

gamma gamma

main menu

raw & cured

tiger prawns and coconut thai ceviche: kaffir lime, chilli and coriander (g/d) 8.9

treacle cured salmon: aubergine and tahini, gilda tempura, orange-miso aioli 8.9

zebra loin tataki: charred grapes, popcorn, sake cured egg, sriracha jelly, orange blossom labneh 12.9

pickled rainbow beets: watermelon, mooli and avocado, rice vinegar and soy (g/d) 6.9

salads

seared nori tuna loin: baby gem lettuce, soft boiled egg, truffle potato, green beans, cherry tomatoes and edamame, kalamansi and togarashi vinaigrette (g/d) 10.50

samphire and watermelon som tam: chilli, garlic, palm sugar and lime, crushed peanuts (g/d/n/ve) 6.9

charred heirloom carrots: nashi pear, mooli, padron peppers and chowchow, morromi miso, pomegranate and honey dressing (d/v) 7.9

crispy

crispy sesame squid: yuzu mayonnaise (g/d) 8.9

thai prawns taco: spicy minced prawns and fish cake, tamarind ketchup (d) 9.9

morning glory and kale bhaji, mint yogurt and kecap manis (g/v) 7.9

steamed

8 hour braised wagyu beef ribs: beetroot and kizami wasabi siu mai, smoked, bone marrow and garlic aioli 14.9 (d)

steamed sea bass: shisho leaf pesto, charred heritage carrots, morromi miso glaze (n) 13.9

scallop and tiger prawns cheung-fun: black vinegar, szechuan peppers and toasted garlic (g/d) 11.9

steamed edamame: black sesame and hoisin tahini (v/d) 5.9

steamed bokchoy: black bean sauce (d/v) 4.5

steamed jasmine rice (g/d/v) 3.5

grill

grilled lamb chops: moromi miso chimichurri (d/h) 12.9

chicken satay: spicy peanut sauce (g/d/n) 8.9

kangaroo steak "tagalog": filipino style steak marinated in soy, kalamansi, garlic and black pepper, caramelised onion and garlic chips 12.9

curry

thai green curry: chicken, lemongrass, thai basil, green chilli and coconut cream (g/d/h) 12.9

jungle curry: minced ostrich loin, aromatic lemongrass, galangal, kaffir lime and thai chillis (g/d) 12.9

kare-kare: filipino style curry of beef in mild peanut sauce, bok choy, banana blossom and long beans 12.9 (g/d/n)

langka sa gata: jackfruit curry, garlic, ginger, green chilli and grated coconut (g/d/v) 12