

中秋

MID-AUTUMN FESTIVAL

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The Festival

As people throughout Asia prepare to celebrate the Mid-Autumn harvest festival beginning September 19, Chef Derrick is getting ready with the creation of his mooncake. It is a delicacy exclusive to this 3,000-year-old holiday, held at nightfall midway through the eighth lunar month, when the moon is considered to be at its most visible point. The moon is honoured through outdoor reunions, the lighting of colourful lanterns, dragon dances and of course, eating mooncakes.

Making and sharing mooncakes is one of the traditions of this festival. In Chinese culture, a round shape symbolises completeness and unity.

The Cocktail - Fly me to the Moon

The concept of our special made cocktail is representing the reunion of the Moon, the Earth, and the Universe in between.

Should you have any dietary or allergen requirements, please do inform our team.

A discretionary service charge of 12.5% will be added to your bill.

All prices are in GBP inclusive of VAT

Yu Sheng

Traditional Cantonese style raw fish salad with shredded chicken, pickled young ginger, carrot, white raddish, beetroot, cucumber and crispy rice paper

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Steamed dim sum platter

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Iberico char siu pork

with Shaoxing wine soy sauce

Wok fried Hereford beef fillet

in Mongolian barbecue sauce

Steamed halibut with pickled vegetables

in soy sauce

Wok fried pak choi with garlic and ginger

Prawn and mushroom rice with salted egg

wrapped in lotus leaf

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Chinese traditional mooncake

Choose two: custard, red bean and matcha

£65 per person

minimum two people

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