestnut. wrapped in wheat pastry with chinkiang vinegar and ginger

### BAKED

- 182 **mushroom puff v** ..... 4.55  
shiitake, enoki, oyster mushrooms, carrot, mange tout, cashew nut in puff pastry
- 01 **roast pork puff** ..... 4.55  
honey-roast pork, puff pastry, glazed with honey, topped with sesame seeds

### STEAMED

- 23 **char sui bun** ..... 4.10  
fluffy white bun, honey barbecued pork (p.s. discard baking paper)
- 179 **mushroom bun v**..... 3.55  
white fluffy bun, shiitake, enoki, oyster mushrooms, carrot, mange tout and cashew nut (p.s. discard baking paper)
- 19 **spicy chicken dumpling** ..... 4.05  
chicken, vegetables, chilli, translucent pastry
- 137 **chicken and cashew nut dumpling** ..... 4.05  
chicken, cashew nut and a hint of chilli, hoi sin sauce, wheat flour pastry
- 286 **duck and ginger dumpling** ..... 4.65  
duck breast, carrot, mooli, ginger, chilli and sesame seeds, in wheat pastry
- 06 **prawn and chive dumpling gf** ..... 4.20  
chives, king prawn, chive pastry
- 208 **crab and prawn dumpling gf** ..... 4.30  
crab, prawn, hint of ginger, translucent pastry
- 11 **pork and prawn shu mai** ..... 4.55  
topped with goji berry
- 17 **spicy vegetable dumpling v, gf** ..... 3.55  
mixed vegetables, chilli and garlic, translucent pastry
- 03 **beef dumpling** ..... 4.15  
slow-cooked beef with hints of chilli, topped with soya bean in wheat pastry
- 132 **black prawn dumpling gf** ..... 4.30  
king prawn and garlic in squid ink pastry
- 07 **har gau gf** ..... 4.30  
prawn and bamboo shoot, translucent pastry
- 109 **shanghai xiaolongbao** ..... 3.85  
traditional shanghai soup dumplings with pork, ginger, spring onion in wheat pastry, with chinkiang vinegar and ginger
- 300 **aubergine and pearl barley dumpling v** ..... 3.65  
aubergine and pearl barley cooked in lemon juice with a green tea wheat pastry
- 287 **long stem broccoli v** ..... 4.15  
sprinkled with toasted sesame seeds, served with roasted white sesame sauce

### DESSERTS

- 46 **chocolate fondant v, gf** ..... 4.55  
chocolate pudding filled with dark chocolate, served with vanilla ice cream
- 133 **salted caramel mochi v, gf** ..... 2.45  
soft rice pastry ball with a delicious salted caramel ice-cream filling
- 298 **iced raspberry parfait v** ..... 4.05  
iced vanilla parfait topped with raspberry coulis

#### ALLERGIES AND INTOLERANCES

Please inform a team member of any food allergy, intolerance or dietary requirements before you order your food so we can best look after you.  
Please note: all our dishes and drinks may contain traces of nuts, nut oils or egg.  
Please be aware: shrimp is a common ingredient used in many forms of Asian cooking.

Prices include VAT at standard rate. All prices are in £'s.

A discretionary service charge of 12.5% is added to your bill, 90% of which is distributed to all staff through a system they control. The balance is used to cover bank and other administration charges from which we do not make a profit. All of our staff are paid at least the national living wage before counting any tips or service charges you choose to pay.

gf = gluten free

v = suitable for vegetarians

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