

# LONDON'S HOTTEST MENU

## 伦敦最热辣情人节菜单

### *Start the fire (Starter)*

#### 抄手 CHOO-SHOU

SICHUAN DUMPLINGS W/ MINCED CHICKEN & LOTUS ROOT  
FILLING

Paired with Domaine Lafage, 'Les Sardines', Grenache Gris  
(Roussillon/France)

### *Feel The Heat (Main)*

#### 王牌鲜椒牛肉面 XIAN-JIAO NIU ROU

WHEAT NOODLES, RED PEPPER, BEEF, PEANUTS, SPRING  
ONIONS, PICKLED GREENS

Paired with Dreamsake, Hyōgo, Daiginjo No. 1 Smooth Japanese Sake  
(Hyogo/ Japan)

### *Cool The Flame (Dessert)*

#### 冰粉 BINGFEN

HOUSE-MADE ICE JELLY, BROWN SUGAR, RAISINS, PEANUTS,  
BAKED SESAME SEEDS, FERMENTED SWEET RICE

Paired with Penfolds, 'Father' Grand Tawny Fortified Wine  
(Australia)

£25 (2 courses)

两道菜

£30 (3 courses)

三道菜

+£16.5 (2 wine pairing)

+£26.5 (3 wine pairing)

搭配两款酒

搭配三款酒

#### FOOD ALLERGIES AND INTOLERANCES

Please inform us of any allergies before ordering. We will do our best to accommodate your dietary needs.  
Please note that peanuts are used in many of our dishes, and we are unable to guarantee a completely  
peanut-free environment.

V Vegan VG Vegetarian ♡ Contains peanut sauce ♡ Peanuts can be removed