

## THE CHEF'S TABLE BY EMMA HANLEY

at Commons Club

Shanghai, China

# An Ode to the East - Reimagined with Fire and Finesse

This menu is a celebration of contrast and harmony - where heat meets subtlety, and tradition dances with innovation. Inspired by the vibrant kitchens of East Asia, each dish is a reflection of Emma's deep curiosity and respect for the region's culinary heritage.

From the numbing warmth of Szechuan pepper to the delicate sweetness of coconut and pomelo, this journey traverses bold landscapes of flavour and texture.

Familiar ingredients are reimagined with precision and playfulness, creating a tapestry of taste that's both comforting and surprising - a reflection of a conversation between cultures, guided by spice and grounded in the heart of the cuisine.



#### Harvard

Rémy Martin 1738 Accord Royal, plum sake, Sauternes, bitters

Singing Gruner Veltliner Laurenz V

Kamptal, Austria

Li Veli Askos Susumanielo Salento IGT

Salento, Italy

Peth Wetz, unfiltered Pinot Noir

Rheinhessen, Germany

Tenuta Olim Bauda Centive Moscato d'Asti

Pedmont, Italy

£55 per person

Amuse

Five spiced quail Szechuan pickles Soy roasted pumpkin seeds

#### **Dumplings**

Chicken & prawn, chilli vinegar

### Liang Mian

Sesame cold cut chicken noodle salad, crispy spinach, Szechuan cucumber

Shanghai Crispy duck leg (to share)

Plum sauce, cucumber, bao buns

#### Blackened Monkfish

Pickled daikon, mustard greens, toasted sesame, fried eggplant, fragrant fish sauce

### Yangzhi Ganlu

Mango, coconut sago, pomelo

**Petit Fours** 

Fortune cookie

£85 per person

Please inform us of any allergies, intolerance or dietary requirements you may have. Allergen information is available for each item on our menu and can be abtained by asking a member of staff. Whilst the utmost care will be taken in preparation, we cannot guarantee there will not be traces of other products due to the nature of our production area.