

CIRCUS

—Valentine's Day Menu 2018—

BEGIN

Champagne Cocktail

Edamame beans on ice (V)(G*)

Sea salt & soy mirin

STARTER *(please choose one)*

Tempura Oysters

Salmon ikura & lemon ponzu

Vegetarian Dim Sum Selection (V)

Edamame & truffle shu mai,
Date & water chestnut gyoza,
Spinach & mushroom parcel
- served with soy mirin sauce.

Seared Tuna & Pancetta Salad (G)

Cayenne pepper, shallots & sweet red vinegar

Snow Crab California Maki (G*)

Avocado, cucumber & soy mirin

New Style Beef Carpaccio

Crispy artichokes, truffle & sesame soy

MAIN *(please choose one)*

Sweet Miso Black Cod

Pickled ginger & lime

Black Angus Fillet Steak (G*)

Shiitake mushrooms & caramel soy

Korean BBQ Baby Chicken

Bok choy, goma dressing & pickled ginger

King Abalone Mushroom (V)

Asparagus, ginger, chives & caramelized soy

Lychee & Aubergine Red Curry (V)(G)

Baby corn, courgettes, cherry tomato & jasmine rice

Selection of sides served to share

Steamed Seasonal Vegetables, garlic &

ginger soy (V)(G*)

**Smoked Aubergine, White miso, palm sugar & chipotle
chilli (V)**

Steamed Rice, toasted sesame seeds (V)(G)

DESSERT

Dessert Bento Box (V)

Cherry mousse & honey comb cone, Dark chocolate
lolly pop with crackling candy, Lemon Brûlée Tart -
served as a dessert trio.

(V).....*Suitable for vegetarians*

(G).....*Gluten free*

(G*).....*Can be altered for Gluten free*

This menu is subject to change. We operate a very busy kitchen incorporating a high use of nuts, shellfish and ingredients containing gluten so therefore can not guarantee the complete absence of traces of these or any allergens in your food.

An optional service charge of 12.5% will be added to your bill.