
DIM SUM

<i>edamame, kimchi butter</i> 5.00	<i>chilli salt squid, adjud sauce</i> 10.50
<i>prawn & chive dumpling (contains pork)</i> 10.00	<i>pork belly, lychee jelly, coriander nahm jim, mint</i> 12.50
<i>chicken/vegetable gyoza korean chilli sauce</i> 9.00	<i>chicken san choi bau, lettuce cups with chilli peanuts, crispy shallots, beansprouts, mint & coriander</i> 15.00
<i>miso marinated mushrooms with shitake chips, garlic and shiso</i> 10.00	
<i>slow cooked pork ribs, black bean, ginger</i> 10.00	

SUSHI & SASHIMI

<i>hamachi sashimi, orange ponzu, truffle oil powder, crispy garlic</i> 16.50	<i>spicy tuna and avocado maki roll, wasabi tobiko & tahini</i> 15.50
<i>salmon sashimi, ikura, daikon, nama wasabi</i> 10.50	<i>salmon and cucumber maki roll, yuzu koshu mayonnaise, chives</i> 14.00
<i>seared tuna with miso aioli, shichimi pepper</i> 15.50	<i>cucumber, carrot and pickled cabbage maki roll</i> 9.00

TEMPURA

<i>wild pink shrimp, anticucho mayo</i> 16.00	<i>tenderstem broccoli, aubergine & shitake</i> 10.25
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SALADS

<i>duck, watermelon & cashew</i> 15.50	<i>thai beef salad, nam jim</i> 24.00
<i>chopped salad – sambal chicken or prawns</i> 10.50 / 12.50	

If you have any allergies or dietary requirements, please speak to a member of staff. Discretionary service charge of 12.5% will be added to all bills.

CURRIES

<i>thai green chicken curry, green beans, baby corn, coriander & cherry tomatoes</i> 16.00	<i>green vegetable curry with sweet potato, baby corn, aubergine, green beans & cherry tomatoes</i> 14.00
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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>slow braised beef short rib, sichuan peanuts, micro coriander</i> 25.00
<i>roasted chilli sea bream, sichuan sauce</i> 19.00	<i>peruvian roasted chicken, coriander, chilli & avocado salsa, pomegranate molasses</i> 18.00

SPECIALS

<i>black cod, sweet miso</i> 36.00	<i>phad thai prawn / chicken / vegetable</i> 17.50
<i>crispy chilli tofu, coriander, mint & shallot salad, pak choi, furikake, sweet chilli</i> 15.50	

SIDES

<i>steamed jasmine rice</i> 4.00	<i>green fried brown rice</i> 6.00
<i>pak choi, sesame & ginger soy</i> 7.00	<i>singapore noodles, prawns, char siu pork</i> 9.50

DESSERT

<i>warm chocolate fondant (15 mins)</i> 9.00	<i>yuzu passion cheesecake, passion fruit sorbet, white chocolate</i> 9.00
<i>sticky date pudding, coconut sorbet, sesame candy</i> 9.00	
<i>mochi selection</i> 9.00	