


KUDOS



**Our menu contains allergens,
If you suffer from a food allergy
or intolerance
please let a member of the restaurant team
know upon placing your order.**

**All dishes within a course are served when ready
and may not arrive at the same time.**

**Please notify your waiter if you have an order of
service preference.**

No added MSG has been used in the preparation of this menu

All prices are inclusive of VAT.

**A discretionary service charge of 10% will be
added to the total bill.**

God bless you

平安天 *Time-Honored Classic* Starter



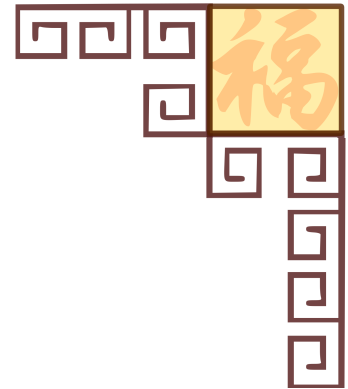
- Tea leaves smoked chicken £ 15
- Shanghainese crispy chicken wonton £ 12
- Phoenix & Dragon on nest £ 14
- Kung po stick vegetable roll £ 10
- Beef juliennes, papaya, sweet chili glaze £ 18
- Crispy seaweed dumpling £ 11
- Spicy soft crab with soya crumble £ 17
- Autumn moon banana prawn £ 16
- Cuttlefish, herbal oil, salt, pepper £ 14
- Butterfly sesame prawn £ 15
- Golden crispy tofu £ 17

山水地 *Momento Classic* Second course

- ◇ Minced savory chicken gem lettuce wrap £ 22
- ◇ Shredded aromatic duck salad, sweet chili, plum sauce dressing £ 25
- ◇ Aromatic duck roll, young ginger & turmeric sauce £ 21
- ◇ Buddhist Monks vegetable blessings £ 23

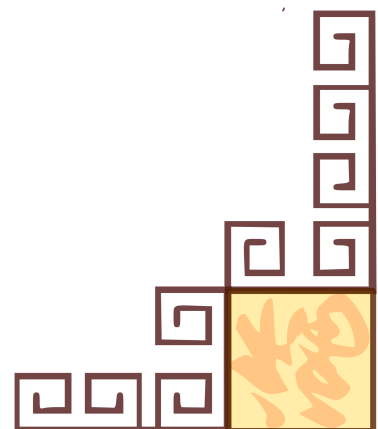


恋心人 **Intricate Classic**
Main Course



Seafood

- Pan-fried seabass, ginger, herbal oil £ 35
- WoK-fried minced seafood with lettuce £ 26
- Sweet & sour glazed king prawn, pomelo £ 23
- Shanghai style king prawn, baby broccoli £ 21
- Dry-fried Szechuan aromatic prawn,
fragrant chili, cashew nuts £ 25
- Kudos classic king scallop, zaino courgette £ 28
- Dry-fried Monk fish tail, herbs, chili pepper £ 27
- Cantonese bamboo prawn £ 21
- Wok-fried cuttlefish, shiitake mushroom £ 23
- Fresh crabmeat with asparagus £ 25

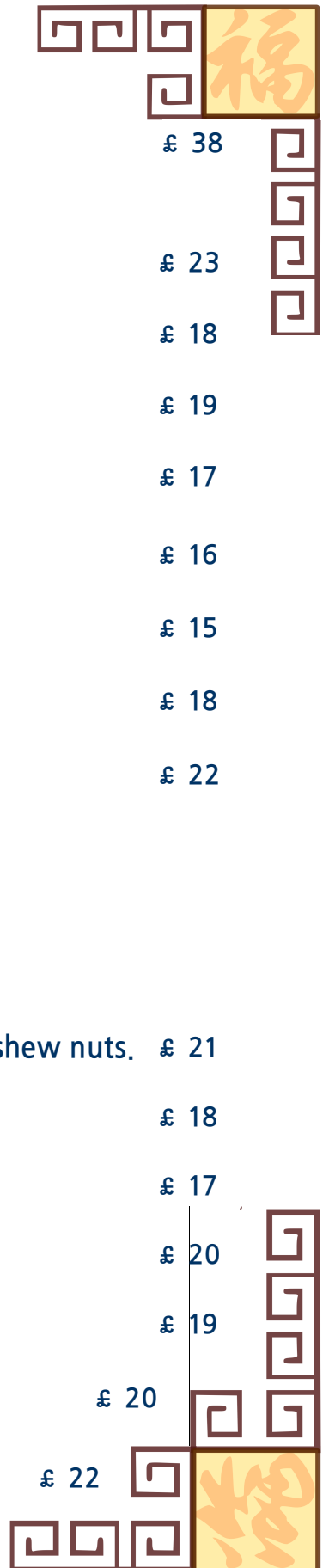


Meat

- Kudos style premium British ribeye beef, szechuan peppercorn £ 38
- Work-fried beef with shiitake mushroom £ 23
- Stir-fried beef, fragrant garlic, black bean £ 18
- Work-fried beef in abalone sauce £ 19
- Stir-fried minced beef, leek, pine nuts, wolfberry £ 17
- Classic Sweet & Sour pork, fresh pineapple £ 16
- Sautéed pork ribs, pear seasoned, black vinegar £ 15
- Spicy minced pork with four seasons green beans £ 18
- Succulent char siu pork, lotus roots, lily bulbs, capsicum, osmanthus flower honey. £ 22

POULTRY

- Posh wife chicken, fermented yellow bean, sesame, cashew nuts. £ 21
- Shanghai style crispy chicken, sweet spicy sauce. £ 18
- Mapo chicken tofu, our miso. £ 17
- Wok-fried chicken fillet, peanut and coconut sauce. £ 20
- Cantonese crispy lemon chicken £ 19
- Wok-fried peking duck, mongetout £ 20
- Sautéed duck, bamboo shoots, water chestnuts, aged orange peel seasoned £ 22



Vegetable, tofu

- Four seasons green beans, chili and garlic £ 8
- Stir-fried zaino courgette , baby sweetcorn, £ 8
- Poached snow cabbage in oyster sauce £ 8
- Wok-fried lotus roots, water chestnuts £ 9
- Baby broccoli, ginger, soya bean sauce £ 9
- Pak choi with golden garlic £ 9
- Stir-fried asparagus butter sauce £ 10

Rice & noodles

- Perfumed jasmine rice, steamed £ 5
- Work-fried egg rice £ 6
- Shanghai style rice noodles, egg, chili £ 8
- Stir-fried egg noodles with bean sprouts £ 7
- Crispy angel hair noodles, spring onion oil, herbal sauce £ 9

