

# 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

+£16.5 (2 wine paring)

搭配两款酒

£30 (3 courses)

三道菜

+£26.5 (3 wine paring)

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