

SHAN SHUI SOCIAL

- London -



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小山水

Cocktails | Dim Sum | Roast Meats

CHRISTMAS
SET MENU

Our menu items may contain common allergens such as gluten, dairy, eggs, soy, nuts, peanuts, or shellfish. While we take precautions to prevent cross-contamination, our food preparation areas are not entirely allergen-free.



Please inform a member of staff if you have a food allergy or special dietary needs.

A discretionary 12.5% service charge will be applied to the final bill.

CHRISTMAS SET MENU

£35.95 PER PERSON

Choice of 1 item per category

ADD £10 FOR OUR FESTIVE DRINKS UPGRADE

First glass of sparkling wine on us + your choice of one Moutai cocktail.

Additional Moutai cocktails at £10 each

Choice of Appetisers

APPETISERS

Dim Sum Assortment (4 pcs)

点心拼盘

Har Gao Shrimp Dumplings, Siu Mai Prawn & Pork Dumplings, Spinach Prawn Dumplings and Shrimp & Scallop Dumplings.

Crispy Wontons (5 pcs)

金脆炸云吞

Deep-fried crispy pork and prawn dumplings.

Cuttlefish Dough Sticks (6 pcs)

墨鱼滑酿油条

Crispy and fluffy dough fritters stuffed with cuttlefish.

Chef Jason Li's Shredded Tofu Salad (Vg)

凉拌干丝

Shredded tofu skin tossed with sesame oil, chilli oil, Sichuan pepper, vinegar and soy sauce.

Sichuan Hot and Sour Soup (Vg Option)

四川酸辣汤 (可素)

Superior thick stock with chicken, tofu, wood ear mushrooms, egg drop and bamboo shoots.

Choice of Mains

MAINS

Salted Egg Prawns

金沙虾球

Deep-fried prawns tossed in creamy salted egg sauce.

Claypot Three Cup Chicken

三杯鸡煲

Wok-simmered chicken in a three cup reduction of soy sauce, sesame oil and rice wine.

Black Pepper Ribeye Beef

黑椒肉眼牛

Beef slices wok-fried with crushed black pepper and bell peppers.

Braised Tofu and Mushrooms (V)

红烧香菇豆腐

Wok-braised tofu and rehydrated mushrooms served on a bed of pak choy.

Cantonese Roast Duck (Quarter)

烧鸭 (四分之一只)

2 day dry-aged Irish duck marinated in a traditional Cantonese recipe and roasted.

Choice of Staples

STAPLES

Jasmine Rice (Vg)

白米饭

Egg Fried Rice (V)

蛋炒饭

Yang Chow Fried Rice + £6.00

扬州炒饭

Wok-fried rice with prawns and cubed char siu.

Choice of Desserts

DESSERTS

Mango Pomelo Sago (V)

杨枝甘露

Diced mango, pomelo and sago served in a creamy milk concoction.

Fried Sweet Potato Balls

炸紫薯丸子

Deep-fried sweet potato balls served with condensed milk on the side.

Mango Pudding (V)

芒果布丁

A tropical and refreshing pudding made with ripe, fragrant mangoes and milk, topped with fresh diced mango and evaporated milk.

FESTIVE DRINKS UPGRADE

First glass of sparkling wine on us + choice of any Moutai cocktail

Additional Moutai cocktails at £10 each.

COCKTAILS

Forbidden Orchard

An exotic and bold Moutai Prince cocktail infused with a vibrant flavour of passion fruit, coconut cream, lime juice and lychee juice.

Blush of Dawn

Refresh your palate with this zesty cooler, a vibrant blend of Moutai Prince and grapefruit and lime juices, topped with sparkling water.

Moutai Lychee Martini

Experience a luxurious twist on the classic martini, where the rich flavours of Moutai Prince, meld beautifully with sweet lychee liqueur and fresh lychee juice.