

RAW

Hamachi Carpaccio £23

Yuzu Ponzu, Pickled Green Chili, Organic Radish Add 3 Grams of Black Truffle for an additional £16 (H,7,8,13)

Spicy Tuna Tartare £20

Sriracha Dressing, Sesame Seeds, St Ewe's Egg Yolk Add Oscietra Caviar for an additional £12 (H,3,6,7,8,12,13)

Beef Tartare & Bone Marrow £24.

Anchovy and Lilliput Capers Bone Marrow, Sweet Chilli, Lime Mayonnaise (H,3,6,7,8,11,13)

Add Oscietra Caviar for an additional £12

Cured Loch Duart Salmon £22

Ginger, Oyster Sauce & Keta Caviar (A,3,5,6,7,8,11,13)

SMALL PLATES

A5 Kagoshima Wagyu Skewer £38

Glaze Wagyu Skewer, Shiso, Black Garlic Mayonnaise (H, 3,6,8,9,10,11,13)

Hand Dived Scallop £15

Moilee Curry Sauce, Shaved Coconut, Lime Add Oscietra Caviar for an additional £12 (H,5,9,11)

Vietnamese Mango Salad £19

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

Crispy Glazed Aubergine £14

Crispy Perlina Aubergine, Black Garlic, Chilli, Spring Onion (H,VE,8,12,13)

Chicken Satay £18

Shang Peanut Sauce, Mint & Coriander (H,2,5,8,12,13)

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.

All prices are inclusive of 20% VAT. A discretionary 15% service charge will be added to your bill.



LARGE PLATES

Wok-Fried Chicken £29

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

Paneer Makhani £29

Paratha & Lime Pickles (H,V,1,3,9,11,13)

Wok-Fried Beef £34

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

Vegan Mapo Tofu £28

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

Dover Sole Fillets £89

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

Wok-Fried Prawns £34

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

Corn Fed Tandoori Chicken (Half) £34

Roast Half Boneless Chicken, Green Chutney, Pomegranate (H,9,11,13)

RICE & NOODLES

Shang Egg Fried Rice £24

Chinese Cabbage, Organic Eggs, Peas Add A5 Japanese Wagyu Sirloin for an additional £25 Add Jersey Lobster Half Tail for an additional £21 (V,H,6,8)

Stir-Fried Spicy Rice Noodles £29

Tiger Prawn, Thai Basil, Tamarind Sauce (H,3,4,5,6,7,8,12,13)

SIDES

Cucumber Salad £9

Carosello & Barattiere Cucumber Salad, Traditional Asian dressing (H,VE,8,13)

Bok Choi £7

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

Traditional Japanese Potato Salad £9

Bonito, Roscoff Onion, Cucumber & Salmon Roe (H,3,6,7,8,11,13)

Vegetarian option available

Tenderstem Broccoli £7

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

Steamed Jasmine Rice £7

Sesame Seeds, Spring Onions (H,VE,12)

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DESSERTS

Raspberry Tart £17

Raspberries, Basil and Yuzu (V,H,3,6,9)

Matcha-Misu £15

Matcha Infused Lady Fingers, Organic Mascarpone (H,V,3,6,9)

Shang Paris Brest £17

Hazelnut Praline, Bergamot, Green Shiso (H,1,3,6,7,9)

Sticky Toffee Pudding £17

Burnt Pineapple and Ginger Ice Cream, Toffee Caramel (V,H,3,6,9)

Lava Cake £15

Rose, Lemon, Pistachio Ice Cream (V,H,1,3,6,9)

Exotic Pavlova £15

Mango, Pineapple, Makrut Lime, Sticky Rice Ice Cream (VE,H,12)

Cheese Selection £27

Chef's Selection of the Day, Crackers, Seasonal Jam, Grapes (V,H,3,6,8,9,13)

Selection of Ice Cream & Sorbet

Per Scoop £3

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