



WELCOME TO TING

Rooted in the rich traditions of Asian cooking, TING celebrates bold flavours, wok-fired techniques, and the delicate balance of spice. Our menu is a tribute to culinary storytelling, shaped by the diverse backgrounds of our chefs and inspired by the cultures, ingredients and experiences that influence their craft.

Rooted in Nature celebrates our commitment to the finest locally and ethically sourced ingredients, crafted with care to honour both flavour and sustainability.

Drawing from across Asia and beyond, each dish blends time-honoured methods with modern creativity. From the high-heat mastery of the wok to the precision of Japanese technique and the boldness of Peruvian fusion, our food reflects a dynamic interpretation of Asian cuisine.

We take pride in sourcing ingredients responsibly, working closely with local and regional producers wherever possible. From organic vegetables to sustainably caught seafood and rare cuts like Japanese Kagoshima Wagyu, each element reflects a commitment to seasonality and quality. Created for sharing, our dishes encourage connection through flavour, curiosity and craft. Whether it's your first visit or a return experience, we invite you to discover, savour and share in the journey.

GIANLUCA BARONE
Restaurant Operations Manager

ASCANIO PLACIDO
VU VAN DANG
Head Chefs

SIGNATURE MOCKTAILS

Gingerbread Fizz £15

Masala Chai Tea, Apple, Lime, Ginger Beer

Lychee Bubbles £15

Jasmine Tea, Lychee, Lemon, Soda

Tropical Sunset £15

Pineapple, Calamansi, Coconut, Sparkling Jasmine Tea

Cucumber Cooler £15

Seedlip Garden 108, Cucumber, Apple, Basil, Ginger Beer

Ruby Red £15

Raspberry, Apple, Yuzu, Basil, Soda

Blossom Spritz £15

Tanqueray 0.0% Gin, Rose Buds, Basil, Lime, Pineapple, Italian Orange

SIGNATURE COCKTAILS

Aurora Cacao £20

Below 42 Vodka, Pedro Ximénez, Mango Tea,
Chocolate Bitters, Orange

Akashi Tini £21

Roku Japanese Gin, Akashi-Tai Umeshu Plum-Infused Sake,
Regan's No.6 Orange Bitters

Silk Road Sling £22

Havana Club 3-Year-Old Rum, Cointreau, Baijiu, Lychee, Orgeat

Banana Fashion £22

Maker's Mark Bourbon Whiskey, Mr Black Coffee Liqueur, Banana

Calamansi Sour £20

Roku Japanese Gin, Cointreau, Calamansi, Honey, Lime

Havana Sunrise £19

Havana 3-Year-Old Rum, Peach-Apricot Tea, Peach Liqueur, Lime,
Passion Fruit

Umeshu Manhattan £21

Bulleit Rye Whisky, Akashi-Tai Umeshu Plum-Infused Sake, Pedro Ximénez,
Angostura Bitters

Sol Picante £20

El Rayo Plata Tequila, Chili, Cointreau, Lime

Mezcal Negroni £21

Lost Explorer Mezcal, Campari, Martini Rosso





SOMMELIER SELECTION BY THE GLASS

CHAMPAGNE

Veuve Clicquot, Yellow Label, Brut, NV 	£25
Louis Roederer, 2016	£35
Bollinger, Special Cuvée, Brut, NV 	£33

WHITE WINE

Gewürztraminer Classic, Hugel, Alsace, France (Off-Dry), 2019/2022  	£15
Domaines Ott, Clos Mireille, AOC Côtes de Provence, France, 2021 (Coravin)  	£24
Bourgogne Blanc, Cuvée des Ormes, Sylvain Dussort, 2022	£25

ROSÉ WINE

By Ott, Provence, France, 2023	£16
Domaines Ott, Clos Mireille, AOC Côtes de Provence, France, 2022 (Coravin)	£21

RED WINE

Malbec, Hunuc Reserva, Argentina, 2021	£15
Pinot Noir, Gérard Bertrand, Domaine de L'Aigle, IGP Pays d'Oc, Languedoc, France, 2022  	£18
Marqués de Murrieta Reserva, D.O.Ca. Rioja, Spain	£18



Vegan



From producer practicing sustainable/organic/biodynamic viticulture
All prices are inclusive of 20% VAT. A discretionary 15% service charge will be added to your bill.



TASTE OF Shangri-La

Experience an unparalleled blend of authentic and modern Asian cuisine. Our goal is to connect you with our heritage through rich, flavourful aromas that will captivate your palate.

£89 PER PERSON

SMALL PLATES

Choose Two

Hand-Dived Scallop

Moilee Curry Sauce, Shaved Coconut, Lime (H, 5, 9, 11)

Additional £4pp

Crispy Vegetarian Spring Rolls

Seasonal Vegetables, Glass Noodles, Sweet & Sour Sauce (H, VE, 3, 8, 12, 13)

A5 Kagoshima Wagyu Skewer

Glazed Wagyu Skewer, Shiso, Black Garlic Mayonnaise (H, 3, 6, 8, 9, 10, 11, 13)

Additional £17pp

Grilled Vietnamese Pork Rolls

Minced Pork, Garlic, Shallot, Lemongrass Wrapped in Betel Leaf, Served with Homemade Fish Sauce (P, 2, 7, 13)

Crispy Prawn Toast

Peanut, Chilli, Ginger, Sheng Sesame Sauce (H, 2, 3, 4, 6, 8, 12, 13)

Vietnamese Mango Salad

Coriander, Shiso Leaf, Spring Onion, Lemongrass Dressing (H, VE, 2, 8, 13)

LARGE PLATES

Choose Two

Char Siu Pork Belly

Salt & Vinegar Pork Crackling, Chives (P, 3, 8, 12, 13)

Vegan Mapo Tofu

Clearspring Organic Tofu, Shiitake Mushrooms, Sichuan Pepper (H, VE, 8)

Wok-Fried Prawns

Chilli, Garlic Butter (H, 4, 6, 7, 9)

RAW

Choose One

Spicy Tuna Tartare

Sriracha Dressing, Sesame Seeds, St. Ewe's Egg Yolk (H, 3, 6, 7, 8, 12, 13)

Cured Loch Duart Salmon

Ginger, Oyster Sauce, Keta Caviar (A, 3, 6, 7, 8, 11, 13)

Dry-Aged Beef Tataki

Jeow Som Dressing, Peanuts & Coriander (H, 2, 3, 7, 8, 12, 13)

Wok-Fried Beef

Ginger, Onion, Black Pepper Sauce (H, 3, 5, 6, 7, 8, 12)

Paneer Makhani

Paratha, Lime Pickle (V, H, 1, 3, 9, 11, 13)

Pan-Fried Five-Spice Lamb Cutlets

Asian-Style, Bok Choy, Plum Sauce (H, 8, 12, 13)

Additional £17pp

Wok-Fried Spicy Sea Bass

Onion, Chilli and Dill (H, 3, 4, 5, 6, 7, 8, 12)

SIDES

Choose One

Bok Choy

Soy Truffle Dressing, Crispy Garlic (H, VE, 8, 10, 13)

Traditional Japanese Potato Salad

Bonito, Roscoff Onion, Cucumber, Salmon Roe (H, 3, 6, 7, 8, 11, 13)
Vegetarian option available

Autumn Salad

Spiced Pumpkin, Kalette & Chestnut (V, H, 1, 8, 13)

SERVED WITH

Shang Egg Fried Rice

Chinese Cabbage, Organic Eggs, Peas (V, H, 6, 8)

DESSERTS

Shang Sweet Selection

Organic Fig Tart

Ginger and Cardamom (V, H, 3, 6, 9)

Matcha-Misu

Matcha-Infused Ladyfingers, Organic Mascarpone (H, V, 3, 6, 9)

Profiteroles

Hazelnut Praline, Bergamot, Green Shiso (H, 1, 3, 6, 7, 9)



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The following dishes are suitable for: (V) Vegetarians (H) Halal. The following dishes contain: (P) Pork, (A) Alcohol, (I) 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