

WELCOME TO AUSTRALASIA

Modern Australian cuisine combines Pacific Rim flavours underpinned by European cooking tradition, a blend of Indonesian, Southeast Asian influences and Australia's strong ties with Japan also help determine the taste and style.

There are two ways of eating in Australasia:

Local

Rather than choosing individual starters and mains, why not go "local" and select several smaller dishes from pages 3 to 5.

These dishes have been designed for sharing and will be served to the centre of the table throughout your meal in 'waves'.

Traditional

For the more traditional approach, select starters and then a main from page 6 and 7. The starters can be served to the centre of the table but the main plate will come to you.

Your server will be more than happy to help you with your selection and explanation.

[V] Vegetarian

[Ve] Vegan

All prices are in GBP and include VAT at the current rate. A discretionary 12.5% service charge will be added to your bill.

Our dishes may contain nuts or nut traces. Allergen information is available on request; please let your server know if you have any allergies or dietary requirements.

If you would like some water for the table,
try these infusions:

INFUSED WATERS | 4

Watermelon

Lemon mint and cucumber

Mango and passion fruit

Kiwi and apple

S A K E

Honjozo 15% ABV

300ml Carafe | 15

50ml Glass | 3

Daiginjo 17% ABV

300ml Carafe | 32

Junmai Ginjo sparkling 7% ABV

300ml Carafe | 32

50ml Glass | 8.5

Ginjo Yuzushu citrus infused 10% ABV

300ml Carafe | 30

50ml Glass | 6

Genmai aged 15% ABV

720ml Bottle | 60

Shiraume Umeshu plum infused 14% ABV

300ml Carafe | 24

50ml Glass | 4.5

SASHIMI x6

Yellowfin tuna | 12.5

Loch Duart salmon | 10.5

NIGIRI x4

Yellowfin tuna | 8

Prawn | 8.5

Seared teriyaki beef | 9

Loch Duart salmon | 8

Vegetarian [Ve] | 7.5

CALIFORNIA ROLLS x4

Salt and pepper sea bass, spring onion,
pickled daikon | 9

Tuna, kimchi, apple | 8.5

Peking duck with hoisin,
cucumber and spring onion | 8

Salmon, wasabi cream cheese, cucumber | 8

Avocado, watermelon, asparagus [Ve] | 7

TEMPURA

Squid tempura with sriracha mayonnaise | 9

Popcorn with chilli salt [Ve] | 5

Prawn with tentsuyu dipping sauce | 11

Avocado tempura with chilli and soy [Ve] | 6

Banana blossom with wasabi emulsion [Ve] | 5.25

FROM THE ROBATA GRILL

Lemongrass chicken skewers with satay sauce | 6

Sweet corn with kombu butter | 5

Korean beef fillet chilli and ginger
with Thai basil | 7.5

Garlic spiced prawns with mango and lime salt | 7.25

Mongolian lamb cutlets with Asian slaw | 11.5

SMALL PLATES

Steamed edamame beans tossed in
soy and sesame oil [Ve] | 4.5

Grilled sea bass fillet, papaya, toasted coconut,
green chilli, kafir lime dressing | 9

Japanese curried korokke [V] | 6

Roast scallops, tamarind and apple purée,
quinoa dusted pork fritter | 13

Black cod roasted in hoba leaf | 29

Roasted baby aubergines with caramel miso
and katsuobushi | 6.75

Duck salad with compressed watermelon | 7.5

Mirin and honey-cured fillet of beef tartare
with soy-cured egg yolk | 8.5

Tofu and shiitake dumplings,
mushroom tea [Ve] | 8.5

Salmon tataki, ponzu, truffle oil | 8

BIG PLATES

Crispy suckling pork belly with
pineapple curry | 17.5

Chicken randang, spiced panko leg,
bok choy and toasted coconut chips | 17

Lamb rump, spiced crispy maize,
aubergine chutney, pak choy, crushed peanuts
and aubergine saté | 22

Inari tofu with coconut wild rice,
Asian greens and chilli and soy dressing [Ve] | 14

Halibut loin, toasted kohlrabi,
eucalyptus oil, kombu butter sauce | 32

Beef fillet, seared foie gras, shiitake mushroom
and beef dumpling, kohlrabi purée | 60

PREMIUM STEAKS

Rib-eye - 10oz 28 day aged British beef | 23

Fillet - 8oz 28 day aged British beef | 29

Australian fillet - 8oz fillet | 49

SIDES

Asian coleslaw [Ve] | 4

Udon noodle and kimchi salad | 5

Wilted spinach with chilli and
soy dressing [Ve] | 5.5

Tenderstem broccoli with goma dare [Ve] | 5.75

Scorched little gem truffle and ponzu dressing
with puffed potato and rice [Ve] | 5.5

Seasoned rough cut chips [Ve] | 4.5

Rough cut kimchi chips | 5

Sweet potato and rosemary mash [Ve] | 4.5

Sticky coconut rice in lotus leaf [Ve] | 4.5

MUST HAVE DESSERTS

Chocolate coated coconut mousse, Buko juice granita,
caramelised rum poached pineapple, custard and
toasted coconut Lamington | 8.5
+ Yuzushu citrus sake 50ml | 6

Fijian honey mousse cake, black cherry and sakura,
honey dusted cashews, milk and honey ice cream
wrapped in bee pollen meringue | 9
+ Plantation pineapple rum 25ml | 5.5

Peanut caramel and nougat tart, Biskelia mousse
pyramid enrobed in milk chocolate
with praline ice cream | 9
+ Ron Zacapa 23yr 25ml | 6

Chocolate genoise with mandarin jelly on puffed rice
crunch with mango and papaya sorbet [Ve] | 7.5
+ Durbanville sparkling Sauvignon Blanc 125ml | 7

SHARING TASTER SELECTION

Bento Box Sharing Selection - for two | 17
Peanut and caramel tart, strawberry and
rose Lamington, black sesame and white chocolate
macaron, Fijian honey cake,
mango mochi ice cream

TASTE MENU 01
30 PER PERSON
2 MINIMUM
AVAILABLE EVERY DAY UNTIL 5PM

Wave 01 - Sushi & Tempura Selection

Squid tempura with sriracha mayonnaise

Steamed edamame beans tossed in soy and sesame oil [Ve]

Peking duck with hoisin, cucumber and spring onion California roll

Avocado, watermelon, asparagus California roll [Ve]

Wave 02 - Signature Selection

Chicken breast with sesame miso and spiced panko leg

Grilled sea bass fillet, papaya, toasted coconut, green chilli, kafir lime dressing

Tenderstem broccoli with goma dare [Ve]

Sweet potato and rosemary mash [Ve]

Wave 03 - Sweet Selection

Peanut caramel and nougat tart, Biskelia mousse pyramid enrobed in milk chocolate with praline ice cream

Chocolate coated coconut mousse, Buko juice granita, caramelised rum poached pineapple, custard and toasted coconut Lamington

TASTE MENU 02 - VEGETARIAN
27.5 PER PERSON
2 MINIMUM
AVAILABLE EVERY DAY UNTIL 5PM

Wave 01 - Sushi & Tempura Selection

Vegetable tempura

Steamed edamame beans tossed in soy and sesame oil

Avocado, watermelon, asparagus California roll

Wave 02 - Signature Selection

Inari tofu with coconut wild rice, Asian greens and chilli and soy dressing

Papaya salad

Tenderstem broccoli with goma dare

Sweet potato and rosemary mash

Wave 03 - Sweet Selection

Chocolate genoise with mandarin jelly, puffed rice crunch, mango and papaya sorbet

TASTE MENU 03
47.5 PER PERSON
2 MINIMUM

Wave 01 - Sushi Selection

Loch Duart salmon nigiri
Yellowfin tuna nigiri
Peking duck with hoisin, cucumber
and spring onion California roll
Avocado, watermelon, asparagus
California roll [Ve]

Wave 02 - Robata Selection

Garlic spiced prawns with mango
and lime salt
Lemongrass chicken skewers with satay sauce
Korean beef fillet chilli and ginger
with Thai basil
Steamed edamame beans tossed in
soy and sesame oil [Ve]

Wave 03 - Signature Selection

Chicken breast with sesame miso
and spiced panko leg
Grilled sea bass fillet, papaya,
toasted coconut, green chilli,
kafir lime dressing
Tenderstem broccoli with goma dare [Ve]
Sweet potato and rosemary mash [Ve]

Wave 04 - Signature Selection

Peanut caramel and nougat tart, Biskelia
mousse pyramid enrobed in milk chocolate
with praline ice cream
Chocolate coated coconut mousse, Buko juice
granita, caramelised rum poached pineapple,
custard and toasted coconut Lamington
Fijian honey mousse cake, black cherry and
sakura, honey dusted cashews, milk and honey
ice cream wrapped in bee pollen meringue

TASTE MENU 04 - VEGETARIAN
42.5 PER PERSON
2 MINIMUM

Wave 01 - Sushi Selection

Vegetarian nigiri
Avocado, watermelon, asparagus
California roll

Wave 02 - Tempura and Robata Selection

Japanese curried korokke
Vegetable tempura
Mini vegetable kebabs with sweet soy
Steamed edamame beans tossed in
soy and sesame oil

Wave 03 - Signature Selection

Inari tofu with coconut wild rice,
Asian greens and chilli and soy dressing
Papaya salad
Tenderstem broccoli with goma dare
Sweet potato and rosemary mash

Wave 04 - Signature Selection

Chocolate genoise with mandarin jelly,
puffed rice crunch, mango and papaya sorbet