MODERN ASIAN SUNDAY ROAST

45 pp | Served to Share | Minimum of 2 People

STARTERS

EDAMAME
Tom yum salt

CRYSTAL DUMPLINGS
Vegetable dumplings

BEETROOT & PALM HEART
Yuzu miso, quinoa pops, orange (vg)

THE ROAST TRIO

CRISPY PORK BELLY
British pork, sea salt flakes

CHARGRILLED DENVER STEAK
Black pepper sauce

MISO & CHILLI ROAST CHICKEN
Coriander

SIDES

MISO MASHED POTATO
Brown butter breadcrumbs (v)

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

KIMCHI FRIED RICE
Red chilli, crispy shallots

DESSERTS

RASPBERRY CHEESECAKE
Yuzu gel, vanilla shortbread (v)

WINE

		125	175	BTL
2023	**PRIMITIVO DI MANDURIA RISERVA, TALÓ, SAN MARZANO** Puglia, Italy	13	26	75

À LA CARTE SELECTION

STARTERS

KING OYSTER MUSHROOMS 17
Barley miso, sweet potato, spring onion (vg)

CRISPY DUCK SALAD 22
Crispy aromatic duck, pine nuts, pomelo, pomegranate

ROASTED KABOCHA & FRESH BLACK TRUFFLE 19
Truffle tofu cream, pumpkin seeds furikake, tomato gel (vg)

RAW & SUSHI

YELLOWTAIL SASHIMI 19
Lemongrass sauce, green chilli

WAGYU TATAKI 28
Gochujang, maple syrup, cashews

SOFTSHELL CRAB CHUMAKI 20
Avocado, cucumber, crispy shallots, chives, spicy mayo

MAINS

WAGYU BEEF FILLET 180g 80
Kombu butter

CHILEAN SEA BASS 42
Kimchi yuzu sauce, pickled green apple, sesame seeds

TIGER PRAWNS & VERMICELLI 32
Vanilla & garlic marinated prawns, green chilli, peanut

SIDES

CAULIFLOWER SAUTÉ 12
Tahini, sweet chilli sauce, pickled red chilli, garlic chips (v)

GRILLED TENDERSTEM BROCCOLI 15
Sugarcane vinaigrette, baby carrot, ginger (vg)

KIMCHI FRIED RICE 12
Red chilli, crispy shallots

A vegetarian alternative is available. Please ask your server for details.

(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.