

LUNCH ABOVE LONDON

2 COURSE 29

3 COURSE 36

SKY LUNCH 45 | Glass of Wine, 3-Course & Coffee

WINE PAIRING 15

125ml Chardonnay, Undurraga, Central Valley, Chile | served with starters

125ml Carménère, Unurraga, Central Valley, Chile | served with mains

STARTERS

BABY SQUID

Strawberry kimchi, shiso, Chinese cabbage

ROASTED KABOCHA PUMPKIN

Truffle tofu cream, pumpkin seeds furikake, fresh black truffle

AVOCADO MAKI

Takuan, cucumber (vg)

WAGYU GYOZA

Soy sesame dip

MAINS

BLACK TRUFFLE “SUSHI RICE” RISOTTO

Butternut squash, parmesan mousse, fresh truffle

GRILLED SALMON

Scottish salmon, cauliflower & vanilla purée, cauliflower relish

SATAY CHICKEN

Chicken thigh, coconut rice, peanut satay sauce

BEEF TENDERLOIN SKEWERS

Black pepper sauce, shallots

DESSERTS

TAPIOCA MOUSSE

Coconut milk, mango sorbet, mango compote, caramelised pineapple (vg)

TRIO OF ICE CREAM & SORBET

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

APPETISERS

EDAMAME

Tom yum salt

9

PADRÓN PEPPERS

Togarashi seasoning (vg)

10

SIDES

CAULIFLOWER SAUTÉ

Tahini, sweet chilli sauce, pickled red chilly, garlic chips

12

MISO MASHED POTATO

Barley miso, breadcrumbs (v)

9

MIXED GREEN SALAD

Kalamansi ponzu sauce (vg)

9

KIMCHI FRIED RICE

Red chilli, crispy onion (vg)

15

GRILLED TENDERSTEM BROCCOLI

Sugarcane vinaigrette, baby carrot, ginger (vg)

12

(v): vegetarian. (vg): vegan. Our menu contains allergens. If you suffer from a food allergy or intolerance please let a member of the team know upon placing your order. A discretionary service charge of 15% will be added to your bill. All prices include VAT.