



peach

BY LARKIN CEN

LUNAR NEW YEAR

WITH LARKIN CEN & PING COOMBES

27th & 28th February 2026

passionate.asian.dishes.

£75 PER PERSON

CANAPÉS

Salmon, Nori, Caviar
(F,S,W,Se)

By Larkin

Prawn Crackers, Szechuan Crack
(CR,S)

By Ping

Crispy Pork & Prawn Balls,
Mala Cream (CR,W,S,E,Mu,SE)

By Ping

LUNAR NEW YEAR CELEBRATION

Tuna Lou Sang -
Prosperity Toss Salad (F,SE,S,W)

By Ping

Hot Oil Seared Sea Bass,
Soy Dashi (F,W,S)

By Larkin

Hong Kong Crispy Pork Belly,
Truffle Hoisin (W,S)

By Larkin

Sweet & Sour Chicken,
Pineapple & Kiwi (E,S,SD,W)

By Larkin and Ping

Buddha's Delight, White Beancurd
Sauce (W,S,SD)

By Ping

Lotus 8 Treasured Fried
Rice, Szechuan Chilli Oil
(E,W,B,M,CR,S,P,SD,C)

By Larkin and Ping

ADD SOMETHING EXTRA SPECIAL

Supplement of £25.00

Half a Fresh Lobster, Ginger &
Spring Onions, Crispy Noodles
(CR,M,S,W)

By Larkin and Ping

DESSERT

Coconut Sundae
Sticky rice, mochi, mango and
grass jelly, peanuts (V,P,S,D)

By Larkin and Ping

RED ENVELOPES

A COLLABORATION BETWEEN LARKIN CEN AND 2014 MASTERCHEF CHAMPION, PING COOMBES



Ping

As 2014 MasterChef Champion, Ping Coombes stunned the judges with food inspired by her Malaysian heritage. She went on to do it again when she won BBC MasterChef Champion of Champions in 2022, making her the first double MasterChef Champion. Ping was also named as one of Asia's Most Influential People by Tatler in 2022.

Born and raised in the town of Ipoh in Malaysia, famous for its pomelo fruit, chicken noodles and Ipoh white coffee, Ping grew up with amazing food around her and was inspired by her mother's cookery and way of showing love and passion through cooking, something which is hugely important in Ping's food ethos.

Ping champions Malaysian cuisine in the UK and is a proud ambassador for Malaysian food and flavours. She is a regular judge on MasterChef UK and also appeared in The Good Food Channel's John Torode's Malaysian Adventure, Nadiya's Simple Spices on BBC2 and has guest cheffed on popular daytime shows including ITV This Morning and Sunday Brunch.

Ping's first book MALAYSIA topped the Best Seller list on Amazon and won the Asia category in the Gourmand World Cookbook Award. Her latest book RICE launches in February 2026.



Larkin

You likely know Larkin Cen as 2013 MasterChef Finalist and contestant on the Great British Menu 2022 and 2024, or maybe you have visited one of his Daily Noodles restaurants in Bristol. Now is your golden opportunity to savour Larkin's tempting culinary creations on our home turf at PAD.

Larkin grew up in a family of chefs and despite qualifying as a corporate finance lawyer, he made the decision to switch career to pursue his true passion as a chef.

After competing in MasterChef he left his job to set up his own business and is currently director of fast casual restaurant brand Daily Noodles and food service company, Monkey Foods.

For the past 9 years Larkin has been honing his skills as a chef which culminated in him appearing on BBC's Great British Menu where he competed against some of the best chefs in the UK cooking his style of modern Chinese cuisine.

Larkin joined the Celtic Manor Resort team as a chef consultant and has been helping to develop a high-end restaurant concept for the resort which you will be experiencing today.

A discretionary 10% service charge will be added to your bill.

Please advise us of any food allergies. Whilst every care is taken, we cannot guarantee that our kitchens are an allergen free environment, nor can we guarantee the processes used by our ingredient manufacturers.

Gluten Allergy: (B) Barley, (O) Oats, (R) Rye, (SP) Spelt, (W) Wheat

Nut (Tree Nut) Allergy: (A) Almonds, (BN) Brazil nuts, (CN) Cashew nuts, (H) Hazelnuts, (PS) Pistachios, (PN) Pecan nuts, (WN) Walnuts

Other Allergy: (C) Celery, (CR) Crustaceans, (D) Dairy/milk, (E) Eggs, (F) Fish, (L) Lupin, (M) Molluscs, (MU) Mustard, (P) Peanuts, (SE) Sesame seeds, (S) Soya, (SD) Sulphur dioxide

Lifestyle:  Plant-based, (V) Vegetarian



CELTIC MANOR
RESORT