

BUSINESS LUNCH MENU

2 COURSE £29

3 COURSE £36

WINE PAIRING £15

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

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

STARTERS

FRIED BABY SQUID

Strawberry kimchi, shiso, Chinese cabbage

HERITAGE TOMATO AND WATERMELON

Compressed watermelon, shiso, lemon dressing
almond flakes

AVOCADO MAKI

Takuan, cucumber

WAGYU GYOZA

Soy sesame dip

APPETISERS

EDAMAME

Tom yum salt

PADRON PEPPERS

Togarashi seasoning

MAINS

BLACK TRUFFLE "SUSHI RICE" RISOTTO

Butternut squash, parmesan mousse, fresh truffle

GRILLED SALMON TERIYAKI

Asparagus and edamame

SATAY CHICKEN

Chicken thigh, coconut rice, bok choy, peanut
satay sauce

BEEF TENDERLOIN SKEWERS

Black pepper sauce, shallots

SIDES

GRILLED ASPARAGUS (V)

Almond and soy milk sauce, sweet chilli

MISO MASHED POTATO (V)

Barley miso, breadcrumbs

MIXED GREEN SALAD

Kalamansi ponzu sauce

KIMCHI FRIED RICE (VE)

Red chilli, crisp onion

GRILLED TENDERSTEM BROCCOLI

Sugar cane vinaigrette, baby carrot,
ginger

DESSERTS

VANILLA AND BAYLEAF PANNA COTTA

Curry crumble, spiced roasted pineapple, pineapple sorbet

TRIO OF ICE CREAM AND SORBET

Coconut, Vanilla, Lychee, Guava, Pineapple