



SET MENU

passionate. asian. dishes.

THREE COURSES £34 PER PERSON

TO NIBBLE

Optional extra course, charges apply

BBQ Edamame Beans £4.50

Sea salt flakes (V) or Mala butter (G,S)

Shrimp Crackers £4.50

Sweet chilli dip (Cr,SD)

STARTERS

Singapore Spring Roll ✓

Sweet and sour sauce (V,G,Mu)

Buttermilk Chicken Bao

Lemon mayonnaise, slaw (G,D)

Torched Mackerel

Nam Jim, Mooli, miso curd (SD,S,F,D)

MAINS

Hong Kong Crispy Pork Belly

Radish, lettuce, mushroom XO (S,SD,Se,G)

Cauliflower Thai Green Curry ✓ 🌱🌱🌱

BBQ aubergines, courgettes, coriander, with jasmine rice (V,S,G)

Japanese Chicken Katsu 🌱

Curry sauce, Japanese shaved slaw, with jasmine rice (G,S,E)

Shoyu Mushroom Ramen ✓

Oyster mushroom, ramen noodles, shoyu broth (V,G,S)

DESSERTS

Hot Honey Cake

Asian pear compote, cardamon tuile, milk ice cream (V,G,D,E,S)

Traditional Mochi

Three traditional mochi flavours (V,S)

Coconut and Mango ✓

Panna cotta, mango lassi, toasted coconut (V,S,SD)

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.

✓ Plant-based (V) Vegetarian, (G) Contains gluten, (D) Contains dairy/milk, (N) Contains nuts, (P) Contains peanuts, (E) Contains egg, (F) Contains fish, (Cr) Contains crustaceans, (M) Contains molluscs, (S) Contains soya, (C) Contains celery, (Mu) Contains mustard, (Se) Contains sesame seeds, (SD) Contains sulphur dioxide, (L) Contains lupin.