

Fine Dining

Artisan Bread with Whipped Miso Butter for the Table (Included)

Starters

Broth & Soups

King Prawn & Snow Crab Tom Yum, Hot and Sour Broth*

Tom Kha Gai, Chicken Broth with Coconut, Kaffir & Lemongrass

Miso Broth with Shitake, Marinated Tofu & Bamboo Shoots

Meat

Biang Biang Pork Pot Stickers with Chilli Oil & Soy

Katsu Chicken Croquettes with Katsu Mayo, Crispy Cabbage

Duck Bao with Spring Onion, Cucumber and Plum Sauce

Thai Style Beef Carpaccio with Crispy Crackling, Coriander and Peanuts*

Starters

Fish

Fragrant Cured Salmon with Nam Jim Dressing, Cucumber and Thai basil

Rolled Crab and Nori Omelette with Chilli, Garlic & Soy

Tuna, lemongrass and Finger lime Ceviche with Kafir, Peanuts & Rice Noodles*

Vegetables

Buttermilk Cabbage & Pickled Apple with Celery Puree & Matcha Sauce (V)

Korean Glazed Aubergine with Kimchi & Spring Onion (Vg)

Shitake, Miso & Wild Mushroom Pot Stickers with Chilli & Soy (Vg)

Mains

Meat

Marinated Bavette (Or Herefordshire Wagon)* with Black Garlic Puree, Bok & Pak Choi, Katsunobishi Dressing, Toasted Sesame

Charred Miso Glazed Duck leg with Edamame & Wasabi Puree, Bok & Pak Choi in Marmite Butter, Yuzu & Sake Dressing, Toasted Sesame

Crispy 5 Spice Pork Belly, Spring Onion and Noi sin Served with Bok & Pak Choi in Miso Butter, Chilli and Peanut Dressing

Fish

Prawn and Muscle Laksa with a traditional Thai Garlic Bread

Furikake Stone Bass, Chilli and Kumquat Dressing with Charred Tenderstem Morning Glory and Thai Basil

Miso Glazed Mackerel Ballotine, Raddish and Yuzu Emulsion with Charred Tenderstem Morning Glory and Peanut, Chilli & Soy Dressing

Mains

Veg

Marinated Firm Tofu Wrapped in Nori, Spring Onion and Sesame with Bok & Pak Choi in Miso Butter, Chilli and Peanut Dressing (V)

Pumpkin Katsu, Homemade Rich Curry Sauce, Sticky Sesame Rice with Mixed House Pickles (Vg)

Charred Miso Glazed Celery leg with Edamame & Wasabi Puree, Bok & Pak Choi in Marmite Butter, Yuzu & Sake Dressing, Toasted Sesame (V)

Extras

(All an Additional £2pp on top of menu cost)

Green Papaya Salad with a Chili, lime & Tamarind Dressing

Cold Noodle Salad with Peanut, Chili, lime & Fish Sauce Dressing

Firecracker Sticky Rice with Spring Onion and Nigella Seeds

Smoked Pork lardo Rice with Crispy Onions

Dessert

Sticky Coconut and Mango Rice, Fresh Mango, Mango Puree, Mango Crisp,

Chilli, Coriander and Toasted Sesame

Miso Chocolate Mousse Cake with a Yuzu Curd, Caramel and Wasabi Peanut
Crumb

Coconut Pana Cotta and Pineapple with a Coconut Crumble and Pineapple Gel

Homemade lemongrass and lime Icecream, Peanut Brittle and Coriander Rolled in
a Rice Pancake



*Subject to surcharge

