

BUSINESS LUNCH MENU

2 COURSE £29

3 COURSE £36

APPERTISER

EDAMAME
Tom yum salt

STARTERS

- HOT & SOUR SOUP
Shitake, bamboo shoots, tofu
- FRIED CALAMARIO
Lime & garlic aioli
- BRAISED BEEF BAO
CShort ribs, galbi glaze, coriander, red chilli, fried onion
- BURRATA TOMATO SALAD
candied curry walnut, red endive

MAINS

- BLACK TRUFFLE “SUSHI RICE” RISOTTO
Butternut squash, Parmesan mousse, fresh truffle
- GRILLED SALMON
Shimeji mushrooms, edamame, asparagus jus
- SATAY CHICKEN BREAST
Coconut rice, bok choy, peanut satay sauce, coriander, red chilli
- CAULIFLOWER STEAK
Capsicum relish, caramelised shallot, mint
- WAGYU FLAT-IRON
Black pepper sauce

SIDES

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| FRENCH FRIES
Salt & malt vinegar | 7 |
| MISO MASHED POTATO
Brown butter breadcrumbs | 7 |
| STIR-FRIED SEASONAL MUSHROOMS
Black pepper sauce, chives | 12 |
| KIMCHI FRIED RICE
Red chilli, crisp onion | 15 |
| BOK CHOY
Crisp garlic | 8 |

DESSERTS

- MATCHA & MANDARIN CHOUX
- TRIO OF SORBET & ICE CREAMS
- VANILLA & BAYLEAF PANNA COTTA
Curry crumble, spiced roasted pineapple, pineapple sorbet