

# TĪNG厅

Monday-Sunday 12:00-14:30 / 17:00-22:30

# Shangri-La Signatures

# Small Plates

**Beef Tartare** *1*,14

Truffle Mayonnaise, Egg Yolk, Bread Cracker (3,6,11,13)

Fishman's Platter £20

Spiced Mackerel Tartare, Fish Head Terrine, Sea Trout Pastrami

(3,7,8,11,13)

Goat's Cheese Tart £16

Pear, Radicchio, Honey (H,V,3,9,11,13)

Lobster Benedict £24

Wholemeal Crumpet, Spiced Butter (A,3,4,9,11,13)

Braised Rabbit Croquettes £18

Sorrel Mayonnaise (H,3,6,9,13)

## Large Plates

Heritage Carrots £21

Coriander Salsa, Pistachio Dukkah (H.VE.1.13)

Prawn Tortellini £25

Sea Herbs, Green Harissa (H,3,4,6,7,9,13)

Cornish Halibut £29

Bordelaise Sauce

(H,7,9,13)

Lamb Rump £26

Lamb Scrapple, Lamb Sauce, Olive Purée (H,3,9,13)

Roast Chicken Breast £25

Sage & Onion Stuffing, Caramelised Onion Purée (H,3,6,9,13)

## Asian Menu

**British Menu** 

#### **Small Plates**

Thai Spiced Crab Tart £18

Fermented Radish, Lime (H,3,4,6,9,11,13)

Sichuan Braised Beef Short Rib £18

Soy, Sorrel, Tofu (2,3,5,7,12)

Tuna & Salmon "Taco" £18

Spring Broth, Seaweed Taco, Tofu (H,3,4,7,8,12)

Spiced Young Globe Artichokes £14

Miso "Mayonnaise", Coconut, Sorrel (H,VE,3,6,8,13)

# Large Plates

Crispy Vegetable Pancake Roll £22

Radish, Tea Pickles, Sichuan Sauce (VE.3,6,8,10,13)

Seared Japanese Wagyu (100g) £92

"Sukiyaki" Japanese broth served with soba noodles, sliced wagyu, Chinese leaf and drunken mushrooms. (A.3,8,10,13)

Vietnamese Pho £38

Grilled Tiger Prawn, Red Mullet, Braised Octopus, Pho Noodles (3,4,5,6,7,8,12,13)

Aromatic Duck £52

Half Crispy Duck, Hoisin, Iceberg, Cucumber, Orange, Spring Onion (3,8,12,13)

Sticky Glazed Pork Belly £32

Tom Yum, Mango, Papaya (P,3,4,7,8,12,13)

## Vegetables

Tenderstem Broccoli £8

Anchovy Ketchup, Black Olive, Hazelnuts (H,1,7,8,11,13)

New Potatoes £5

Sour Cream, Chives
(H,V,9)

Cauliflower Cheese & Truffle Croquette  $\not \le 9$ 

(H,V,3,6,9)

Heritage Tomato Salad £7

Peach, Basil (H,VE,13)

French Fries £5

Katsu Ketchup

(H,VE,3,8,9,13) **Broad Beans** £7

Peas, Heritage Radish, Stewed Onions
(H,V,9)

Heritage Baby Beetroots £,7

Radicchio, Hazelnut, Vegan Cream Cheese
(H,VE,1,8)

## **Small Plates**

Wonton Soup £15

Chicken & Prawn Dumplings, Clear Chicken Broth, Black Fungus, Fried Shallots, Chiu Chow Chilli Oil (P,3,4,6,7)

**Bok Choy** £8

Mushroom "Oyster" Sauce

(H,3,8,12) **Large Plates** 

Pad Thai ∫28

Wok Fried Rice, Flat Noodles, King Prawns,

Salted Radish, Chinese Chives,

Bean Curd Puff, Bean Sprouts, Carrots

(H,1,2,3,4,5,6,7,8,12**)** 

Shanghai Noodles £32

Wok Fried Vegetables (H,V,3,6,8,12)

Hainanese Chicken Rice £32

Poached chicken drizzled with sweet soy served with minced ginger, chilli, pineapple and ginger flavoured rice.
(H,3,4,5,6,7,8)

Malaysian Fried Rice £28

Sunny Fried Egg, Spicy Fried Chicken, Prawn Crackers, Pineapple, Pickles

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

**Beef with Black Bean Sauce** £32 Fillet Tails, Onion, Green Pepper, Jasmine Rice, Spring Onions,

Sesame Seeds (1,3,4,8,12)

Singapore Curry Laksa £24

Rice Noodles, Fried Fish Balls, Prann, Chicken, Bean Curd Puff, Hard-boiled Egg, Spicy Coconut Broth (H,3,4,5,6,7,8,12)

#### Desserts

Strawberry Pavlova (Serves 2) £20 (V,6,7,9)

Organic Balinese Vanilla & Pecan £12

Pecan Sponge, Vanilla Mousse (H,1,3,6,7,8,9)

Cherries & Pistachio £10

Pistachio 'Ice Cream' (VE,A,GF,1)

Rice Pudding £12

Apricot, Thyme Compote (H,V,3,6,9)

British Isles Cheese Platter £15

Gooseberry Chutney, Rosemary Bread, Spicy Crackers (A,3,6,9,12,13)

Chocolate and Banana Tart £10  $\,$ 

Grue de Cacao Ice Cream (H,3,6,7,8,9)