

BRUNCH MENU

£60 PER PERSON



ASIAN TAPAS

INDULGE IN A NEAR-ENDLESS FEAST OF ASIAN SMALL PLATES – A VIBRANT JOURNEY THROUGH THE DIVERSE FLAVOURS OF ASIA, ONE BITE AT A TIME.

Thai Shrimp Crackers

Sweet chilli (CR,SD)

Prawn Money Bags and Crispy Squid

Japanese mayonnaise dip (Cr,M,W,E,SD)

Grilled Queen Scallops

Fresh lime, soy, garlic and samphire (M,S,W)

Singapore Spring Rolls

Thai sweet chilli (V,W,D,MU)

Chicken Gyoza

Black vinegar dip (W,S,SD,SE)

Crispy Duck Wraps

Pickled cucumber, leeks, hoisin (W,S,SE)

Korean Fried Chicken Bao

Asian slaw, Asian mayonnaise (W,E,S,SD,D)

Korean BBQ Pork Belly Bites

Pickled onions, Bulgogi glace (W,SD,SE)

Triple Cooked Sticky Beef

(W.B.S.SD)

Stir Fried Noodles

(V,W,S,SE)

Garlic & Soy Fried Tenderstem

Broccoli and Pak Choi

(V,S,W,SE)

Egg Fried Rice

(V,E,S,W,SE)

Mochi

Coconut (V,S,D), passion fruit and mango (V,CN)

Matcha Creme Brulée

Shortbread biscuit (V,D,E,W)

A discretionary 10% service charge will be added to your bill.

Please advise us of any food allergies. Whilst every care is taken, we cannot guarantee that our kitchens are an allergen free environment, nor can we guarantee the processes used by our ingredient manufacturers.

Gluten Allergy: (B) Barley, (O) Oats, (R) Rye, (SP) Spelt, (W) Wheat | Nut (Tree Nut) Allergy: (A) Almonds, (BN) Brazil nuts, (CN) Cashew nuts, (H) Hazelnuts, (PS) Pistachios, (PN) Pecan nuts, (WN) Walnuts | Other Allergy: (C) Celery, (CR) Crustaceans, (D) Dairy/milk, (E) Eggs, (F) Fish, (L) Lupin, (M Molluscs, (MU) Mustard, (P) Peanuts, (SE) Sesame seeds, (S) Soya, (SD) Sulphur dioxide | Lifestyle: Plant-based, (V) Vegetarian