



Deluxe Menu

Two Courses with a glass of Taittinger Champagne @ £32.00 per person

Three Courses with a glass of Taittinger Champagne @ £40.00 per person

Starters

Miso Marinated tofu	crispy salad, lime, soya and maple chilli dressing
Chicken Gyoza	steamed and pan-fried Japanese dumplings, dipping sauce.
Vegetable Gyoza	steamed and pan-fried Japanese dumplings, dipping sauce.

Main plates

Chicken Katsu Curry	served with Japanese steamed rice, shredded white cabbage and pickled ginger
Salmon Teriyaki	served with wasabi furikake skinny fries
Roasted Aubergine	miso glaze, spring onions and Chilli macadamia

Desserts

Mochi Balls	Seasonal selection
Yuzu tart	strawberry & raspberry confit
Chocolate and Tofu Mousse	coconut cream

As allergens are present in our kitchen and some ingredients have "may contain" warnings, we cannot guarantee menu items will be completely free from an allergen.

A discretionary 12.5% service charge will be added to your final bill.