



DIM SUM

<i>edamame, kimchi butter</i> 4.25	<i>chilli salt squid, adjud sauce</i> 9.50
<i>prawn & chive dumpling (contains pork)</i> 9.00	<i>spiced salmon & black cod siu mai, blue swimmer crab & tobiko</i> 9.00
<i>vegetable gyoza, korean chilli dressing</i> 8.00	<i>spare ribs, black bean</i> 8.75

SUSHI & SASHIMI

<i>poke bowl with yuzu salmon, avocado, edamame, ginger, pickled red cabbage</i> 13.50	<i>scalded yellow fin tuna sashimi, sesame ponzu dressing (marinated in soy, sake & kombu)</i> 12.00
<i>ura maki of pickled cucumber, crispy shallots, miso aioli, baby leaf & sesame seeds</i> 10.00	<i>salmon sashimi, ikura, daikon, nama wasabi</i> 9.50
<i>black tiger prawn roll</i> 15.00	<i>hamachi sashimi, orange ponzu, truffle oil powder, crispy garlic</i> 15.00

TEMPURA

<i>tenderstem broccoli, aubergine & shitake</i> 9.25	<i>wild pink shrimp, anticucho mayo</i> 14.50
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SALADS

<i>chopped salad – sambal chicken or prawns</i> 9.50 / 11.50	<i>duck, watermelon & cashew</i> 14.00
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CURRIES

<i>chargrilled chicken green curry</i> 14.50	<i>green vegetable curry with sweet potato, baby corn, aubergine, green beans & cherry tomatoes</i> 12.50
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BBQ & ROASTS

<i>crispy duck & pancakes, cucumber, spring onion, hoi sin, pickled plum and black vinegar</i> half 29.00 whole 55.00	<i>hot & sour hake en papillote, choy sum, kaffir lime & ginger</i> 13.50
<i>peruvian roasted chicken, coriander, chilli and avocado salsa, pomegranate molasses</i> 16.00	

SPECIALS

<i>black cod, sweet miso</i> 36.00	<i>wok fried szechuan beef, dou ban jiang, chinese chillies, szechuan peppercorns. peanuts, pepper</i> 23.00
<i>phad thai prawn / chicken / vegetable</i> 16.50	

SIDES

<i>steamed jasmine rice</i> 3.50	<i>green fried brown rice</i> 4.00
<i>pak choy, sesame & ginger soy</i> 6.00	

DESSERT

<i>iced berries, white chocolate & rum sauce</i> 6.50	<i>ice creams & sorbets</i> 5.50
<i>warm chocolate fondant (20 mins)</i> 6.50	
