



蘭亭叙
BLUE PAVILION





Welcome to Blue Pavilion Restaurant, where culinary artistry and cultural heritage unite to create an unforgettable dining experience.

Indulge in the finest ingredients and time-honoured techniques as our skilled chefs present a symphony of flavours that celebrate the essence of East Asian cuisine.

Join us on a gastronomic adventure like no other, as we invite you to savour the art, passion, and tradition of East Asian premium oriental dining.



Prices include VAT at the current rate.

A discretionary service charge of 12.5% will be added to your bill.



Our Signature

V

Vegetarian

N

Contains Nuts

At Blue Pavilion, your dining experience is of utmost importance to us.

Please inform our staff of any food intolerances or allergies you may have, as we take extra care to prevent cross-contamination and accommodate dietary requirements. Our Gluten-Free and Vegan Menus are available upon request.

While we follow strict protocols, please aware that allergenic ingredients may be present.

Consuming raw or undercooked meats, seafood, or shellfish may increase your risk of food-borne illness.

Kindly note that our menus are subject to change to offer the freshest seasonal produce for our esteemed guests.







A LA CARTE



GBP

SOUP 汤

大虾酸辣汤	King Prawn Hot and Sour Soup	8
蟹肉玉米汤	Crab Meat Sweet Corn Soup	8
斋酸辣汤	Vegetarian Hot and Sour Soup (V)	7

DIM SUM 点心

Supreme Dim Sum

至尊点心拼	Supreme Dim Sum Platter (8 pieces) ❀	18
西班牙黑毛猪小笼包	Iberico Xiao Long Bao (3 pieces)	9
黑金虾饺	Black Gold King Prawn Ha Gau (3 pieces)	9
叉烧包	Blue Pavilion Char Siu Bao (3 pieces)	9
西班牙黑毛猪烧卖	Iberico Siu Mai (4 pieces)	10
XO酱元宝带子饺	Yuanbao Scallop Dumplings with XO Sauce (3 pieces)	10
日本和牛饺	Japanese Wagyu Beef Dumplings (3 pieces)	12

Classic Steamed Dim Sum

斋点心拼	Vegetarian Mixed Dim Sum Platter (V) (6 pieces)	12
菠菜饺	Spinach Dumplings (V) (3 pieces)	8
野生菌饺	Wild Mushroom Dumplings (V) (3 pieces)	8
甜毛豆饺	Sugar Snap Peas and Edamame Dumplings (V) (3 pieces)	8

Classic Baked Dim Sum

港式蛋挞	Hong Kong Egg Tarts (3 pieces)	9
日本和牛酥	Japanese Wagyu Beef with Black Pepper Sauce (2 pieces)	10

Hirata Buns

黑毛猪荷叶包	Iberico Pork Hirata Buns with Chinese Red Wine Sauce (2 pieces)	10
斋鸭肉荷叶包	Vegetarian Duck Hirata Buns with Hoisin Sauce (V) (2 pieces)	8

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SMALL PLATES 小吃

蒜蓉粉丝蒸带子	Steamed Canadian King Scallop with Garlic and Glass Noodles	8
	Minimum order of 2 portions	
黑带素春卷	Golden Black-belt Vegetable Spring Rolls with Sweet Chilli Sauce	9
椒盐野菌天妇罗	Salt and Pepper Wild Mushroom Tempura	12
千须玉龙卷	Kataifi Dragon Rolls (3 pieces)	13
椒盐鱿鱼	Crispy Salt and Pepper Squid	13
黑松露虾多士	Golden King Prawn Toast with Black Truffle 	13
金沙软壳蟹	Golden Sand Soft-Shell Crab	15
斋鸭	Aromatic Mock Duck	18
	Pancakes, Cucumber, Spring Onions	
北京片皮鸭 1/4 只	Quarter Blue Pavilion Peking Duck	38
	First Course: Pancakes, Cucumber, Spring Onions	
樱花脆皮鸭丝沙拉	Second Course: Crispy Sakura Duck Salad	
SALAD 沙拉		
斋鸭丝沙拉	Vegetarian Duck Salad (V)	12
软壳蟹沙拉	Soft-Shell Crab Salad 	16
樱花脆皮鸭丝沙拉	Crispy Sakura Duck Salad 	16
	Sakura Cress, Hoisin Sauce	
FISH 鱼		
蜜汁烤智利鲈鱼	Honey Roast Chilean Sea Bass	38
姜葱蒸智利鲈鱼	Steamed Chilean Sea Bass with Ginger & Spring Onions 	38
豉油皇三文鱼	Grilled Salmon Fillet with Sweet Soy Sauce	23
椒盐比目鱼	Salt and Pepper Dover Sole	36
药膳比目鱼	Dover Sole with Chinese Herbs	36

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SEAFOOD 海鲜

娘惹大虾	Malaysian Nyonya King Prawns	21
官保大虾	Crispy Water King Prawns in Kung Po Sauce (N)	21
白菌加拿大带子	Canadian King Scallops in Porcini Mushroom Sauce	28
姜葱炒龙虾	New Zealand Lobster with Ginger & Spring Onions	68
金沙龙虾	Golden Sand New Zealand Lobster Hong Kong Style	68

MEAT 肉

官保鸡	Crispy Kung Po Chicken (N)	18
台式三杯鸡	Taiwanese Sanbei Chicken	18
四川辣子鸡	Sichuan Crispy Chicken with Dried Chilli & Peppercorn	18
荔枝黑毛猪	Iberico Pork in Lychee Sauce	18
荔枝鸡	Chicken in Lychee Sauce	18
东坡肉	Dong Po Pork Melt-In-Your-Mouth Braised Pork Belly - A traditional dish that has been very popular over centuries.	23
蒙古牛柳	Fillet Steak in Mongolian Sauce	28
黑椒红酒焗牛柳	Black Pepper Fillet Steak with Merlot	28
XO 酱炒牛柳	Fillet Steak in Homemade XO Sauce	28
薄荷焗羊架	Frenched Rack of Lamb in Mint Sauce	28
黑松露烤鸭	Black Truffle Roasted Duck	35
澳门烤鸭	Macau Roasted Duck	35
盐焗日本和牛	Japanese Shioyaki Wagyu Beef Shioyaki Wagyu Beef is a luxurious and sought-after delicacy that holds a special place in the world of Japanese cuisine. Sourced from the highest quality Wagyu cattle, our skilled chefs grill the succulent Wagyu Beef to perfection, enhancing its natural flavours with Himalayan Salt Block.	88

GBP

VEGETABLES 蔬菜和豆腐

& TOFU

姜汁小白菜	Baby Pak Choy in Garlic & Ginger Sauce (V)	12
姜汁西兰花	Tenderstem Broccoli in Garlic & Ginger Sauce (V)	12
清炒四素	Four Treasures	12
上海麻婆豆腐	Shanghai Mapo Tofu (V)	15
	Shiitake Mushrooms, Spring onions	
豆腐茄子煲	Tofu, Aubergine and Japanese Mushrooms Claypot (V) ❀	16

RICE 米饭和面条

& NOODLES

白饭	Steamed Jasmine Rice (V)	5
炒饭	Fried Jasmine Rice	6
杂菜饭	Vegetable Fried Rice	10
	Japanese Wild Mushrooms, Black Fungus, Tenderstem Broccoli, Red Onions, Edamame and Carrots	
和牛炒饭	Japanese Wagyu Beef Fried Rice (for 2 persons)	28
皇帝炒饭	Empire Fried Rice (for 2 persons) ❀	23
	Crab Meat and Japanese Wild Mushrooms with Dried Scallops & Spring Onions	
兰亭叙炒面	Wok Fried Noodles with Beansprouts and Japanese Wild Mushrooms	10
鸭丝炒面	Shredded Duck Fried Noodles	18





CHEF'S RECOMMENDATIONS

Our chef's masterful creations, not to be missed.



THE IMPERIAL GEMS

A Culinary Showcase of Our Chef's Finest Art.

Blue Pavilion Peking Duck

北京片皮鸭

£98

With Caviar £148

First course: Whole Duck, Pancakes, 30g of Caviar,
Cucumber and Spring Onions.

Second course: with Black Truffle Sauce

Golden Crispy Iberico Pork Char Siu

脆皮黑毛猪叉烧

£38

Featuring a black garlic glaze, our dish showcases the esteemed Iberico black pig, often hailed as the "Wagyu" of pork. With rich, dark meat and unmatched marbling, it offers a sweet, buttery taste and velvety texture, creating an exceptional dining experience.



SET MENUS





BLUE PAVILION EMPIRE

A collection of our most cherished dishes, curated to perfection.

£108 per person

Available for parties of 2 or more

Small Plates

小吃

至尊点心拼

西班牙黑毛猪烧卖
西班牙黑毛猪小笼包
黑金虾饺
XO酱元宝带子饺

Supreme Dim Sum Platter (8) ❀

Iberico Siu Mai
Iberico Xiao Long Bao
Black Gold King Prawn Ha Gau
Yuanbao Scallop Dumplings with XO Sauce

鱼子酱北京烤鸭

Blue Pavilion Signature Peking Duck with Caviar ❀

Pancakes, Cucumber and Spring Onions

Mains

主菜

Select one dish
per person

黑椒红酒焗牛柳

姜葱蒸智利鲈鱼

薄荷焗羊架

白菌加拿大带子

Black Pepper Fillet Steak in Merlot ❀

Steamed Chilean Sea Bass with Ginger & Spring Onions ❀

Frenched Rack of Lamb in Mint Sauce

Canadian King Scallops in Porcini Mushroom Sauce

Sides

小菜

姜汁小白菜

皇帝炒饭

Stir-fried Baby Pak Choy in Garlic & Ginger Sauce (V)

Empire Fried Rice ❀

Crab Meat and Japanese Wild Mushrooms with
Dried Scallops & Spring Onions

Dessert

甜点

招牌甜品

Signature Dessert



SAPPHIRE

A collection of dishes as precious as sapphire,
where each bite unfolds a unique story of flavour and texture.

£88 per person

Available for parties of 2 or more

Small Plates

小吃

至尊点心拼	Supreme Dim Sum Platter (8) ❖
西班牙黑毛猪烧卖	Iberico Siu Mai
西班牙黑毛猪小笼包	Iberico Xiao Long Bao
黑金虾饺	Black Gold King Prawn Ha Gau
XO酱元宝带子饺	Yuanbao Scallop Dumplings with XO Sauce

北京烤鸭

Blue Pavilion Signature Peking Duck ❖
Pancakes, Cucumber and Spring Onions

Mains

主菜

Select one dish
per person

蒙古牛柳	Fillet Steak in Mongolian Sauce
白菌加拿大带子	Canadian King Scallops in Porcini Mushroom Sauce ❖
黑松露烧鸭	Second Course of Peking Duck ❖ with Black Truffle Sauce
蜜汁烤智利鲑鱼	Honey Roast Chilean Seabass

Sides

小菜

姜汁小白菜	Stir-fried Baby Pak Choy in Garlic & Ginger sauce (V)
炒饭/白饭	Fried/Steamed Jasmine Rice (V)

Dessert

甜点

招牌甜品 **Signature Dessert**



OPAL

A luxurious and captivating set menu that leaves a lasting impression.

£68 per person

Available for parties of 2 or more

Small Plates

小吃

至尊点心拼

Supreme Dim Sum Platter (8) 

西班牙黑毛猪烧卖
西班牙黑毛猪小笼包
黑金虾饺
XO酱元宝带子饺

Iberico Siu Mai
Iberico Xiao Long Bao
Black Gold King Prawn Ha Gau
Yuanbao Scallop Dumplings with XO Sauce

脆皮黑毛猪叉烧

Golden Crispy Iberico Pork Char Siu 

Mains

主菜

Select one dish
per person

XO 酱炒牛柳
台湾三杯鸡
荔枝黑毛猪
豉油皇三文鱼

Fillet Steak in Homemade XO Sauce

Taiwanese Sanbei Chicken

Iberico Pork in Lychee Sauce

Grilled Salmon with Sweet Soy Sauce

Sides

小菜

姜汁西兰花
白饭/炒饭

Stir-fried Tenderstem Broccoli in Garlic & Ginger Sauce (V)

Fried/Steamed Jasmine Rice (V)

Dessert

甜点

招牌甜品

Signature Dessert



EMERALD

Experience the brilliance of plant-based cuisine,
with each dish reflecting the exquisite allure of a emerald gem.

£45 per person

Available for parties of 2 or more

Small Plates

小吃

【斋】 点心拼

菠菜饺
野生菌饺
甜毛豆饺

Vegetarian Dim Sum Platter (V)

Spinach Dumplings
Wild Mushroom Dumplings
Sugar Snap Peas and Edamame Dumplings

斋鸭

Aromatic Mock Duck (V)

Pancakes, Cucumber and Spring Onions.

Mains

主菜

Select one dish
per person

上海麻婆豆腐

姜汁小白菜

野生菌扒芦笋

豆腐茄子煲

Shanghai Mapo Tofu (V)

Baby Pak Choy in Garlic & Ginger Sauce (V)

Stir-fried Asparagus with Shimiji Mushrooms (V)

Tofu, Aubergine and Japanese Mushrooms Claypot (V) 

Sides

小菜

白饭/炒饭

Fried/Steamed Jasmine Rice (V)

Dessert

甜点

招牌甜品

Signature Dessert



