

# TĪNG

ASIAN EATERY

## QĪNMI

EXPERIENCE AN UNPARALLELED BLEND OF AUTHENTIC AND MODERN ASIAN CUISINE. OUR GOAL IS TO CONNECT YOU WITH OUR HERITAGE THROUGH RICH, FLAVOURFUL AROMAS THAT WILL CAPTIVATE YOUR PALATE.

£46 PER PERSON

AVAILABLE MONDAY TO FRIDAY FROM 12:30PM - 2:15PM

### SMALL PLATES

Choose 2 per table

#### Chicken Satay

Shang Peanut Sauce, Mint, Coriander  
(H,2,5,7,12,13)

#### Crispy Vegetarian Spring Rolls

Seasonal Vegetables, Glass Noodles,  
Sweet & Sour Sauce  
(H,VE,3,8,12,13)

#### Wagyu Bao Bun

A5 Kagoshima Sirloin, Braised  
Short Rib, Peanuts, Lime  
Mayonnaise, Cucumber  
(H,2,3,6,8,9,10,13)  
**Additional £15PP**

#### Cured Loch Duart Salmon

Ginger, Oyster Sauce, Keta Caviar  
(A,5,7,8,13)

#### Vietnamese Mango Salad

Coriander, Shiso Leaf, Spring Onion,  
Lemongrass Dressing  
(H,VE,2,8,13)

### LARGE PLATES

Choose 2 per table

#### Char Siu Pork Belly

Char Siu Glazed Belly, Salt & Vinegar  
Pork Crackling, Chives  
(P,3,7,8,12,13)

#### Wok-Fried Chicken

Chilli, Lemongrass, Homemade Satay Sauce  
(H,3,4,5,6,7,8,12)

#### Paneer Makhani

Paratha, Lime Pickle  
(V,H,1,9,11,13)

#### Vegan Mapo Tofu

Clear Spring Organic Tofu, Shitake  
Mushrooms, Sichuan Peppercorn  
(H,VE,3,8)

### SERVED WITH

#### Shang Egg Fried Rice

Chinese Cabbage, Organic Eggs, Peas  
(V,H,6,8)

**Add A5 Japanese Wagyu Sirloin for an additional £20PP**

#### Bok Choi

Soy Truffle Dressing, Crispy Garlic  
(H,VE,8,10,13)

### DESSERTS

Choose 1 per table

#### Matcha-Misu

Matcha-Infused Ladyfingers, Organic Mascarpone  
(H,V,3,6,9)

#### Pavlova

Rhubarb and Strawberries  
(H,VE)

#### Lemon Meringue

Almond Crumble & Lemon Zest  
(H,1,3,6,9)

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.

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# TING

ASIAN EATERY

## ROMANCE IN THE CLOUDS

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### SMALL PLATES

Choose 2 per table

#### Mini Vietnamese Beef Pho

Braised Beef In A Rich Cinnamon Broth,  
Rice Noodles, Ginger  
(H,7,13)

#### Vietnamese Mango Salad

Coriander, Shiso Leaf, Spring Onion,  
Lemongrass Dressing  
(H,VE,2,8,13)

#### Wagyu Bao Bun

A5 Kagoshima Sirloin, Braised  
Short Rib, Peanuts, Lime  
Mayonnaise, Cucumber  
(H,2,3,6,8,9,10,13)  
**Additional £15PP**

#### Hand Dived Scallop

Moilee Curry Sauce, Shaved Coconut, Lime  
(H,5,7,11)

**Add Oscietra Caviar for an additional £12PP**

#### Crispy Vegetarian Spring Rolls

Seasonal Vegetables, Glass Noodles,  
Sweet & Sour Sauce  
(H,VE,3,8,12,13)

### RAW

Choose 1 per table

#### Dry Aged Beef Tataki

Jeow Som Dressing, Peanuts & Coriander  
(H,2,3,7,8,12,13,)

#### 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 £12PP**

#### Cured Loch Duart Salmon

Ginger, Oyster Sauce & Keta Caviar  
(A,5,7,8,13)

### LARGE PLATES

Choose 2 per table

#### Char Siu Style Pork Belly

Salt & Vinegar Pork Crackling, Chives  
(P,3,7,8,12,13)

#### Vegan Mapo Tofu

Clear Spring Organic Tofu, Shitake  
Mushrooms, Sichuan Peppercorn  
(H,VE,3,8)

#### Dover Sole Fillets

Miso & Yuzu Butter, Seasonal Sauté  
Mushroom, Pickled Ginger  
(H,7,8,9,13)

**Additional £12PP**

#### Wok-Fried Beef

Ginger, Onion, Black Pepper Sauce  
(H,3,4,5,6,7,8,12)

#### Paneer Makhani

Paratha, Lime Pickle  
(H,V,1,9,11,13)

#### Wok-Fried Prawns

Chilli & Garlic Butter  
(H,3,4,6,7,9)

#### Asian Style Steamed Sea Bass

Ginger, Sesame, Glass Noodles,  
Soy Sauce  
(H,3,7,8,12)

### SIDES

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**

#### Tenderstem Broccoli

Shang Smoked Chilli Oil  
(H,VE,8,12)

### SERVED WITH

#### Shang Egg Fried Rice

Chinese Cabbage, Organic Eggs, Peas  
(V,H,6,8)

**Add A5 Japanese Wagyu Sirloin for an additional £20PP**

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# TING

ASIAN EATERY

## ROMANCE IN THE CLOUDS

### DESSERTS

#### *Shang Sweet Selection*

#### **Blood Orange Tart**

Organic Blood Orange, Curd and Supreme  
(H,V,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)

Or

#### **Choose 1 per table**

#### **Sticky Toffee Pudding**

Burnt Apple Ice Cream, Miso Caramel  
(H,V,3,6,9)

#### **Pavlova**

Rhubarb and Strawberries  
(H,VE)

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# TING

## ASIAN EATERY

### YINGHÉ

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**£89 PER PERSON**

AVAILABLE SUNDAY- FRIDAY 17:30PM - 22:00PM

SATURDAY 18:00PM - 22:00PM

### SMALL PLATES

*Choose 2 per table*

#### Mini Vietnamese Beef Pho

Braised Beef In A Rich Cinnamon Broth,  
Rice Noodles, Ginger  
(H,7,13)

#### Vietnamese Mango Salad

Coriander, Shiso Leaf, Spring Onion,  
Lemongrass Dressing  
(H,VE,2,8,13)

#### Wagyu Bao Bun

A5 Kagoshima Sirloin, Braised  
Short Rib, Peanuts, Lime  
Mayonnaise, Cucumber  
(H,2,3,6,8,9,10,13)

*Additional £15PP*

#### Hand Dived Scallop

Moilee Curry Sauce, Shaved Coconut, Lime  
(H,5,7,11)

*Add Oscietra Caviar for an additional £12PP*

#### Crispy Vegetarian Spring Rolls

Seasonal Vegetables, Glass Noodles,  
Sweet & Sour Sauce  
(H,VE,3,8,12,13)

### RAW

*Choose 1 per table*

#### Dry Aged Beef Tataki

Jeow Som Dressing, Peanuts & Coriander  
(H,2,3,7,8,12,13)

#### 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 £12PP*

#### Cured Loch Duart Salmon

Ginger, Oyster Sauce & Keta Caviar  
(A,5,7,8,13)

### LARGE PLATES

*Choose 2 per table*

#### Char Siu Style Pork Belly

Salt & Vinegar Pork Crackling, Chives  
(P,3,7,8,12,13)

#### Vegan Mapo Tofu

Clear Spring Organic Tofu, Shitake  
Mushrooms, Sichuan Peppercorn  
(H,VE,3,8)

#### Wok-Fried Prawns

Chilli & Garlic Butter  
(H,3,4,6,7,9)

#### Dover Sole Fillets

Miso & Yuzu Butter, Seasonal Sauté  
Mushroom, Pickled Ginger  
(H,7,8,9,13)

*Additional £12PP*

#### Wok-Fried Beef

Ginger, Onion, Black Pepper Sauce  
(H,3,4,5,6,7,8,12)

#### Paneer Makhani

Paratha, Lime Pickle  
(H,V,1,9,11,13)

#### Asian Style Steamed Sea Bass

Ginger, Sesame, Glass Noodles,  
Soy Sauce  
(H,3,7,8,12)

### SIDES

*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*

#### Tenderstem Broccoli

Shang Smoked Chilli Oil  
(H,VE,8,12)

### SERVED WITH

#### Shang Egg Fried Rice

Chinese Cabbage, Organic Eggs, Peas  
(V,H,6,8)

*Add A5 Japanese Wagyu Sirloin for an additional £20PP*

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YÍNGHÉ

## DESSERTS

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#### **Matcha-Misu**

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(H,V,3,6,9)

#### **Profiteroles**

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

Or

### **Choose 1 per table**

#### **Sticky Toffee Pudding**

Burnt Apple Ice Cream, Miso Caramel  
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#### **Pavlova**

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