

This year, Chai Wu proudly marks a decade at Harrods, redefining contemporary Chinese dining with bold flavours, innovative dishes, and unparalleled service. Inspired by the five elements of Chinese philosophy—wood, fire, earth, metal, and water—our elegant setting offers a harmonious atmosphere, enhanced by the excitement of a live charcoal grill at the heart of the restaurant.

The majority of our menu is halal-friendly, ensuring a dining experience that is both inclusive and exceptional.



VAT is charged at the applicable rate.

In line with other high demand luxury dining destinations Harrods applies a cover charge of £1 per person. This compulsory fee supplements our menu prices, is subject to VAT and is invested into the business to help maintain our high quality offering. It is entirely separate to the discretionary 12.5% service charge shown on your bill to recognise the service you have received during your visit and which is retained by our staff in full.

招牌菜

CHAI WU SIGNATURE DISH

北京烤鸭

Beijing duck

-Whole (5409kcal)

£115

- Half (2705kcal)

£88

Our traditional Beijing duck can be enjoyed in a variety of ways

First serving:

Fresh pancakes and mantou buns served with fresh pickled radish, cucumber, plum sauce, hoisin sauce, Szechuan sauce, garlic truffle oil, salt and pepper

Optional addition:

Oscietra caviar (30 grams)

£68

Second serving:

The balance of the duck can be used to make stir-fried minced duck with lettuce wrap

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汤类

SOUP

阿拉斯加帝王 蟹肉玉米汤	Sweetcorn soup <i>With Alaskan king crab (155kcal)</i>	£25
酸辣汤 虎虾, 鸡肉, 云耳, 豆腐	Hot and sour soup <i>Tiger prawn, chicken, cloud ear mushroom, tofu (278kcal)</i>	£23
日本姬菇豆腐汤	Vegetarian clear soup <i>With tofu, shimeji mushrooms and spinach (49kcal)</i>	£18

沙拉类

SALAD

阿拉斯加帝王蟹 肉牛油果沙拉	Snow crab and avocado salad <i>With micro leaves, sweet soya glaze and orange tobiko (227kcal)</i>	£36
香酥鸭沙拉	Crispy duck salad <i>With micro leaves, sweet tamarind dressing and topped with pomegranate seeds (735kcal)</i>	£32

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鱼子酱和寿司 CAVIAR AND SUSHI

帝王拼盘	Emperors choice <i>An ensemble of the finest sushi & sashimi - Selection of 10 gold leaf sashimi: Otoro, salmon, yellowtail, maguro, scallop. Selection of 10 nigiri: Caviar, fatty tuna, yellow tail, salmon, Wagyu beef. Lobster tempura maki roll & Snow crab california roll (647kcal)</i>	£169
龙虾天妇罗寿司卷	Lobster tempura maki roll <i>With avocado, cucumber, asparagus, chives, topped with black tobiko, unagi sauce, yuzu mayonnaise (506kcal)</i>	£42
雪蟹与天妇罗虾芒果 寿司卷	Snow crab and prawn tempura mango roll <i>With cucumber, avocado, wasabi tobiko, kampyō gourd, wrapped in an edible mango film. Finished with black truffle mayonnaise, mango caviar salsa, unagi sauce (352kcal)</i>	£34
哈罗斯特色寿司卷	Harrods special roll <i>Fresh snow crab roll with avocado, spicy mayonnaise, topped with chopped scallops, orange & black caviar, spring onions (380kcal)</i>	£29
香脆虎虾寿司卷	Crispy tiger prawn maki roll <i>With avocado, chives, ohba leaves, sesame seeds, unagi sauce, shichimi spice. Topped with green tobiko, yuzu mayonnaise (452kcal)</i>	£30
招牌特色寿司卷	Spicy tuna maki roll <i>Topped with chopped tuna belly, spring onions, spicy mayonnaise (466kcal)</i>	£28
软壳蟹寿司卷	Soft shell crab tempura spider maki roll <i>With avocado, ohba leaves, cucumber, orange tobiko, served with spicy mayonnaise, unagi sauce (358kcal)</i>	£25
加州帝王蟹卷	Snow crab california roll <i>With avocado, ohba leaves, cucumber, orange tobiko, spicy mayonnaise (358kcal)</i>	£26
三文鱼鳄梨卷	Salmon and avocado maki roll (418kcal)	£17
素食卷	Vegetarian maki roll (278kcal)	£15

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现代寿司

CONTEMPORARY NIGIRI

招牌握寿司拼盘	Chai Wu signature nigiri platter £68 <i>A selection of 8 exquisite hand-crafted nigiri, each with distinct toppings -</i>
炙烤鲑鱼	Tataki salmon: <i>nikiri soy, karashi-su-miso, orange tobiko</i>
金枪鱼腩	Otoro: <i>nikiri soy, wasabi salsa, caviar, hanaho flower, gold leaf</i>
黄尾鱼	Hamachi: <i>nikiri soy, baby tomato, yuzu tobiko, wasabi tobiko, goma dare sesame sauce</i>
赤身	Akami tuna: <i>nikiri soy, black tobiko, chives, orange zest</i>
炙烤腌制青花鱼	Seared mackerel: <i>nikiri soy, lime juice, negi shoga chives</i>
三文鱼	Salmon: <i>nikiri soy, karashi-su-miso, pickled radish, yuzu ikura</i>
对虾	Prawn: <i>nikiri soy, caviar, kizami wasabi, lemon zest</i>
炙烤和牛	Seared Wagyu: <i>barbecue sauce, caviar, shredded nori (372kcal)</i>

握寿司/刺身

NIGIRI/SASHIMI

		Nigiri (1 piece)	Sashimi (3 pieces)
三文鱼	Sake - Salmon (84kcal)	£5.5	£14.5
吞拿鱼	Maguro - Tuna (74kcal)	£5.8	£16.5
黄尾鱼	Hamachi - Yellowtail (91kcal)	£5.9	£17.5
烤鳗鱼	Unagi - Grilled eel (111kcal)	£7.8	£20.5
金枪鱼腹	Negitoro - Tuna belly (62kcal)	£8.5	£17.8
金枪鱼腩	Otoro - Fatty tuna (71kcal)	£10.5	£27.5

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点心类

DIM SUM

点心拼盘	Steamed dim sum platter <i>A selection of Chai Wu dim sum including: Duck and truffle, peashoot seafood, lobster topped with caviar, prawn with black truffle, vegetarian with goji berry, prawn siu mai with scallop and XO (278kcal)</i> <i>*Please ask server for sharing dim sum platter option</i>	£42
龙虾鱼子酱饺	Lobster dumplings <i>Topped with beluga caviar (225kcal)</i>	£23
蟹肉海鲜菠菜饺	Seafood spinach dumplings <i>Topped with crab meat (154kcal)</i>	£20
XO酱扇贝大虾烧卖	Prawn siu mai <i>Topped with scallops and XO sauce (262kcal)</i>	£19
黑松露虾饺	Prawn dumplings <i>Topped with black truffle (164kcal)</i>	£19
豆苗海鲜饺	Peashoot seafood dumplings <i>With prawns and scallops (55kcal)</i>	£18
麻辣汁雞肉燒賣	Chicken siu mai <i>Served in spicy MaLa Szechuan sauce (225kcal)</i>	£17
脆皮黑松露鴨餃	Duck and truffle dumplings <i>Topped with crispy duck skin (225kcal)</i>	£17
素饺	Vegetarian dumplings <i>Bamboo, mushrooms, mixed vegetables, topped with goji berries (68kcal)</i>	£15
麻辣素餃子	MaLa vegetable dumplings <i>Topped with goji berries and served in spicy MaLa Szechuan sauce (73kcal)</i>	£17
松露蘑菇包	Vegan truffle mushroom bao <i>Fluffy mushroom shaped bao buns filled with chopped mushrooms and truffle (125kcal)</i>	£20

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特色小吃

SMALL DISHES

海盐蒸毛豆	Steamed edamame with sea salt (281kcal)	£13
虾米花配奶油辣酱	Popcorn shrimp <i>With creamy spicy dressing</i> (304kcal)	£34
鲜虾天妇罗配橙柚	Prawn tempura with orange ponzu (302kcal)	£30
神戸牛肉酥	Wagyu puffs with gold leaf (938kcal)	£27
川味椒盐麻辣鲜鱿	Salt and pepper squid <i>With chilli and Szechuan peppercorns</i> (273kcal)	£25
软壳蟹天妇罗配 奶油辣酱	Tempura soft shell crab <i>With creamy spicy sauce</i> (342kcal)	£27
熏鸡丝	Crispy smoked chicken^{nh} <i>With chilli, curry leaves and spring onions</i> (160kcal)	£22
素春卷	Vegetable spring rolls <i>Served with sweet chilli sauce</i> (144kcal)	£17
芝麻鲜虾春卷配 甜辣酱	Prawn spring rolls with sesame seeds <i>Served with sweet chilli sauce</i> (119kcal)	£19
香酥鸭春卷配海鲜酱	Aromatic duck spring rolls <i>Served with hoisin sauce</i> (147kcal)	£19

特色小吃- 烧烤类

SMALL DISHES - CHARCOAL GRILL 炭

鱼子酱龙虾	Grilled half lobster with caviar (353kcal)	£80
香烤阿拉斯加 帝王蟹腿	Grilled Alaskan king crab legs (336kcal)	£68
香烤鸡肉沙爹	Grilled chicken satay with peanut sauce (614kcal)	£18
香烤帝王扇贝	Grilled king scallop with XO sauce (236kcal)	£25
和牛串烧	Grilled Wagyu beef skewers (550kcal)	£38

The above dishes can be served with a choice of the following: Ginger salsa, Garlic butter, Black bean sauce, Szechuan sauce, Salt and pepper

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海鲜

SEAFOOD

椰蓉虾	Coconut prawns <i>Deep-fried and tossed with evaporated milk and desiccated coconut (1019kcal)</i>	£42
甜酱油香烤银鳕鱼	Grilled black cod  <i>Glazed with sweet soya sauce (551kcal)</i>	£56
韩式风味龙虾	Korean lobster <i>Crispy lobster wok-tossed in spicy honey sauce (621kcal)</i>	£96
特色三味鲈鱼	Sea bass with 3 flavoured sauce <i>Crispy fried sea bass with spicy, sweet and sour sauce (305kcal)</i>	£48

日本和牛

JAPANESE WAGYU

和牛牛排配和风酱	Wagyu striploin steak served with wafu sauce  <i>(1010kcal)</i>	£128
日本宫崎牛肉	Japanese Miyazakigyu striploin of beef ^{nh}  <i>(2244kcal)</i>	£198

肉

MEAT

糖醋鸡块配火龙果	Sweet and sour chicken <i>Served in a dragon fruit (792kcal)</i>	£39
四川辣子鸡	Szechuan chicken <i>Crispy chicken stir-fried with Szechuan sauce (533kcal)</i>	£38
川味烤羊排	Charcoal grilled lamb cutlet  <i>Served with Szechuan sauce (900kcal)</i>	£45
红豆味噌香烤童子鸡	Grilled baby chicken  <i>Marinated in red bean and miso (597kcal)</i>	£34
蒜蓉豉汁和牛	Wagyu beef <i>Stir-fried wagyu rump steak with black bean sauce (1196kcal)</i>	£58

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主食（米饭/面） RICE & NOODLES

姜葱龙虾面	Lobster noodles <i>Stir-fried with ginger and spring onions</i> <i>Selection of noodles:</i> <i>Shanghai fresh noodles or crispy egg noodles (717kcal)</i>	£78
阿拉斯加帝王蟹肉 蛋清炒饭	Alaskan king crab with egg white fried rice <i>(889kcal)</i>	£38
海鲜面	Seafood noodles <i>With scallops and tiger prawns</i> <i>Selection of noodles:</i> <i>Shanghai fresh noodles or crispy egg noodles (436kcal)</i>	£39
广式海鲜炒米粉	Cantonese-style vermicelli noodles <i>With scallops and tiger prawns (1201kcal)</i>	£36
招牌炒饭	Chai Wu fried rice <i>With prawns, scallops, and fresh vegetables (961kcal)</i>	£32
蛋炒饭	Egg fried rice (400kcal)	£9
泰国香米饭	Steamed jasmine rice (260kcal)	£7

素食 VEGETARIAN

香菇炒芦笋	Stir-fried asparagus with shiitake mushrooms <i>Finished with truffle oil (449kcal)</i>	£32
黑松露蒜蓉小白菜	Chinese pakchoi with black truffle <i>Stir-fried with garlic sauce (73kcal)</i>	£23
素炒麻婆豆腐	Vegan mapo tofu <i>Stir-fried tofu with chilli garlic, mixed peppers, green peas and spring onion (423kcal)</i>	£26

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LOUIS XIII Moments

(Minimum order for 2 guests)

£248 per person

LOUIS XIII Cognac, France (15ml)

Hamachi Carpaccio

Thinly sliced yellowtail served with Japanese dressing

Lobster Tempura Maki Roll

Deep-fried tempura lobster roll with avocado, cucumber, asparagus, chives, topped with black tobiko, unagi sauce and yuzu mayonnaise

Wagyu Beef Skewers

Charcoal-grilled wagyu with asparagus, served with wafu sauce

Signature Beijing Duck

Half roast duck served with fresh pancakes and mantou buns served with fresh pickled radish, cucumber, plum sauce, hoisin sauce, Szechuan sauce, garlic truffle oil, salt and pepper

Grilled Black Cod

Glazed with sweet soya sauce

Chinese Pakchoi with Black Truffle

Stir-fried with garlic sauce

Vegetable Fried Rice

Dessert

Milk Chocolate and Hazelnut Gâteau

With chocolate crumble and rich chocolate miso ice cream

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EXCLUSIVE PRIVATE DINING ROOM EXPERIENCE

Elevate your next gathering with an unforgettable modern Chinese dining experience in our refined private room. Our meticulously curated menu includes Halal options and indulgent Kobe-certified Wagyu steak, perfectly complemented by handcrafted cocktails or sommelier - selected wine pairings. Accommodating up to 16 guests, the space provides an intimate and elegant atmosphere.

For smaller gatherings, our semi-private dining room offers a more personal setting, seating up to 8 guests around a beautifully appointed round table.

To create a bespoke private dining experience tailored to your occasion, please speak with a member of our team today.

EVENTS CATERING

Chai Wu's exquisite and diverse menu is perfect for any refined event or celebration. In partnership with Chaisan Harrods, we offer exceptional Chinese and Pan-Asian cuisine, including sushi, sashimi, dim sum, and classic Thai and Malaysian dishes, along with a variety of curries and salads.

With over 30 years of experience catering to distinguished occasions—charity galas, corporate events, weddings, and birthdays—our team ensures flawless execution. Whether at Chai Wu or an external venue, we can deliver dishes from Harrods, bring them to your location, or prepare them on-site.

Chai Wu promises to elevate your event with the finest in Asian gastronomy.

Contact us for more information, menus and quotes.

T 020 3819 8888

E info@chaiwu.co.uk **W** www.chaiwu.co.uk

f ChaiWuLondon **@** ChaiWuLondon

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