



# TING 厅

Monday-Friday 12:30-14:15

## A la Carte

### Small Plates

#### 3 Carlingford Oysters £16

Lime, Ginger, Chilli  
(H,GF,5,13)

#### Cured Tuna Wonton Tart £23

Wasabi Mayonnaise, Keta, Kaffir Lime  
(H,3,6,7,8,11,13)

#### 🌿 Satay English Asparagus £19

Satay Sauce, Puffed Black Rice, Peanuts  
(H,VE,GF,2,8,13)

#### Torched Mackerel £22

Tomato Ponzu, Pickled Mustard Seeds  
(H,GF,7,8,11)

#### 🌿 Mushroom Toast £21

Grilled Portobello, Shiitake Soy,  
Fermented Cep Powder, Sorrel  
(V,A,3,6,8,13)

### Large Plates

#### Seared Japanese Wagyu Sirloin £88

Roasted Peaches, Watercress, Wasabi  
(A,3,8,10,11,13)

#### Miso Cod £34

White Soy & Mushroom Broth, Shiitake  
(H,3,5,7,8)

#### Spiced Salmon £34

Wasabi Peas, Glazed Morel, Chicken Sauce  
(H,GF,7,8,11,12,13)

#### Cotswold Chicken £34

Summer Beans, Chicken Broth, Vietnamese Tofu  
(H,3,8)

#### Spring Lamb £42

Feta Dumpling, Lap Cheong, Cumin, Chilli Sauce  
(H,1,2,3,9,13)

#### Soy Glazed Dingley Dell Pork £36

Cutlet & Belly, Bok Choy,  
Wood Ear Mushroom Salad  
(P,A,8,10,13)

### Tataki

#### Beef Tataki £22

Soy, Hot Mustard  
(H,3,8,11,12,13)

#### Salmon Tataki £22

Torched Salmon, Mustard, Miso Sauce  
(A,GF,7,8,11,12,13)

### Sides

#### Spiced Cod & Salmon Croquettes £9

(H,3,6,7,13)

#### Chilli Garlic Wild Mushrooms £9

(VE,GF,A)

#### Baby Spinach Salad £7

(VE,3,8)

#### Spicy Broccoli £7

Chinese Chilli Oil, Confit Garlic  
(H,VE,GF)

### Asian Lunch

#### Vegetarian Shanghai Noodles £28

Wok Stir-Fried Vegetables, Fresh Shanghai Noodles  
(H,V,3,6,8)

#### Shanghai Noodles with Prawns £36

Wok Stir-Fried Vegetables, Prawns,  
Fresh Shanghai Noodles  
(H,3,4,5,6,8,9)

#### Hainanese Chicken Rice £32

Poached Corn-Fed Chicken Drizzled with Sweet Soy,  
Served with Minced Ginger Paste, Chilli & Pineapple Paste,  
Ginger-Garlic Flavoured Steam Rice,  
and Clear Chicken Broth  
(H,3,5,7,8,9,12)

#### Singapore Curry Laksa £34

Rice Noodles, Fried Fish Balls, Prawn, Chicken,  
Bean Curd Puff, Hard-Boiled Egg, Spicy Prawn,  
Coconut Broth  
(H,1,3,4,6,7,8,9)

## Desserts

#### Chocolate & Miso £12

Crunchy Cocoa Nib, Chocolate Mousse,  
Salted Toffee Crèmeux, Gold Chocolate,  
Miso Ice Cream  
(H,V,GF,6,7,8,9)

#### Coconut Dome £14

Coconut Mousse, Mango & Passion Fruit Compote,  
Matcha Ice Cream  
(H,V,3,6,9)

### To share

#### Raspberry & Lychee Pavlova £20

Raspberry Crunchy Meringue,  
Vanilla Custard, Lychee Panna Cotta,  
Raspberry Sorbet  
(H,V,GF,6,8,9)

#### Tropical £12

Pineapple Crèmeux, Vanilla Chantilly,  
Tropical Fruit, Coconut & Lime Sorbet  
(H,VE,GF,8)

#### A Selection of British Cheeses £15

(V,3,6,8,9,12)

All prices are inclusive of 20% VAT. A discretionary 12.5% service charge will be added to your bill.

The following dishes are suitable for: (H) Halal, (V) Vegetarians, (VE) Vegan, (GF) Gluten Free. The following dishes contain: (P) Pork, (A) Alcohol, (1) Nuts, (2) Peanuts or products, (3) Gluten, (4) Crustaceans, (5) Molluscs, (6) Egg or products, (7) Fish or products, (8) Soybeans or products (9) Milk or products, (10) Celery or products, (11) Mustard or products, (12) Sesame seeds or products, (13) Sulphur dioxide or products, (14) Lupin.

🌿 Rooted in Nature - Our produce and cuisine are Rooted in Nature, featuring the finest locally and ethically sourced ingredients.



# TING 厅

Monday-Sunday 18:00-22:15

## A la Carte

### Small Plates

#### 3 Carlingford Oysters £16

Lime, Ginger, Chilli  
(H,GF,5,13)

#### Cured Tuna Wonton Tart £23

Wasabi Mayonnaise, Keta, Kaffir Lime  
(H,3,6,7,8,11,13)

#### Satay English Asparagus £19

Satay Sauce, Puffed Black Rice, Peanuts  
(H,VE,GF,2,8,13)

#### Torched Mackerel £22

Tomato Ponzu, Pickled Mustard Seeds  
(H,GF,7,8,11)

#### Mushroom Toast £21

Grilled Portobello, Shiitake Soy,  
Fermented Cep Ponder, Sorrel  
(V,A,3,6,8,13)

### Tataki

#### Beef Tataki £22

Soy, Hot Mustard  
(H,3,8,11,12,13)

#### Salmon Tataki £22

Torched Salmon, Mustard, Miso Sauce  
(A,GF,7,8,11,12,13)

### Large Plates

#### Seared Japanese Wagyu Sirloin £88

Roasted Peaches, Watercress, Wasabi  
(A,3,8,10,11,13)

#### Miso Cod £34

White Soy & Mushroom Broth, Shiitake  
(H,3,5,7,8)

#### Spiced Salmon £34

Wasabi Peas, Glazed Morel, Chicken Sauce  
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#### Cotswold Chicken £34

Summer Beans, Chicken Broth, Vietnamese Tofu  
(H,3,8)

#### Spring Lamb £42

Feta Dumpling, Lap Cheong, Cumin, Chilli Sauce  
(H,1,2,3,9,13)

#### Soy Glazed Dingley Dell Pork £36

Cutlet & Belly, Bok Choy,  
Wood Ear Mushroom Salad  
(P,A,8,10,13)

### Sides

#### Spiced Cod & Salmon Croquettes £9

(H,3,6,7,13)

#### Chilli Garlic Wild Mushrooms £9

(VE,GF,A)

#### Baby Spinach Salad £7

(VE,3,8)

#### Spicy Broccoli £7

Chinese Chilli Oil, Confit Garlic  
(H,VE,GF)

## Asian Dinner

### Shangri-La Signatures

#### “Buddha’s Delight” £22

Mixed Wok Fried Vegetables and Bean Curd Puff,

Cooked in Sweet Soy Sauce

(H,VE,3,8)

#### Sweet & Sour Prawns £34

Lycbee, Pineapple, Red & Spring Onions, Fried Glass Noodles

(H,3,4,6,8,10)

#### Stir-Fried Mongolian Beef £34

Bell Peppers, Red & Spring Onions, Dried Birds Eye Chilli

(A,3,5,8,12)

#### Salt & Pepper Wok Stir-Fried Pork £32

Diced Bell Peppers, Spring Onions, Birds Eye Chilli, Garlic Flakes

(P,A,3,6,8)

#### Kung Pao Chicken £32

Chunky Diced Chicken, Szechuan Dried Chilli, Szechuan Peppercorn,

Spring Onion, Bamboo Shoots, Water Chestnuts, Cashew Nuts

(A,1,3,8,9)

### Side:

#### Jasmine Rice £9

Spring Onion, Sesame Seeds

(H,VE,12)

### Shangri-La Signatures

#### To Share:

#### Fujian Fried Rice £46

Mixed Vegetables, Scallop, Prawn, Chicken,

Duck, Ikura

(3,4,5,6,7,8,9)

#### Malaysian Fried Rice £42

Sunny Fried Egg, Spicy Fried Chicken,

Prawn Crackers, Pineapple Pickles

(H,3,4,6,7,8,9)

## Desserts

#### Chocolate & Miso £12

Crunchy Cocoa Nib, Chocolate Mousse,

Salted Toffee Crèmeux, Gold Chocolate,

Miso Ice Cream

(H,V,GF,6,7,8,9)

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Matcha Ice Cream

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### To share

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Vanilla Custard, Lychee Panna Cotta,

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Tropical Fruit, Coconut & Lime Sorbet

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