M B E R

LONDON

NEW YEAR'S EVE

7

SEVEN DISH SHARER MENU

MINIMUM 2 PEOPLE

MEAT & FISH

90 per head

Prawn Toast

Breadcrumb-coated shell filled with prawns, soya and ginger sauce, covered in sesame seeds.

Contains Gluten (wheat), Crustaceans, Sesame Seeds & Soya.

Salmon Sashimi

The prime cut of Salmon.
Rich, sweet-textured, full of umami flavour, and garnished with sesame seeds. Served with soya sauce.

Contains Soya, Sesame Seeds & Fish.

Korean BBQ Cauliflower (VE)

Roasted cauliflower, Korean BBQ sauce, hummus and crushed pistachios*.

Contains Sesame Seeds, Nuts*, Soya & Sulphur Dioxide.

Miso-glazed Chicken

With pork dumpling stuffing.

Contains Sesame Seeds & Soya.

Crispy Chilli Chinese Pork

Pork loin strips with sautéed peppers and onions, coated in a Gochujang chilli sauce.

Contains Celery, Sesame Seeds, Soya & Sulphur Dioxide.

Steamed Jasmine Rice (VE)

With schichimi powder.

Contains Egg, Milk, Nuts, Peanuts & Soya.

PUDDING

Peanut Butter & Nutella Parfait

Dark chocolate delice, salted caramel, crispy hazelnut base, topped with crushed peanuts.

Contains Egg, Milk, Nuts, Peanuts & Soya.

OR

Vegan Chocolate Mousse (VE)

Chocolate avocado mousse, honeycomb, Griottines, toasted coconut and micro lemon balm.

Contains Soya & Sulphur Dioxide.

OR

Winter Fruit and Five-spice Crumble (VE)

Contains Gluten (wheat).

(VE) **Vegan** (V) **Vegetarian**

Allergens are clearly listed under each dish, but our food can come into contact with allergens as it is prepared in a kitchen where dishes containing gluten, nuts, dairy and other allergens are also present. There is some risk of cross contamination. Please inform staff of any allergies prior to placing your order, even if you have eaten the dish previously.

MBER
LONDON

NEW YEAR'S EVE

7

SEVEN DISH SHARER MENU

MINIMUM 2 PEOPLE

VEGETARIAN & VEGAN

80 per head

Corn Ribs

Charred corn ribs tossed in a smoked miso and Sichuan pepper butter*.

Contains Dairy* & Mustard.

Inari Tofu Tempura Pockets (VE)

Urad dhal curry, pickled green papaya salad and coconut sambal.

Contains Gluten, Lupin, Soya & Sulphur Dioxide.

Korean BBQ Cauliflower (VE)

Roasted cauliflower, Korean BBQ sauce, hummus and crushed pistachios*.

Contains Sesame Seeds, Nuts*, Soya & Sulphur Dioxide.

Karrage Oyster Mushrooms (VE)

With Gochujang cranberry sauce.

Contains Gluten (wheat) & Soya.

Miso-glazed Aubergine (VE)

On a bed of rainbow carrot ribbons, broccoli and fried shiitake mushrooms in a soya, sesame and citrus dressing.

Contains Sesame Seeds & Soya.

Steamed Jasmine Rice (VE)

With schichimi powder.

Contains Egg, Milk, Nuts, Peanuts & Soya.

PUDDING

Peanut Butter & Nutella Parfait

Dark chocolate delice, salted caramel, crispy hazelnut base, topped with crushed peanuts.

Contains Egg, Milk, Nuts, Peanuts & Soya.

OR

Vegan Chocolate Mousse (VE)

Chocolate avocado mousse, honeycomb, Griottines, toasted coconut and micro lemon balm.

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