



Warm tips

温馨提示

Please kindly speak to our staff for food allergen and intolerance before you place your order.
如有任何过敏或不耐受,请在点餐前咨询我们的工作人员。

Outside food and beverages are not permitted to be brought inside the restaurant.
非本店出售的食品,酒水谢绝带入餐厅享用。

Kindly do not leave any personal/valuable belongings unattended at all time.
We will not be liable for any loss, damage or theft to your personal belongings.
请在公众场合保管好你的贵重物品。本餐厅将不负责如有任何的遗失。

A discretionary 14% gratuity will be added to your total bill.
在你的账单总额中会加入14%的服务费。

Kindly supervise your children at all times during your visit at our restaurant.
We will not be liable or responsible for any accident occurred with any unattended children in our restaurant.
请在本餐厅内时刻照顾好小朋友。本餐厅将不负责如有任何的意外。

All pictures shown are for illustration purpose only. Actual product may vary.
菜品图片仅供参考,请以实际出品为准。

All prices are in Pound Sterling (£).
以上价格均已英镑定价。

Reminder not to drive after consuming alcohol.
请勿饮酒后驾驶。

Please be cautious when you have any hot beverages or hot soup.
请小心饮用热汤或热饮。

During the business hour, oil stains and soup may be spilled on the ground, please be cautious.
在营业过程中,地面或许会撒上汤汁或油污,请你小心以免发生任何意外。

Any form of violence will not be permitted in the restaurant.
本餐厅将不容忍任何的暴力行为,违例者将会报警处理。

Our restaurant has the final right to interpret for this menu.
本餐厅拥有此菜单最终解释权。

Wine by the Glass

White Wine

125ML

250ML

750ML

HT1	2023	Podere Vaglie Novita Pinot Grigio Friuli·Italy	£7.00	£13.50	£28.00

Pinot Grigio Green and Flinty-Pairs well with White Fish					
HT2	2022	Bishop's Leap Sauvignon Blanc Marlborough·New Zealand	£10.50	£20.00	£40.00

Sauvignon Blanc Green and Flinty-Pairs well with Goats' Cheese and Feta					
HT3	2021	Domaine Alain Chavy Bourgogne Chardonnay Bourgogne Blanc, France	£13.00	£25.00	£45.00

Chardonnay Buttery and Complex-Pairs well with Chicken and Turkey					

Rose Wine

HT4		Les Quatre Tours Coteaux d'Aix-en-Provence Classique Rose Côte de Provence . France	£8.80	£16.50	£38.00

Southern Rhone Red Blend Crisp and Dry-Pairs well with Salads and GreenVegetables					

Red Wine

HT5	2022	Andre Brunel Cotes Du Rhone Cotes du Rhone·France	£10.00	£18.00	£38.00

Southern Rhone Red Blend Rich and Intense-Pairs well with Lamb					
HT6	2022	Domaine Maillard Père et Fils Bourgogne Pinot noir Bourgogne Rouge·France	£10.50	£19.00	£42.00

Pinot Noir Light and Perfumed-Pairs well with Chicken and Turkey					
HT7	2022	Piattelli Vineyards Premium Malbec Salta·Argentina	£11.50	£20.00	£44.00

Malbec Rich and Intense-Pairs well with Beef and Venison					

Sparkling

125ML

BOTTLE

HT8	NV	Gocce di Favola Prosecco Extra Dry Veneto·Italy	£8.00	£32.00

Glera Fresh and Youthful·Pairs well with Pork·Tank Method				
HT9	NV	Sacchetto 'Fili' Prosecco Millesimato Rosé Brut Lombardy . Italy	£9.00	£34.00

Glera - Pinot Noir Berries and Cream·Pairs well with Meaty and Oily Fish				

Champagne

HT10	NV	Deutz Rosé Brut Champagne·France		£115.00

Champagne Blend Berries and Cream·Pairs well with Meaty and Oily Fish				
HT11	2004	Dom Perignon Brut Champagne·France		£505.00

Champagne Blend Complex and Traditional·Pairs well with Shellfish, Crab and Lobster				

Rose Wine

HT12	2022	Les Quatre Tours Coteaux d'Aix-en-Provence Classique Rose Côte de Provence . France		£40.00/750ml

Southern Rhone Red Blend Crisp and Dry·Pairs well with Salads and Green Vegetables				

White Wine

750ML

- | | | | |
|--|------|--|--------|
| HT13 | 2022 | Vina Leyda Lot 5 Chardonnay | £36.00 |
| ----- | | | |
| Chardonnay
Tropical and Balanced-Pairs well with Chicken and Turkey | | | |
| HT14 | 2023 | Ken Forrester Old Vine Reserve Chenin Blanc | £45.00 |
| ----- | | | |
| Western·South Afica
Chenin Blanc
Buttery and Complex-Pairs well with Cheddar and Gruyere

Ken Forrester Old-Vine Reserve Chenin Blanc is a delicious example of South African Chenin.
It's aged in oak and marries the exotic old-vine fruit with the vanilla and caramel richness provided by the barrel. | | | |
| HT15 | 2023 | Cantina Santadi Cala Silente Vermentino di Sardegna | £47.00 |
| ----- | | | |
| Vermentino di Sardegna-Italy
Vermentino (Rolle)
Tropical and Balanced-Pairs well with Chicken and Turkey

A restrained nose on this wine offers grapefruit, lime, lots of fresh cut grass and finally a hint of white pepper.
Grapefruit and lime continue on the palate,
with both a bit of lemon icing and substantial heat that adds to the spicy,
peppery overtones | | | |
| HT16 | 2023 | Nicola Bergaglio La Minaia,Gavi del Comune di Gavi DOCG | £48.00 |
| ----- | | | |
| Piemonte-Italy
Cortese
Green and Flinty-Pairs well with White Fish

It was very typical beginning with the color, with notes of yeast in the aroma followed by distinct scents of citron,
medlar and acacia flower. The mouthfeel was spirited,
with a body made taut by an acidity that makes it elegant and easy to drink. | | | |
| HT17 | 2023 | Domaine Franck Millet sancerre | £55.00 |
| ----- | | | |
| Sancerre,France
Sauvignon Blanc
Green and Flity-Pairs well with Meaty and Oil Fish | | | |
| HT18 | 2021 | Pedemontis 'jaiet' langhe favorita | £57.00 |
| ----- | | | |
| Piemonte-Italy
Favorita is an elegant, expressive niche wine with a good aromatic persistence.
Paris well with fish appetizers, shellfish,
Russian salad and light fish-based first courses.
Excellent with sushi. | | | |

White Wine

750ML

- | | | | |
|--|------|---|---------|
| HT19 | 2020 | Cantina Tramin Kellerei Selections 'Nussbaumer'
Gewurztraminer Alto Adige
South Tyrol·Italy | £75.00 |
| ----- | | | |
| Gewurztraminer
Aromatic and Floral-Pairs well with Cheddar and Gruyere | | | |
| HT20 | 2021 | Domaine J.A. Ferret Pouilly-Fuisse
Burgundy·France | £80.00 |
| ----- | | | |
| Chardonnay
Buttery and Complex-Pairs well with Chicken and Turkey

Aromatic hayflower and lemon notes on the nose of this wine signal ripeness and fruit.
The palate is rounded and concentrated, adding an aspect of warmth but also of earth and stone.
The dry finish is defined by freshness

Rich and Intense-Pairs well with Lamb | | | |
| HT21 | 2022 | Domaine Bernard Defaix Les Vaillons Chablis 1er cru
Chablis Vaillons, France | £88.00 |
| ----- | | | |
| Chardonnay
Green and Flinty-Pairs well with Shellfish, Crab and Lobster | | | |
| HT22 | 2020 | Ropiteau Freres Puligny-Montrachet
Burgundy . France | £148.00 |
| ----- | | | |
| Chardonnay
Buttery and Complex-Pairs well with Chicken and Turkey | | | |
| HT23 | 2019 | Pierre Mayeul Chassagne-Montrachet Cote de Beaune, France
Burgundy·France | £165.00 |
| ----- | | | |
| Chardonnay
Buttery and Complex-Pairs well with Chicken and Turkey | | | |

Red Wine

750ML

HT24 2018 **Francesco Candido Lacarta Salice Salentino Riserva**
Salice Salentino, Italy £22.00

Malvasia Nera - Negroamaro
Rich and Intense - Pairs well with Beef and Venison

HT25 2018 **Planeta Cerasuolo di Vittoria DOCG**
Cerasuolo di Vittoria, Italy £24.00

Frappato - Nero d'Avola
Pairs well with Beef and Venison

HT26 2019 **Perez Cruz Limited Edition Reserva Carmenere**
Maipo Valley, Chile £45.00

Carmenere
Bold and Structured - Pairs well with Beef and Venison

HT27 2017 **Giacomo Ascheri 'S. Giacomo Langhe Nebbiolo**
Langhe Nebbiolo, Italy £48.00

Nebbiolo
Savory and Classic - Pairs well with Beef and Venison

HT28 2020 **Castello Vicchiomaggio 'Agostino Petri da Vicchiomaggio',
Chianti Classico Riserva DOCG**
Tuscany - Italy £52.00

Chianti Blend - Sangiovese, Canaiolo, Cabernet
Savory and Classic - Pairs well with Lamb

HT29 2017 **Chateau Lanessan**
Haut-Medoc, France £54.00

Bordeaux Blend Red
Savory and Classic - Pairs well with Beef and Venison

HT30 2021 **Vignobles Lavaud Chateau du Gravillon**
Saint-Emilion, France £61.00

Cabernet Sauvignon - Merlot
Pairs well with Beef and Venison

Red Wine

750ML

HT31	2017	Bodegas Torrederos Crianza Ribera del Duero, Spain	£65.00

Tempranillo Rich and Intense-Pairs well with Lamb			
HT32	2022	Rockburn Pinot Noir Central Otago·New Zealand	£72.00

Pinot Noir Bold and Structured-Pairs well with Beef and Venison <small>This elegant Pinot Noir with lush fruit and herbaceous details is presented on a soft, supple, approachable palate. Match with lamb shabu shabu and venison carpaccio over the next 5+ years. Fruit from Parkburn 85% and Gibbston 15%, fermented in 7-tonne fermenters, 1-4 days maceration, fermented over 1 week, followed by another 10-14 days fermentation.</small>			
HT33	2020	Domaine Nudant Ladoix Cote de Beaune, France Ladoix Les Buis·France	£80.00

Pinot Noir Savory and Classic-Pairs well with Duck, Goose and GameBirds			
HT34	2015	Chateau Potensac Medoc, France	£81.00

Bordeaux Blend Red Savory and Classic-Pairs well with Beef and Venison			
HT35	2018	Ca Rugate Amarone della Valpolicella DOCG Veneto·Italy	£88.00

Valpolicella Blend Rich and Intense-Pairs well with Beef and Venison			
HT36	2018	Lucien et Andre Brunel Chateauneuf-du-Pape Les Cailloux Chateauneuf-du-Pape, Rhône·France	£88.00

Southern Rhone Red Blend-70% Grenache (Grenache), 17% Mourvedre (Monastrell), 10% Syrah & 3% Cinsault Rich and Intense-Pairs well with Lamb <small>Peppery black raspberries and kirsch with olives and herbs coming in at the end of the nose. On the palate, the wine is fresh, spicy, elegant, and medium-bodied with a nice olive-tinted kirsch finish. The grapes are completely destemmed with a blend of mostly Grenache, with Mourvedre, Syrah and Cinsault. This will be quite nice to enjoy on release.</small>			
HT37	2018	Château Monregard La Croix Pomerol·Bordeaux	£90.00

Merlot Savory and Classic-Pairs well with Beef and Venison			

Red Wine

750ML

HT38	2014	Chateau Grand-Puy Ducasse Pauillac, France	£95.00

Bordeaux Blend Red Savory and Classic-Pairs well with Beef and Venison			
HT39	2018	La Reserve de Leoville Barton Saint-Julien, France	£98.00

Bordeaux Blend Red Savory and Classic-Pairs well with Beef and Venison			
HT40	2019	Domaine Nudant Les Buis Ladoix Premier Cru, France Ladoix Les Buis-France	£98.00

Pinot Noir Savory and Classic-Pairs well with Duck, Goose and GameBirds			
HT41	2016	Capanna Brunello di Montalcino Brunello di Montalcino, Italy	£119.00

Sangiovese Bold and Structured-Pairs well with Beef and Venison			
HT42	2011	Cecchi Coevo Toscana IGT Toscana IGT, Italy	£139.00

Cabernet-Merlot-Sangiovese Bold and Structured-Pairs well with Beef and Venison			
HT43	2019	Domaine Rene Monnier Clos des Chenes Volnay Premier Cru, France Burgundy-France	£140.00

Pinot Noir Savory and Classic-Pairs well with Duck, Goose and Game Birds			

Red Wine

750ML

- | | | | |
|---|------|--|---------|
| HT44 | 2016 | Chateau Giscours
Margaux, France | £140.00 |
| ----- | | | |
| Bordeaux Blend Red
Savory and Classic-Pairs well with Beef and Venison | | | |
| HT45 | 2006 | Chateau Gruaud-Larose
Saint-Julien, France | £177.00 |
| ----- | | | |
| Bordeaux Blend Red
Savory and Classic-Pairs well with Beef and Venison | | | |
| HT46 | 2019 | Michele Chiarlo Cerequio Riserva Barolo DOCG
Piemonte-Italy | £240.00 |
| ----- | | | |
| Nebbiolo
Savory and Classic-Pairs well with Lamb

Enchanting aromas of spiced cherry preserves, baking spices and rosewood just scratch the surface of what can and will emerge from this stunning Barolo.
The palate strikes a firm tone with a foundation of tannins and acidity built for the cellar while tart red berries, aged tea and herbal flavors give an alluring aura to this wine | | | |
| HT47 | 2019 | Far Niente Estate Bottled Cabernet Sauvignon
Oakville Napa Valley-California | £305.00 |
| ----- | | | |
| Cabernet Sauvignon
Bold and Structured-Pairs well with Beef and Venison

From the first swirl, notes of espresso, blueberry and dark cherry immediately waft from the glass and envelop the senses. The 2019 Far Niente Oakville Cabernet Sauvignon is silky and seductive on entry with flavors of blackberry and cocoa. This wine is beautifully textured with well-integrated tannins and a finish that is smooth and long-lasting. | | | |
| HT48 | 2009 | Chateau canon
Saint-Emilion Grand Cru, France | £359.00 |
| ----- | | | |
| Bordeaux Blend Red
Savory and Classic-Pairs well with Beef and Venison | | | |

Red Wine

750ML

- HT49 2014 **Château Figeac**
Saint-Emilion·France **£490.00**
-
- Bordeaux Blend Red-32% Cabernet Sauvignon,
40% Merlot, & 28% Cabernet Franc
Savory and Classic-Pairs well with Beef and Venison
- Medium bodied, finesse styled, elegant wine with tobacco, coffee and plums. Classic in style, with soft tannins, silky textures and bright, spicy, earthy red fruits are easily available in the finish.
- HT50 2006 **Chateau Pichon Longueville Comtesse de Lalande**
Pauillac·France **£620.00**
-
- Bordeaux Blend Red-64% Cabernet Sauvignon, & 36% Merlot
Savory and Classic-Pairs well with Beef and Venison
- Almost opaque ruby-red, deep, dark plentiful notes of cedar & cocoa butter dominate the dark fruits on the nose. Blackcurrant fruit on the palate is surrounded by plentiful cedary tannins. There is freshness but the very intense structure is firm & angular. The finish lasts OK but the fruit lacks the vibrancy to emerge from the tannins
- HT51 2008 **Château Mouton Rothschild**
Pauillac·France **£1460.00**
-
- Bordeaux Blend Red-83% Cabernet Sauvignon & 17% Merlot
Savory and Classic-Pairs well with Beef and Venison
- With a very high proportion of Cabernet Sauvignon in the blend once again, this Mouton Rothschild displays a very rich range of aromas and flavours throughout the tasting. The first nose is intense and open: red fruit, blackberry and blackcurrant combine harmoniously with floral notes such as violet. On airing, roasted, toasted notes mingle graciously with delicate touches of cedarwood. The palate opens with a lively, powerful and full-bodied attack, releasing silky, velvet tannins. Forward fruit on black berry flavours is set off by toasted notes and a delicious touch of vanilla, while the powerful and harmonious finish displays very attractive length.
- HT52 2004 **Château Lafite Rothschild**
Pauillac·France **£1900.00**
-
- Bordeaux Blend Red-90.5% Cabernet Sauvignon, 9% Merlot & 0.5% Petit Verdot
Savory and Classic-Pairs well with Beef and Venison
- This is a nice classic example of Lafite. The dark fruit complimenting cedary oak. The aromas are deep & brooding. Cassis & dark fruit on the palate is overlaid by coffee notes & plentiful cedar. There is excellent freshness. There is a good concentration of deep, dark fruit supported by fine tannins. Alcohol is balanced & the finish is long.

Sweet Wine

2011 **Pele Vidal Ice wine**
Ontario Canada £88/375ml

A sweet mouth-feel balanced by acidity and fruit flavours of peach, apricot and honey. Citrus peel, pineapple and white currant linger through on the finish.

2021 **Stefano Accordini Acinatico Recioto della Valpolicella Classico DOCG**
Recioto della Valpolicella Classico-Italy £50/750ml

Valpolicella Blend
Dessert Wine – Rich and Warming Pairs well with Chocolate and Caramel

Cognacs

50ML

Courvoisier VSOP £10

Martell Cordon Bleu £26

Courvoisier XO £25

Martell XO £30

Remy Martin XO £27

Hennessy XO £29

Speyside Malts

50ML

Glenlivet 12 years £10

Glenlivet 18 years £23

Irish Whiskey

50ML

Jamesons' s

£9.5

Bourbon and American Whiskey

50ML

Jack Daniels

£9.5

Woodford Reserve

£11

Blended Whisky

50ML

J&B Rare

£9.5

Dewar' s 12 years

£12

Johnnie Walker Black Label

£9.5

Johnnie Walker Blue Label

£30

Vodka

50ML

Grey Goose 40%

£10

Belvedere 40%

£10

Tequila

50ML

Jose Cuervo Especial 38%

£12

Gin

50ML

Hendrick's 41.4%

£9

Bombay Sapphire 40%

£9

Rum

50ML

Captain Morgan – The Original 40%

£10

Chinese Rice Wine

Xing Hua Cun Fen Chiew 30yrs 杏花村汾酒 30年 53% £229

Wu Lian Ye 52% 五粮液 52% £375

National Cellar 1573 Chinese Taste 国窖1573-中国品味 52% £428

Kweichow Moutai 贵州茅台酒 53% £580

Beer

330ML

Tsing Tao 5% £5.25

Tiger 5% £5.25

Minerals Juices and Soft Drinks

Kingsdown Still		£ 4.8/750ml
Kingsdown Sparkling		£ 4.8/750ml
Juices 果汁	£ 18/Jug	£ 3.8/G
Freshly Squeezed Juice 鲜榨果汁	£ 30/Jug	£ 7/G
Aloe Vera 芦荟汁	£ 24/Jug	£ 3.7/G
Coca-Cola 可口可乐		£ 3.7/330ml
DietCoke 零度可乐		£ 3.7/330ml
Sprite 雪碧		£ 3.7/330ml
Lemonade 柠檬水		£ 3.7/330ml
Tonic Water 汤力水		£ 3.7/330ml
Soda Water 苏打水		£ 3.7/330ml
Ginger Ale 姜汁汽水		£ 3.7/330ml
Jia Duo Bao 加多宝		£ 4.7/330ml

Tea

PER PERSON

上等铁观音-Fine Goddess Of Mercy	£2.8
陈年普洱- Premiur Pu Er	£2.8
茉莉龙珠- Jasmine Tea	£2.8
杭白菊花-Chrysanthemum	£2.8