

There is nothing between us,
but I don't want gossip.



EVENTS &
GROUP GUIDE

SHANGHAINOIR



Lifting the veil to glamour and
gastronomic delight in the heart
of Westminster



SHANGHAI NOIR

INDO-CHINESE BRASSERIE

WELCOME TO SHANGHAI NOIR

Undisputedly the most modern and alluring Chinese city in the 1930s, Shanghai was a seductive concoction of glamour and sin, prompting some to call it "The Paris of the East".

Imagine Shanghai at night - the full moon all-knowing behind fleeting clouds... occasionally allowing you a glance into the mysterious world of gangsters and showgirls, frequenting the many cabarets, dance halls, elite ballrooms, glitzy restaurants... or brothels.

A hub for artists and celebrities, the trendiest city in Asia truly became a legendary place with its East meets West ambience and endless opportunities.

Let us lift the veil to the world of Shanghai Noir...

In a world where culinary artistry meets unparalleled luxury, our Indo-Chinese restaurant stands as a beacon of exceptional fine dining.

We invite you to join us and immerse yourself in a realm of gastronomic delight, where every moment is infused with the essence of indulgence and refinement.





SHANGHAI NOIR EVENT MENU ONE

£28.50 · Select one dish per course



STARTERS

Desi Chow Mein Spring Rolls (v)(g)

5 pieces, hot chilli garlic sauce

Chilli Pepper Lamb (g)

Fried crispy lamb strips tossed with peppers, onions, chilli garlic sauce

MAINS

Chicken Black Bean (g)

Bean sprouts, black bean sauce

Kung Pao Mushroom (v)(g)(n)

Mushroom fritters cooked with spring onion, garlic & onion sauce, cashew

All Mains served with Jasmine Rice (vg)

DESSERTS

Mango Pudding (d)

Mango, mango puree and basil seeds

Sorbet Trio (vg)

Yuzu & Mint · Mango & Passionfruit · Kiwi

(vg) vegan (v) vegetarian (d) dairy (g) gluten (n) nuts (a) alcohol

Prices include VAT at the prevailing rate. A discretionary 15% service charge will be added to your bill, which is distributed to the team. Please inform us of any specific allergy or dietary requirement when ordering. Allergen information available on request. Whilst we have strict controls in place to reduce the risk of contamination, unfortunately it is not possible for us to guarantee that our dishes will be 100% allergen or contamination free.



SHANGHAI NOIR EVENT MENU TWO

£38.50 · Select one dish per course

STARTERS

Chilli Pepper Cauliflower (vg)(g)

Fried cauliflower tossed with peppers, onions, chilli garlic sauce

Sesame Garlic Shrimp (g)

Panko coated butterfly shrimp, sesame sancho pepper, garlic sauce

Szechuan Crispy Duck Pancake (d)(g)

Slow cooked duck leg, cucumber, spring onion,
Chinese pancakes, hoisin sauce

MAINS

Sweet & Sour Prawn (g)

Pineapple, peppers, onions, garlic chilli gravy

Chicken Black Bean (g)

Bean sprouts, black bean sauce

Kung Pao Mushroom (v)(g)(n)

Mushroom fritters cooked with spring onion, garlic & onion sauce, cashew

All Mains served with Egg Fried Rice (v) and Steamed Broccoli (vg)

DESSERTS

Mango Pudding (d)

Mango, mango puree and basil seeds

Sorbet Trio (vg)

Yuzu & Mint · Mango & Passionfruit · Kiwi

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TASTE OF SHANGHAI NOIR

£55 · Select one dish per course

SNACKS FOR TABLE

Prawn & Seaweed Crackers (g)

Chilli, mango, soya prawn pickle

SHARING STARTERS

Chilli Pepper Paneer (v)(d)(g)

Crispy paneer with peppers, onions, chilli garlic sauce

Black Bean Scallops (d)

Seared scallop with black bean sauce, mushroom & sesame

Szechuan Crispy Duck Pancake (d)(g)

Slow cooked duck leg, cucumber, spring onion, Chinese pancakes, hoisin sauce

Beef with Wild Mushroom Bao (d)(g)

Five spiced beef filled bao bun, garlic cream mushrooms

MAINS

Sweet & Sour Prawn (g)

Pineapple, peppers, onions, garlic chilli gravy

Cantonese Steamed Ginger Sea Bream (g)

Chilli steamed sea bream, lemon, fresh herbs, ginger root

Kung Pao Chicken (g)(n)

Chicken with sweet and spicy tomato and garlic sauce tossed with cashew nuts

Desi Chow Mein (v)(g)(n)

Calcutta 'Street Style' stir fried noodles, crunchy veg

All Mains served with Egg Fried Rice (v)

DESSERT

Shanghai Noir Signature Coconut Lychee Pannacotta (v)(d)

Pandan leaf infused coconut pudding, lychee cream, fresh lychee, tapioca pearls, served within a dramatic dry ice bath

(vg) vegan (v) vegetarian (d) dairy (g) gluten (n) nuts (a) alcohol

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FINE WINES

WHITE

Bottle 750ml

Châteauneuf-du-Pape Blanc, Domaine de la Janasse, Rhône, France 160

2020 - Ripe and rounded, with citrus and tropical fruit on the nose followed by a mouthful of apricot and pineapple, but a dry finish.

Chassagne-Montrachet Domaine Bachelet-Ramonet, Burgundy, France 170

2021 - The family's Chassagne-Montrachet has lovely mineral and flint notes in the nose and mouth, lots of freshness, white flowers, pure delicate citrus and pear fruit, framed by richness and acidity.

Puligny-Montrachet Les Meix Olivier Leflaive, Burgundy, France 210

2021 - Bright gold in colour with flashes of green. The nose shows orchard fruits, perfumed by white flowers. On the palate this wine is a perfect balance of minerality and opulent, creamy fruit.

RED

Châteauneuf-du-Pape Tardieu-Laurent, Rhône, France 145

2021 - A wonderfully complex nose: tobacco leaf, leather, raspberry, menthol, blood orange and undergrowth. The palate is exactly as you hope it will be, open-weave in texture, slightly bloody and iodine-driven, with dried garrigue herbs complementing the savoury red berries.

Château La Grave a Pomerol, Bordeaux, France 170

2016 - Delectable, decadent raspberry fruit aromas and a succulent palate, framed by fine tannin.

Château Bourgneuf, Pomerol, Bordeaux, France 180

2017 - The nose is smokily dark with a linseeded, creamy fresh black fruit perfume. The palate is richly and powerfully extracted and just when you think that its power is at the limit of comfort, the freshness and charm of the vintage lifts it back into the pleasure zone.

Pommard Domaine Cyrot-Buthiau, Burgundy, France 180

2019 - This young Pommard is true to type: muscular in structure showcasing delicate fruit and a pure mineral core. Beautifully made Pommard Domaine Cyrot-Buthiau offers a classic expression of this high-quality Burgundy appellation.

Château Rocheyron Grand Cru St-Emilion, Bordeaux, France 245

2011 - Jet-plum-ruby, bright and intense to a tight, bright rim, this offers black and red fruit on the nose. Earthy and mineral, with citrus notes - bitter orange - and opulent cherry liqueur, this has a multi-layered complexity and sensuality.

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CLASSIC WINES

WHITE

Bottle 750ml

2022 Muscadet Sevre et Maine, Poyet, Loire, France 36

Crisp - Dry - Refreshing

2022 Picpoul de Pinet, Reserve de la Roquemoliere, 38

Languedoc-Roussillon, France

Floral - Soft - Delicate

2021 Sauvignon Blanc Reserva, Vina Falernia, Elqui Vally, Chile 40

Crisp - Fruit - Dry

2022 Viognier Roussanne, Sutherland, Western Cape, South Africa 49

Fruity - Round - Aromatic

2022 Chablis, Bernard Defaix, Burgundy France 75

Mineral - Fruit - Fresh

2018 Pessac-Leognan Blanc, Château Lamothe-Bouscaut, Bordeaux, France . . . 90

Fruity - Creamy - Aromatic

RED

2021 Montepulciano d'Abruzzo, Borgo Sena, Abruzzo, Italy 35

Warm - Spicy - Fruity

2022 Reserve Malbec, Bodegas Santa Ana, Mendoza, Argentina 40

Warm - Spicy - Rich

2019 Chianti Riserva DOCG, Castellani, Tuscany, Italy 42

Elegant - Fruit - Aromatic

2021 Châteauneuf-du Pape Rouge, Cuvée Les Pierres, Rhône, France 95

Silky - Aromatic - Elegant

2018 Margaux, Origine de Desmirail, Bordeaux, France 110

Warm - Spicy - Bold



SAKE EXPERIENCE

50ml

Fukukomachi Junmai Karakuchi Evening Sky Sake, Kimura Shuzo, Japan 7

Yuzu Sake, Tosa Reihoku, Kōchi Prefecture, Japan 8

Sake Nature NV, Tosa Reihoku, Kōchi Prefecture, Japan 8

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COCKTAILS

- Star of the East** (n) 14
Spiced rum, star anise pineapple liqueur, orgeat, lime, bitters ginger beer
- Shanghai Noir Firecracker** 15
Served smoking in the Assassin's Tea Pot
Szechuan pepper infused gin, Campari, vermouth, orange bitters, mango, soda
- The Charmer** 11
Sake, roasted plum vermouth, plum bitters, jasmine flower
- The Pearl** (d)(n) 11
Vodka, lychee, pistachio, cream
- Espresso Martini** 11
The perfect after dinner cocktail

NON-ALCOHOLIC

- The Gangster's Moll** 6.5
Szechuan, ginger & cinnamon shrub, cranberry juice, soda
- The Opium Den** 6.5
Goji & peach liqueur, lime bitters, Prosecco, egg white



BELLINIS 10 each

Lychee · Mango · Passionfruit · Peach

BEER & CIDER

- Cobra Zero** 330ml 0% 4.5
- Cobra** 330ml 4.5% 5.5
- Flying Buffalo Lager** Punjab, India 330ml 5% 6.5
- King Cobra** 375ml 5.2% 10
- Empress Ale** 330ml 4.5% 7
- Peacock Cider** 330ml 4.8% 7

(d) dairy (n) nuts

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FURTHER DETAILS

CAPACITY

The Opium Saloon 16 guests

The Den 38 guests

The Snake Charmer 24 guests

The Whole Restaurant 78 guests

The Chefs Table 9 guests

Whole Venue 75 seated and 100 standing

Exclusive Hire of The Old Westminster Fire Station
170 seated and 300 standing



VENUE FEATURES

Late license available until 3am

WIFI available

Personalised menus and place cards

Personalised cocktails

Music options available

Recommended florists and decorators

Cloakroom facilities

Recommended DJs and musicians



Immerse yourself in a realm of
glamour and sin... where culinary artistry
meets unparalleled luxury



SHANGHAINOIR

INDO-CHINESE BRASSERIE

Our Events Team will be delighted to plan your event.

We can tailor everything to suit you, if there is something you desire - simply let us know.

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www.shanghainoir.com



Every moment is infused with
the essence of indulgence.