

BUSINESS LUNCH MENU

2 COURSE £29

3 COURSE £36

WINE SUPPLEMENT £15

125ml Chardonnay, Undurraga, Central Valley, Chile - with starters

125ml Carménère, Undurraga, Central Valley, Chile - with mains

APPETISER

EDAMAME
Tom yum salt

STARTERS

HOT & SOUR SOUP
Shiitake, bamboo shoots, tofu

FRIED CALAMARI
Lime & garlic aioli

BRAISED BEEF BAO
Short 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

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