

# BUSINESS LUNCH MENU

2 COURSE £29

3 COURSE £36

## WINE PAIRING £15

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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