水 | The New Year's Eve Menu

£228 per person
Includes our specially curated New Year's Eve dining menu, a welcome cocktail, and a gift for each guest.

Available for parties of two or more.

Cocktail 鸡尾酒

Yuzu Sake Highball
Palmaráe gin, Akashi-Tai Yuzushu sake, Dragon Well tea, yuzu, Saicho Osmanthus sparkling tea

Small eats 小吃

水 **Crispy duck salad | 香酥鸭沙拉**
pomelo, pine nut, shallot

Steamed selection of dim sum | 精选四式点心
crystal lobster dumpling with Oscietra caviar | 黑鱼子龙虾饺
XO prawn and scallop shui mai | 海皇XO鲜虾烧卖
Dover sole with pickled chilli | 泡椒龙脷鱼蒸饺
black truffle har gau | 黑松露虾饺

Mains 主菜

Grilled Chilean sea bass in honey | 蜜汁焗鲈鱼
baby broccoli

Wok-fried lobster with XO sauce [g] **| XO酱爆炒龙虾**
asparagus

Black truffle roasted duck | 黑菌明炉烧鸭
tea plant mushroom, mountain yam

Sides 小菜

Seasonal vegetables [vg] **| 时令蔬菜**

Steamed jasmine rice [vg/g] **| 茉莉香米饭**

Dessert 甜点

Chocolate mousse | 巧克力慕斯配松露冰淇淋
truffle ice cream, black sesame praline

All prices are inclusive of VAT. A discretionary service charge of 15% will be added to your bill. Please inform your server of any allergies or dietary requirements. Alcohol- free options available

The New Year's Eve Menu *(Vegan)*

£228 per person
Includes our specially curated New Year's Eve dining menu, a welcome cocktail, and a gift for each guest.

Available for parties of two or more.

Cocktail 鸡尾酒

Yuzu Sake Highball
Palmaráe gin, Akashi-Tai Yuzushu sake, Dragon Well tea, yuzu, Saicho Osmanthus sparkling tea

Small eats 小吃

Roasted pumpkin and organic spelt grain salad | 香烤南瓜有机古麦沙拉
mango Thai chilli vinaigrette, preserved pumpkin, crispy sweet potato

Vegan dim sum [vg] | 纯素四式点心
golden squash and lily bulb [vg] | 水晶百合南瓜饺
edamame and parsnip [vg] | 欧防风翡翠上素饺
black pepper eryngii mushroom shui mai [vg] | 黑椒杏鲍菇烧卖
wild mushroom with black truffle bean curd wrap [vg] | 腐皮野菌松露饺

Mains 主菜

Stir-fried plant-based chicken and sugar snap | 黑椒炒斋鸡
black pepper, red bell pepper

Vegan XO stir-fried mushroom and pumpkin [vg] | 素XO炒杂菌南瓜
maitake, white shimeji and pioppino mushroom, black truffle

Stir-fried baby broccoli and preserved olives [vg] | 贰菘兰花苗
crispy seaweed, pine nut

Sides 小菜

Seasonal vegetables [vg] | 时令蔬菜

Steamed jasmine rice [vg/g] | 茉莉香米饭

Dessert 甜点

Exotic pavlova [vg] | 热带风情帕芙洛娃
meringue, coconut foam, mango and passion fruit sorbet

All prices are inclusive of VAT. A discretionary service charge of 15% will be added to your bill. Please inform your server of any allergies or dietary requirements. Alcohol- free options available.

The New Year's Eve Menu

Our experiences include a specially curated New Year's Eve dining menu,
a welcome cocktail, half a bottle of Champagne, an XO Espresso Martini served with dessert,
and a gift for each guest.

DYNASTY EXPERIENCE | £298 per person
NV Billecart-Salmon Le Réserve 12%, Champagne, France

IMPERIAL EXPERIENCE | £348 per person
2018 Dom Pérignon Brut 12.5%, Champagne, France

Available for parties of two or more.

Cocktail
鸡尾酒

Yuzu Sake Highball
Palmaráe gin, Akashi-Tai Yuzushu sake, Dragon Well tea,
yuzu, Saicho Osmanthus sparkling tea

Small eats
小吃

Crispy duck salad | 香酥鸭沙拉
pomelo, pine nut, shallot

Steamed selection of dim sum | 精选四式点心
crystal lobster dumpling with Oscietra caviar | 黑鱼子龙虾饺
XO prawn and scallop shui mai | 海皇XO鲜虾烧卖
Dover sole with pickled chilli | 泡椒龙脷鱼蒸饺
black truffle har gau | 黑松露虾饺

Mains
主菜

Grilled Chilean sea bass in honey | 蜜汁焗鲈鱼
baby broccoli

Wok-fried lobster with XO sauce [g] | XO酱爆炒龙虾
asparagus

Black truffle roasted duck | 黑菌明炉烧鸭
tea plant mushroom, mountain yam

Sides
小菜

Seasonal vegetables [vg] | 时令蔬菜

Steamed jasmine rice [vg/g] | 茉莉香米饭

Dessert
甜点

Chocolate mousse | 巧克力慕斯配松露冰淇淋
black sesame praline
Served with XO Espresso Martini | *Courvoisier XO, Cold Brew Coffee liqueur, espresso, vanilla*

All prices are inclusive of VAT. A discretionary service charge of 15% will beadded to your bill. Please inform your server of any allergies or dietary requirements. Alcohol- free options available

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MENU

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Two Sips Caviar Martini | *Grey Goose vodka, Noilly Prat dry vermouth, Oscietra caviar*
Golden Elixir | *Don Julio 1942 tequila, Sauternes wine, Lapsang Souchong tea, pineapple, coconut, lemon, Moët & Chandon Grand Vintage Champagne*
Champagne | *2018 Dom Perignon Champagne, 125ml*
Tequila | *Patrón El Alto tequila, 50ml**

***Subject to availability, price per person.**

New Year's Eve Collection

NEGRONI NOIR 18
Courvoisier V.S.O.P, Campari, Amaretto, Akashi-Tai Umeshu sake, Mancino Sakura vermouth, Supasawa, Port wine

LYCHEE MARGARITA 16
Patrón Silver tequila, Pomelle Aperitif, Lychee, Supasawa, coconut

YUZU SAKE HIGHBALL 19
Palmarãe Gin, Dragon Well tea Akashi-Tai Yuzushu sake, Saicho Osmanthus sparkling tea

WILDFLOWER 16
Palmarãe Gin, St-Germain Elderflower liqueur, lychee, cucumber, basil, ginger

SHANGHAI COSMO 18
Grey Goose vodka, Grand Marnier liqueur, lime Baijiu, cranberry, raspberry, pink peppercorn

POMELLE SPRITZ 16
Pomelle Aperitif, Everleaf Mountain, yuzu, kumquat, Imperial Earl Grey tea, Double Dutch soda water

PENTIRE PALOMA *(alcohol-free)* 14
Pentire Seaward, Za'atar Spice, grapefruit, agave, Saicho Osmanthus sparkling tea

VODKA AND CAVIAR

Six frozen Grey Goose Shots & 30g Sturgeon Caviar
Oscietra 138 | *Beluga* 168
Six frozen Grey Goose Altius Shots & 30g Sturgeon Caviar
Oscietra 188 | *Beluga* 218

LAST CHANGE TO TRY

NV Armand de Brignac, Ace of Spades, Gold Champagne, France
398

IN PARTNERSHIP WITH

PALMARÃE GIN PREMIER CRU

COURVOISIER