



**SHARING MENUS**  
**STARTING FROM 10 PERSONS**

**RMB 550 PER PERSON**

**TABLE NO 1 'SNACKS'**

**BREAD BASKET, OLIVE OIL, RILLETTE, SEAWEED TAPENADE**

**RAZOR CLAMS, CHORIZO, CORIANDER AND CHILLI  
ROASTED SCALLOP, SATAY CHICKEN, CUCUMBER  
TUNA TARTAR, AVOCADO, SESAME**

**SOLE, SQUID RICE, GARLIC PUREE, ASPARAGUS, CAULIFLOWER  
SNAPPER, RAISIN, APPLE, BROCCOLINI AND SMOKED MUSSEL VELOUTE  
MUSHROOM TEXTURES, HERB PANCAKE, DUCK EGG YOLK  
HERITAGE TOMATO AND BASIL SALAD**

**AGED BEEF SIRLOIN, POT POTATOES, SMOKED SPRING ONION  
PORK TENDERLOIN AND BELLY, BRAISED TURNIP, RADISH, LENTILS AND THYME  
BEANS, BACON AND ALMONDS  
POTATO PUREE**

**ICE CREAM AND SORBETS**

**'SHARING TABLE' DESSERTS**

**COFFEE, TEA INFUSIONS AND HOUSE SWEETS**

**WINE PAIRING PACKAGES**  
**MINIMUM 10 PERSONS, PRICE PER PERSON**

**BASIC - RMB 230 FOR 4 GLASSES (75ML EACH) FROM HOUSE WINES SELECTION  
SPECIAL – RMB 350 FOR 4 GLASSES (75ML EACH) FROM MID-RANGE SELECTION  
PREMIUM - RMB 460 FOR 4 GLASSES (75ML EACH) FROM PREMIUM SELECTION**

**\*\*WINE SELECTION TO BE RECOMMENDED BY OUR SOMMERLIER\*\***