#  <br> $\begin{array}{llllllll}R & A & Z & Y & B & E & A & R \\ & G & R & O & U & D & & \end{array}$ 

## Twelve plate menu <br> Twelve Plates $£$ £49.50pp

## Classic

MODERN STYLE SEA BASS SASHIMI, chilli, crispy garlic, coriander and ponzu sauce (GF)
SOFT SHELL CRAB TEMPURA, tempura dipping sauce
ROCK SHRIMP POPCORN, garlic mayonnaise and togarashi
STEAMED SCOTTISH SCALLOP, glass noodles, fried garlic and premium soy
GRILLED BLACK COD MARINATED IN MISO AND SAKE
CHARGRILLED SIRLOIN OF GRADE A ARGENTINEAN WAGU BEEF, teriyaki sauce
COTSWOLD CHICKEN BREAST GREEN CURRY, white aubergine, thai baby aubergines, bamboo, basil, kaffir lime leaf (GF)
TIGER PRAWN PAD THAI (GF)
TRIO OF OYSTER, SHIITAKE AND ENOKI MUSHROOMS, spring onion, garlic and black pepper (GF)
GAI LAN, braised garlic cloves and oyster sauce (GF)
STEAMED JASMINE RICE (GF)
TROPICAL FRUIT SALAD, passionfruit and banana sorbet (GF)

## Vegetarian (v)

STEAMED HAR GAU DUMPLINGS, shiitake, glass noodle, carrot and chive | crystal sweetcorn and chive | crystal bamboo and taro MIXED VEGETABLE TEMPURA, tempura dipping sauce

SALT AND PEPPER MORI-NU TOFU, crispy garlic, spring onion and habanero
(RISPY RICE PAPER VEGETABLE SPRING ROLL, hoi sin dipping sauce
STIR FRIED MORI-NU TOFU, long beans and spicy red curry paste (GF)
CHARGRILLED EGGPLANT, black bean sauce (GF)
MORI-NU TOFU GREEN CURRY, white aubergine, thai baby aubergines, bamboo, basil, kaffir lime leaf (GF)
VEGETABLE PAD THAI (GF)
TRIO OF OYSTER, SHIITAKE AND ENOKI MUSHROOMS, spring onion, garlic and black pepper (GF)
GAI LAN, braised garlic cloves and oyster sauce (GF)
STEAMED JASMINE RICE (GF)
TROPICAL FRUIT SALAD, passionfruit and banana sorbet (GF)

## To complement

## APPETISERS $£ 4.95$ EACH

SHRIMP CRACKERS, sweet chilli dipping sauce |STEAMED EDAMAME, Japanese chilli powder and rock salt (v) (GF) |CRISPY SEAWEED (v) (GF)

