

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

BABY SQUID

Strawberry kimchi, shiso, Chinese cabbage

HERITAGE TOMATO AND WATERMELON

Compressed watermelon, shiso, lemon dressing
almond flakes (vg)

AVOCADO MAKI

Takuan, cucumber (vg)

WAGYU GYOZA

Soy sesame dip

APPETISERS

EDAMAME

Tom yum salt

PADRON PEPPERS

Togarashi seasoning (vg)

MAINS

BLACK TRUFFLE "SUSHI RICE" RISOTTO

Butternut squash, parmesan mousse, fresh truffle

GRILLED SALMON

British asparagus jus, baby carrots, snow peas

SATAY CHICKEN

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

BEEF TENDERLOIN SKEWERS

Black pepper sauce, shallots

SIDES

GRILLED ASPARAGUS

Almond and soy milk sauce, sweet chilli
(vg)

MISO MASHED POTATO

Barley miso, breadcrumbs (v)

MIXED GREEN SALAD

Kalamansi ponzu sauce (vg)

KIMCHI FRIED RICE

Red chilli, crisp onion (vg)

GRILLED TENDERSTEM BROCCOLI

Sugar cane vinaigrette, baby carrot,
ginger (vg)

DESSERTS

TAPIOCA MOUSSE

Coconut milk, mango sorbet, mango compote, caramelised pineapple

TRIO OF ICE CREAM AND SORBET

Chocolate, vanilla, pistachio, coconut, mango, strawberry (v/vg)