



招牌菜	CHAI WU SIGNATURE DISHES			汤类	SOUP
北京烤鸭	Beijing duck	(Whole) £98 (Half) £59		阿拉斯加帝王蟹肉玉米汤	Alaskan king crab & sweet corn soup £17
	<i>Our traditional Beijing duck can be enjoyed in a variety of ways</i> <b>First serving:</b> Fresh pancakes and mantou buns served with fresh pickled radish, cucumber, plum sauce, hoisin sauce, Szechuan sauce and garlic truffle oil <b>Second serving:</b> The balance of the duck can be used to make one of the two options below <b>Option 1:</b> Minced duck with lettuce wrap <b>Option 2:</b> Duck fried rice			海鲜酸辣汤	Hot and sour soup £16 <i>Tiger prawn, chicken, tofu, cloud ear mushroom</i>
韩式风味龙虾	Korean lobster	£88		日本真姬菇豆腐汤	Tofu with shimeji mushroom clear soup £16
香辣烧酱银鳕鱼	Baked black cod with spicy barbecue sauce	£45		烧烤类	CHARCOAL GRILL
香槟蜜汁烤鲈鱼	Chilean sea bass with champagne and honey sauce	£45		日本雪花神户牛肉	Japanese miyazaki striploin of beef (l50g) £179
辣汁蟹肉球	Singapore Alaskan king crab meat	£41		和风神户牛排	Wagyu Steak £99 <i>Sirloin (200g) served with wafu sauce</i>
豆豉酱炒牛仔肉	Stir fried veal steak & black bean sauce	£40		炭烧海鲜拼盘	Mixed seafood grilled platter (p/p) £145 <i>Half Lobster, tiger prawn, king scallop, Alaskan king crab legs</i>
特色三味鲈鱼	Sea bass with 3 flavoured sauce	£38		苏格兰龙虾	Grilled lobster with caviar (Whole) £150 (Half) £80
椰蓉虾	Coconut prawns	£35		甜酱油银鳕鱼	Grilled black cod glazed with sweet soya sauce £45
糖醋鸡块配火龙果	Sweet and sour chicken served in a dragon fruit	£30		碳烧三文鱼	Grilled salmon £38
四川辣子鸡	Stir fried chicken with Szechuan sauce	£29		串烧神户牛柳	Wagyu beef skewer £38
握寿司/刺身	NIGIRI & SASHIMI	Nigiri (1 piece)	Sashimi (4 pieces)	老虎虾	Grilled wild tiger prawn £38
带子	Hotate - King Scallop	£4	£12	阿拉斯加帝王蟹腿	Grilled Alaskan king crab legs £35
三文鱼	Sake - Salmon	£4.5	£13.5	川味烤羊排	Grilled lamb cutlet with Szechuan sauce £32
金枪鱼	Maguro - Tuna	£4.8	£15.8	烤童子鸡	Grilled red bean and miso marinated baby chicken £29
黄尾鱼	Hamachi - Yellow Tail	£5.5	£16.5	帶子王	Grilled king scallop £19 <i>The above dishes can be served with a choice of the following sauces: Ginger salsa / Garlic butter / Black bean sauce/ Szechuan sauce</i>
飞鱼籽	Tobiko - Fly fish roe	£5.8	£16.5	鸡肉沙爹	Grilled chicken satay £16 <i>Served with peanut sauce</i>
烧鳗鱼	Unagi - Grilled eel	£6.8	£19.5	点心类	DIM SUM
三文鱼籽	Ikura - Salmon roe	£6.8	£19.5	点心拼盘	Steamed dim sum platter £39 <i>A selection of Chai Wu dim sum including crab meat seafood spinach, crystal sea bass with gold leaf, lobster topped with caviar, prawn with black truffle, vegetarian, scallop and prawn XO shao mai. *Please ask server for sharing dim sum platter option</i>
葱花金枪鱼	Negitoro - Tuna belly	£7.5	£16.8	龙虾鱼子酱饺	Lobster dumplings topped with beluga caviar £19
海胆	Uni- Sea urchin	£8.8	£23.5	XO酱帶子虾烧卖	Scallop & prawn shao mai with XO sauce £19
金枪鱼腩	Otoro - Fatty tuna	£9.5	£26.5	蟹肉海鲜菠菜饺	Crab meat & seafood spinach dumplings £19
传统寿司卷	TRADITIONAL MAKI ROLL			智利鲈鱼金叶饺	Crystal sea bass with gold leaf dumplings £18
加州卷	California Roll		£16	黑松露虾饺	Prawn dumplings with black truffle £18
黄瓜卷	Cucumber Roll		£12	韭菜虾饺	Chinese chives prawns dumplings £18
素食卷	Vegetarian Roll		£12	蒜葱鸡肉饺子	Chicken dumplings with garlic sauce and spring onion £17

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Please advise us of any dietary requirements.

A discretionary 12.5% service charge will be added to the total bill. Vat is charged at the applicable rate.

鱼子酱和寿司	CAVIAR & SUSHI MAKI ROLL	
奥西特拉鱼子酱	<b>Oscietra caviar, spiced crème fraiche</b> <i>Served with Chai Wu crackers and black pepper</i>	£179
帝王拼盘	<b>Emperors choice</b> <i>Selection of the finest sushi &amp; sashimi Selection of 10 gold leave sashimi (otoro, salmon, yellowtail, maguro, scallop). Selection of 10 nigiri (caviar, otoro, yellowtail, salmon, wagyu beef) with lobster tempura roll &amp; Alaskan king crab roll</i>	£159
招牌刺身拼盘	<b>Mixed sashimi platter</b> <i>Fatty tuna, salmon, yellowtail, scallop and maguro</i>	£85
龙虾天妇罗寿司卷	<b>Lobster tempura maki roll</b> <i>Deep fried tempura lobster roll with avocado, cucumber, asparagus, chives, topped with black tobiko, unagi sauce and yuzu mayonnaise</i>	£38
哈罗斯特色寿司卷	<b>Harrods special roll</b> <i>Fresh snow crab, avocado &amp; spicy mayonnaise roll, topped with chopped scallops, orange black caviar and spring onion</i>	£29
三文鱼寿司卷	<b>Seared salmon maki roll</b>	£28
鳗鱼牛油果寿司卷	<b>Unagi and avocado maki roll</b>	£28
招牌特色寿司卷	<b>Chai Wu special roll</b> <i>Spicy tuna roll topped with chopped tuna belly, spring onions and mayonnaise sauce</i>	£26
鲜虾天妇罗寿司卷	<b>Crispy tiger prawn maki roll</b> <i>Deep fried tempura prawn roll with avocado, chives, ohba leaves, black and white sesame seeds, shichimi powder and unagi sauce topped with green tobiko and yuzu mayonnaise</i>	£24
软壳蟹寿司卷	<b>Spider Maki roll</b> <i>Deep fried soft shell crab roll with avocado, ohba leaves, cucumber, orange tobiko served with spicy mayonnaise and unagi sauce</i>	£21
特色小吃	SMALL DISHES	
鲜虾天妇罗	<b>Prawn tempura with orange ponzu</b>	£28
鳗鱼糯米饭	<b>Grilled barbecue eel with rice</b>	£26
避风塘智利鲈鱼球	<b>Deep fried Chilean sea bass</b> <i>With garlic, chilli and peppers</i>	£25
虾米花	<b>Popcorn shrimps</b> <i>With creamy spicy dressing</i>	£24
避风塘软壳蟹	<b>Tempura soft shell crab</b> <i>With creamy spicy sauce</i>	£21
神户牛肉泡芙	<b>Wagyu puffs</b>	£19
川味椒盐鲜鱿	<b>Salt &amp; pepper squid</b> <i>With chilli &amp; Szechuan peppercorns</i>	£19
熏鸡丝	<b>Crispy smoked chicken</b>	£18
芝麻鲜虾春卷	<b>Prawn spring rolls with sesame seeds</b> <i>And served with sweet chilli sauce</i>	£16
香酥鸭春卷	<b>Aromatic duck spring roll</b> <i>Served with hoisin sauce</i>	£15
沙拉类	SALAD	
阿拉斯加帝王蟹肉牛油果沙拉	<b>Alaskan king crab and avocado salad</b>	£32
黄尾鱼生鱼片	<b>Hamachi Carpaccio</b> <i>Thinly sliced yellow tail served with Japanese dressing</i>	£26
秘汁生鱼片沙拉	<b>Ceviche salad</b> <i>Finely diced fresh salmon and tuna topped with chef's special dressing</i>	£26
香酥鸭沙拉	<b>Crispy duck salad</b> <i>Crispy duck, micro leaves, sweet tamarind dressing topped with pomegranate seeds</i>	£25

主食(米饭,面)	RICE & NOODLES	
姜葱龙虾面	<b>Stir fried Lobster noodles</b> <i>With ginger and spring onions Selection of noodles: Shanghai fresh noodle or crispy egg noodle</i>	£68
阿拉斯加帝王蟹肉蛋白炒饭	<b>Alaskan king crab with egg white fried rice</b>	£36
特色海鲜炒面	<b>Seafood noodles</b> <i>Scallops and tiger prawns Selection of noodles: Shanghai fresh noodle or crispy egg noodle</i>	£28
广式海鲜炒米粉	<b>Cantonese-style vermicelli noodles with seafood</b>	£28
招牌炒饭	<b>Chai Wu fried rice</b> <i>Prawns, scallops &amp; fresh vegetables</i>	£25
蛋炒饭	<b>Egg fried rice</b>	£7
泰国香米饭	<b>Steamed jasmine rice</b>	£5

素食菜单	VEGETARIAN MENU	
蚝油豆腐	<b>Braised tofu</b> <i>With vegetarian oyster sauce</i>	£30
香菇芦笋	<b>Stir fried asparagus</b> <i>With shitake mushroom</i>	£30
招牌素沙拉	<b>House salad with yuzu mayo</b>	£22
黑松露蒜蓉小白菜	<b>Chinese pakchoi black truffle</b> <i>And garlic sauce</i>	£21
海带丝沙拉	<b>Seaweed salad</b>	£15
天妇罗(素)	<b>Avocado, red pepper, sweet potato, mushroom tempura</b>	£15
烤芦笋香菇棒	<b>Grilled asparagus</b> <i>With Chinese mushroom</i>	£12
素春卷	<b>Vegetarian spring rolls</b>	£12
素酸辣汤	<b>Vegetarian hot and sour soup</b>	£10
斋饺	<b>Vegetarian dumplings</b> <i>Bamboo, mushrooms &amp; mixed vegetables</i>	£10
海盐蒸毛豆	<b>Steamed edamame with sea salt</b>	£10

纯素菜单	VEGAN MENU	
炒杂菌	<b>Stir fried exotic wild mushrooms</b> <i>With truffle</i>	£30
麻婆豆腐	<b>Stir fried tofu</b> <i>With chilli garlic, mixed peppers, green peas and spring onion</i>	£23

甜品	DESSERTS	
甜点拼盘	<b>Chai Wu dessert platter</b>	£26
绿茶巧克力熔岩蛋糕配红豆覆盆子雪糕	<b>Green tea chocolate fondant</b> <i>With anko and raspberry ice cream</i>	£16
是日甜品	<b>Dessert of the day</b>	£13
自制雪糕(无麸质/3球)香草	<b>Chai Wu home made ice cream</b> <i>(Gluten free / 3 scoops) Vanilla</i>	£9
红豆覆盆子	<b>Anko and raspberry</b>	
自制雪葩(无麸质/3球)椰子热情果	<b>Chai Wu home made sorbet</b> <i>(Gluten free and dairy free / 3 scoops) Coconut and passion fruit</i>	£9
番石榴草莓	<b>Guava and strawberry</b>	

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