

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

Wok-Fried Chicken

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

Vegan Mapo Tofu

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

Paneer Makhani

Char Siu Pork Belly

Char Siu Glazed Belly, Salt & Vinegar

Pork Crackling, Chives

(P,3,7,8,12,13)

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

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.





ROMANCE IN THE CLOUDS

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SMALL PLATES

Choose 2 per table

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)

Vietnamese Mango Salad

Mini Vietnamese Beef Pho

Braised Beef In A Rich Cinnamon Broth,

Rice Noodles, Ginger

(H,7,13)

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

RAW

Choose 1 per table

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)

Dry Aged Beef Tataki

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

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)

LARGE PLATES

Choose 2 per table

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)

Wok-Fried Prawns

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

Bok Choi

Soy Truffle Dressing, Crispy Garlic

(H,VE,8,10,13)

SIDES

Choose 1 per table

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)

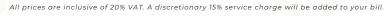
SERVED WITH

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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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

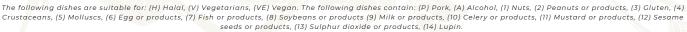
Choose 1 per table

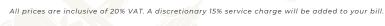
Sticky Toffee Pudding

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

Pavlova

Rhubarb and Strawberries (H,VE)









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£89 PER PERSON

AVAILABLE SUNDAY- FRIDAY 17:30PM - 22:00PM SATURDAY 18:00PM - 22:00PM

SMALL PLATES

Choose 2 per table

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)

Vietnamese Mango Salad

Mini Vietnamese Beef Pho

Braised Beef In A Rich Cinnamon Broth,

Rice Noodles, Ginger

(H,7,13)

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

RAW

Choose 1 per table

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)

Dry Aged Beef Tataki

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)

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

LARGE PLATES

Choose 2 per table

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)

Wok-Fried Prawns

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

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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Vietnamese Mango Salad

Mini Vietnamese Beef Pho

Braised Beef In A Rich Cinnamon Broth,

Rice Noodles, Ginger

(H,7,13)

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

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LARGE PLATES

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Wok-Fried Beef

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

(P,3,7,8,12,13) Vegan Mapo Tofu

Char Siu Style Pork Belly

Salt & Vinegar Pork Crackling, Chives

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

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Traditional Japanese Potato Salad

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Tenderstem Broccoli

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

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Or

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

Pavlova

Rhubarb and Strawberries (H,VE)