



Chai Wu is a contemporary Chinese restaurant that delights guests with fresh, vibrant dishes in a setting that balances elegance with theatrical flair. Inspired by the five elements of Chinese philosophy—wood, fire, earth, metal, and water—the restaurant's concept and design offer a harmonious dining experience.

At the heart of the restaurant is a captivating charcoal grill, where guests can enjoy an exclusive view of the chefs in action, adding an exciting touch to the atmosphere. Chai Wu seamlessly combines the finest Chinese cuisine with the world-class service synonymous with Harrods.



If you have any food allergies, special dietary requirements or additional requests, please speak to a member of our team before placing your order. Chai Wu cannot guarantee that any of our products are free from allergens due to handling these ingredients in same space in our kitchens. Whilst Chai Wu does it's utmost to ensure that all intrinsic foreign bodies i.e. bones, shell, fruit stones etc...are removed from our products, small pieces may remain.



甜品 DESSERTS

甜点拼盘

Chai Wu Dessert Platter £30.0

绿茶巧克力熔岩蛋糕 配白巧克力百香果冰淇淋

Signature Green Tea Fondant £18.0

With white chocolate passion fruit

ice cream (253kcal)

牛奶巧克力榛子蛋糕 搭配巧克力味噌冰淇淋

**Milk Chocolate & Hazelnut
Gâteau** £18.0

With chocolate crumble and rich

chocolate miso ice cream (78kcal)

每日特色甜品

Dessert of the Day £18.0

自制冰淇淋 (无麸质/3球)

Chai Wu Homemade Ice Cream £12.0

(Gluten free / 3 scoops)

巧克力与味噌风味

Chocolate miso (31kcal per scoop)

白巧克力与百香果风味

White chocolate and passion fruit (30kcal per scoop)

自制雪葩 (无麸质无奶制品/3球)

Chai Wu Homemade Sorbet £12.0

(Gluten free & Dairy free / 3 scoops)

蜜橘风味

Mandarin (12kcal per scoop)

樱桃风味

Cherry (12kcal per scoop)



消化酒 DIGESTIFS

COGNAC

	25ml	50ml
Remy Martin VSOP		£17.0
Remy Martin 1738		£25.0
Remy Martin XO		£60.0
Hennessy Paradis	£137.0	£250.0
Louis XIII	£240.0	£430.0

RUM

	50ml
Havana Club 3 Years Old	£14.0
Havana Club 7 Years Old	£14.0
Diplomático Reserva Exclusiva	£22.0
Zacapa 23	£30.0
Zacapa XO	£60.0

SCOTCH WHISKY

	50ml
Johnnie Walker Black Label	£15.0
The Macallan Sherry Oak 12 Yrs	£30.0
Lagavulin 16 Years	£38.0
Glenfiddich 18 Years	£43.0
Johnnie Walker Blue Label	£55.0
John Walker & Sons King George V	£175.0

JAPANESE WHISKEY

	50ml
Nikka From The Barrel	£22.0
Nikka Coffey Grain	£30.0
Suntory Hakushu 12 Years	£55.0

LIQUEURS

	50ml
Disaronno Amaretto	£12.0
Baileys	£12.5
Mozart Chocolate	£12.5
Mozart Dark Chocolate	£12.5
Mozart White Chocolate - Vanilla Cream	£12.5
Fernet-Branca	£14.0
Vecchio Amaro Del Capo	£16.0
Tequila Rose	£14.0
Mr Black Coffee	£15.0
Luxardo Sambuca	£13.0

DESSERT WINE

Côteaux du Layon AOC St Aubin
75ml £13.5 Bottle £50.0

PLUM SAKE LIQUEUR

Urakasumi Umeshu
150ml £26.5 Bottle £115.0

Alcoholic beverages are served from 11:30am Monday – Saturday and from 12:00pm on Sundays. VAT is charged at the applicable rate. A discretionary 12.5% service charge will be added to the total bill. A £1 discretionary cover charge will be applied per person 12 years and over. Calories declared are for guidance only and are based on the complete dish as listed on the menu and are correct at the time of menu print. Adults need around 2000 kcal a day.



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.

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