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BOTTOMLESS BRUNCH MENU

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

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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CLASSIC

40PP

Select one main course

CRISPY DUCK PANCAKES

Chilli, cucumber, spring onions, hoisin sauce

RED CHICKEN CURRY ^(S)

Crispy Vegetables

SEARED SALMON

Edamame purée, shisho leaf, miso, pomegranate

LUXE

50pp

Select one main course

BEEF SHORT RIBS

Teriyaki sauce

CASTERBRIDGE SIRLOIN 180G

Served on hot rocks, soy, mirin, garlic

DUCK BREAST ^(S)

Aji Amarillo miso marinade, marjoram, lime

IMPERIAL

60PP

Select one main course

**CASTERBRIDGE SIRLOIN
300G**

Served on hot rocks, soy, mirin, garlic

BLACK COD

Spicy miso

LOBSTER

Chilli and yuzu hollandaise

After brunch we want to exclusively invite you to have complimentary tea or coffee with chocolate truffles on the 12th floor of our Executive Lounge & enjoy iconic views of London.

ALL MAIN COURSES SERVED
WITH CASSAVA CHIPS AND
JASMINE RICE