

TĪNG

Taste of Shangri-La

£89 Set Menu

S M A L L P L A T E S

Choose 2 per table

Hand-dived Scallop

Moilee curry sauce, shaved coconut, lime

(H,5,9,11)

Add Oscietra caviar for an additional £12 pp

Crispy Prawn Toast

Peanut, chilli, ginger, Shang sesame sauce

(H,2,3,4,6,8,12,13)

Crispy Vegetarian Spring Rolls

Seasonal vegetables, glass noodles, sweet & sour sauce

(H,VE,3,8,12,13)

Vietnamese Mango Salad

Coriander, shiso leaf, spring onion, lemongrass dressing

(H,VE,2,8,13)

A5 Kagoshima Wagyu Skewer

Shiso, black garlic Japanese mayonnaise

(H,3,6,8,11,13)

Additional £15 pp

R A W

Choose 1 per table

Dry-Aged Beef Tataki

Jeow Som dressing, peanuts & coriander

(H,2,3,7,8,13)

Add Oscietra caviar for an additional £12 pp

Add black truffle for an additional £12 pp

Spicy Tuna Tartare

Sriracha dressing, sesame seeds, St Ewe's egg yolk

(H,3,6,7,8,12,13)

Add Oscietra caviar for an additional £12 pp

Cured Loch Duart Salmon

Ginger, oyster sauce & Keta caviar

(A,3,5,6,7,8,11,13)

LARGE PLATES

Choose 2 per table

Char Siu-Style Pork Belly

Salt & vinegar pork crackling, chives

(P,3,8,12,13)

Wok-Fried Beef

Ginger, onion, black pepper sauce

(H,3,5,6,7,8,12)

Dover Sole Fillets

Miso & yuzu butter, seasonal sautéed mushroom, ginger

(H,7,8,9,13)

Additional £12 pp

Asian-Style Steamed Sea Bass

Ginger, sesame, glass noodles, soy sauce

(H,3,7,8,12)

Wok-Fried Prawns

Chilli & garlic butter

(H,4,6,7,9)

Vegan Mapo Tofu

Clear Spring organic tofu, shiitake mushrooms, Sichuan peppercorn

(H,VE,8)

Paneer Makhani

Paratha, lime pickles

(H,V,1,3,9,11,13)

S I D E S

Choose 1 per table

Bok Choi

Soy truffle dressing, crispy garlic

(H,VE,8,10,13)

Traditional Japanese Potato Salad

Bonito, Roscoff onion, cucumber & salmon roe

(H,6,7,8,11,13)

Vegetarian option available

Cucumber Salad

Carosello & Barattiere Cucumber, traditional Asian dressing

(H,VE,8,13)

S E R V E D W I T H

Shang Egg Fried Rice

Chinese cabbage, organic eggs, peas

(V,H,6,8)

Add A5 Japanese Wagyu sirloin for an additional £20 pp

Add Jersey Lobster for an additional £19 pp

DESSERTS

Organic Fig Tart

Ginger and cardamom

(V,H,3,6,9)

Matcha-Misu

Matcha-infused ladyfingers, organic mascarpone

(H,V,3,6,9)

Profiteroles

Hazelnut praline, bergamot, green shiso

(H,1,3,6,7,9)

The following dishes are suitable for: (H) Halal, (V) Vegetarians, (Ve) Vegan. The following dishes contain: (P) Pork, (A) Alcohol, (1) Nuts, (2) Peanuts or products, (3) Gluten, (4) Crustaceans, (5) Molluscs, (6) Egg or products, (7) Fish or products, (8) Soybeans or products (9) Milk or products, (10) Celery or products, (11) Mustard or products, (12) Sesame seeds or products, (13) Sulphur dioxide or products, (14) Lupin.