

— PREMIUM SET SHARING MENU —

Our premium menu features signature dishes, designed for sharing

£100 per person

(+£10 per person on the Stage Table)

APERITIF

Glass of bubbles

Spicy lotus chip nachos Kimchi, sriracha aioli & blackened corn (Ve) (DF) (GF)

Edamame beans

Tamarind, soy lime & tofu (Ve) (DF) (GF)

SMALL DISHES

New style beef carpaccio

Crispy garlic, artichoke, sesame & ichimi pepper (GF) (DF)

Rock shrimp tempura

Nori seasoning, pickled cucumber & chilli garlic aioli **(DF)**

Roast chilli chicken red nahm jim salad

Papaya, cucumber, spring onion & crispy shallots **(DF)**

Prawn & pork shui mai

Flying fish roe, crushed edamame θ pea shoot **(DF)**

LARGE DISHES

Black Angus sirloin steak 'on the rocks'

Wasabi teriyaki, crispy garlic & sesame (**GF**) (**DF**)

Sweet white miso salmon

Pickled baby ginger & blackened lime (GF) (DF)

Sesame chilli baby chicken

Bok choy, pickled ginger, teardrop radish & goma aioli (\mathbf{DF})

- All served with -

Blackened green beans

Spicy furikake & mushroom sauce (GF) (DF) (Ve)

Warm aubergine

Coriander, chilli, Shaoxing wine & soy (DF) (Ve)

Jasmine rice

Roasted sesame seeds

(GF) (DF) (Ve)

DESSERT

Dark chocolate fondant

Wild strawberry coulis **(GF) or (Ve)**

Birthday Blowout

Get the party started with our secret birthday cocktail!

- served to the birthday guest with a fortune cookie -

£18

Please pick either vodka or gin

(Ve)	Suitable for vegans & vegetarians
(GF)	Cluster from
(GF*)	Can be altered for Cluten free
(DF)	Dairy from
(DF*)	

