

SMALL PLATE BANQUET

THE FISHERMAN

渔民

Jasmine and black tea cured wild salmon, fennel, pomelo, lime

WOK SMOKED CHICKEN

熏鸡

Poached chicken breast, sugar smoke, sweetcorn, chilli oil

MASTER YU'S FIVE FLAVOUR CUCUMBER

五味瓜条

Pickled cucumber, chilli, shitake, sea salt

THE COLLECTION

典藏

Crisp battered stretched prawns, Szechuan seasoning, sweet chilli bean sauce

ANCIENT RECIPE PORK

古方猪肉

Pork with pineapple, sweet peppers, tomato, rice vinegar

MASTER ZHANG'S BEIJING DUCK

张大师北京烤鸭

Peach wood roasted duck leg plum sauce, cucumber, pancake, green onion, sugar

STREET VENDORS STRAW FRIES

街边土豆条

Straw cut potato, Lu Ban spice, Chinese mayonnaise

MASTER WANG'S NOODLES

王大师面条

Soft noodles, bean sprouts and bamboo shoots, sesame, chilli oil, soy, green onion

ZEN

禅素汤

Chinese mushroom broth, bok choy heart, smoked tofu, black truffle

EGG

Spiced custard, sesame, cracker and red bean

CHEF NIU'S GAUBOULI BAOZI

Tianjin's famous dumpling, pork, Chinese spices

39.5 PER GUEST

MINIMUM 2 PEOPLE

Lu Ban Restaurant, Brewery Village, Liverpool L8 5XJ
0151 315 8888 Enquiries@lubanrestaurant.co.uk
lubanrestaurant.co.uk