

WINE PAIRING MENU

An optional 12.5% service charge will be added to your bill.

All menu including coffee, tea and water.

If you suffer from any allergens or food intolerances and wish to find out more about the ingredients we use, please inform your server or a member of staff.

(V) Vegetarian

(S) Spicy

(N) Nuts

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**CHINO PLATED MENU
48 HOUR PRE ORDER**

£72.50 PLATED MENU

STARTER

Ceviche Mixto, Sea bass, Prawns, Calamari,
Avocado Lime Dressing

WINE PAIRED

Shirakaberuga Mio - Sparkling Sake
Japan

MAIN

Oven Roasted Baby Chicken, Bok Choi,
Light Teriyaki Sauce
Jasmine Rice

WINE PAIRED

Durbanville Hills
Chardonnay, South Africa

DESSERT

Exotic Fruit Platters

WINE PAIRED

Château Du Seuil
Cérons, France

£85.50 PLATED MENU

STARTER

Tuna and Avocado Tartar,
Wasabi Ponzu

WINE PAIRED

Louise Jadot Cellier De La Sablière
Chablis, France

MAIN

Slow Cooked Prime Short Ribs, Teriyaki
Sauce
Crispy Cassava

WINE PAIRED

Salentein Barrel Selection
Malbec, Argentina

DESSERT

Salted Caramel Banana Mousse

WINE PAIRED

Plum Wine(Kishu Ume)
Japan

£107.50 PLATED MENU

STARTER

Beef Salad, Coriander, Mint, Chilli, Shallots,
Cucumber, Red Onion

WINE PAIRED

Atamisque Serbal
Cabernet Franc, Argentina

MAIN

Chilean Sea bass, Smoked Chipotle,
Tenderstem Broccoli
Jasmine Rice

WINE PAIRED

Vidal
Sauvignon Blanc, New Zealand

DESSERT

Chocolate Fondant, Pear Sorbet, Amaretto
Crunch

WINE PAIRED

Graham's Vintage
Port, Portugal