LUNCH ABOVE LONDON

2 courses - 24.95
3 courses - 29.95
Sky Lunch | Glass of wine, 3 courses & coffee - 45

WINE PAIRING 15

175ml Chardonnay, Undurraga, Central Valley, Chile | *served with starters*
175ml Carménerè, 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

APPETISERS

EDAMAME 9
Tom yum salt

PADRÓN PEPPERS 10
Togarashi seasoning (vg)

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

SIDES

CAULIFLOWER SAUTÉ 12
Tahini, sweet chilli sauce, pickled red chilly, garlic chips

MISO MASHED POTATO 9
Barley miso, breadcrumbs (v)

MIXED GREEN SALAD 9
Kalamansi ponzu sauce (vg)

KIMCHI FRIED RICE 15
Red chilli, crispy onion (vg)

GRILLED TENDERSTEM BROCCOLI 12
Sugarcane vinaigrette, baby carrot, ginger (vg)

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)

(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.