

QĪNMI LUNCH MENU

with our heritage through rich, flavourful aromas designed to captivate your palate

£ 59 PER PERSON

AVAILABLE MONDAY TO FRIDAY | 12:30PM - 2:15PM INCLUDES ONE GLASS OF WINE

WINE SELECTION

Grüner Veltliner 'Friendly', Laurenz V, Kremstal, Austria, 2020 Belguardo Rosé, Tuscany, Italy, 2023 Nero d'Avola, Mazzei 'Zisola', Noto Rosso DOC, Sicily, Italy, 2020

SMALL PLATES

Choose two per table

Dry Aged Beef Tataki \(\)Jeow Som Dressing, Peanuts & Coriander, Papadoms (H, 2, 3, 7, 8, 12, 13)

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

Cured Loch Duart Salmon 🔭

Ginger, Oyster Sauce, Keta Caviar (A, 3, 5, 6, 7, 8, 11, 13)

Vietnamese Mango Salad 🔭

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

LARGE PLATES

Choose two per table

Paneer Makhani

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

Wok-Fried Chicken Chilli, Lemongrass, Homemade Satay Sauce (H, 3, 5, 6, 7, 8, 12)

Vegan Mapo Tofu 🔭

Clearspring Organic Tofu, Shiitake Mushrooms, Sichuan Peppercorn (H, VE, 3, 8)

Wok Fried Prawns

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

SERVED WITH

Bok Choy 🔭

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

Shang Egg Fried Rice

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

DESSERTS

(Optional Add-On)

Matcha-Misu – £15 🔭

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

Exotic Pavlova – £15 🛣

Mango, Pineapple, Makrut Lime, Sticky Rice Ice Cream (VE, H, 12)

Cheese Selection - £27

Chef's Selection of the Day, Crackers, Seasonal Jam, Grapes (V, H, 3, 6, 8, 9, 13)

Selection of Ice Cream & Sorbet - £3 per scoop