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## MODERN SHARING LP MENU <br> 130.00 PP

## LAURENT-PERRIER ROSÉ 125 ML

NV Brut, Tours-sur-Marne

## WAVE ONE

PRAWN AND TRUFFLE CRACKER
Sriracha, sesame and shrimp floss.

## WAVETWO

TUNA SASHIMI BLOSSOM
Rose, cucumber and wasabi.

RED BELLY PORK
Baby leek and smoked crackling.

## MIXED DIM SUM

Wagyu, Black Cod \& Prawn, Shiitake and Royal Koi Fish.

WAVE THREE

CARAMEL SOY AGED BEEF FILLET 7OZ
UK premium aged beef, shiitake, ginger and aspargus.
RED SNAPPER TOM YUM
Lemongrass, kaffir lime and pak choi.

TENDERSTEM BROCCOLI (1)
Black sesame and truffle.
DUCK EGG AND CHINESE SAUSAGE FRIED RICE

WAVE FOUR

CHERRY BLOSSOM
White chocolate, cherry and candyfloss.

WHITE CHOCOLATE DRAGON EGG
Coconut, passionfruit and mango
(v) Vegetarian
(vo Vegan option available, ask your server

### 100.00 per person

Available for parties of two or more

## WAVEONE

PRAWN AND TRUFFLE CRACKER
Sriracha, sesame and shrimp floss.

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## WAVE TWO

## CHICKEN TRUFFLE SHUMAI

Freshly shaved truffle and soy.

SEVEN SPICE SEARED TUNA
Truffle aioli, caviar and citrus ponzu.

## SUGAR SALT CRISPY SQUID

Green chilli, pomegranate and mint.

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WAVE THREE
WOK FIRED ANGRY BIRD
Chicken, roasted chilli peppers and sesame honey soy.

## RED SNAPPER TOM YUM

Lemongrass, kaffir lime and pak choi.

SATAY BEEF RIBEYE
Papaya, som tum \& peanuts.

TENDERSTEM BROCCOLI (vC)
Black sesame and truffle

XO MONEY BAG
Char siu pork, wagyu and shrimp.

WAVEFOUR

## WHITE CHOCOLATE DRAGON EGG (V)

Coconut, passion fruit and mango.
ASIAN PEAR STICKY TOFFEE PUDDING (V6)
Cinnamon, vanilla and almond.

[^0] not contain all ingredients and we only carry information on the 14 regulated allergens.

# 175.00 per person <br> Available for parties of two or more 

## WAVE ONE

PRAWN AND TRUFFLE CRACKER
Sriracha, sesame and shrimp floss.

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## WAVE TWO

TUNA SASHIMI BLOSSOM
Rose, cucumber and wasabi.

## SALT \& PEPPER LOIN RIBS

Five-spice, garlic and onion.

MIXED DIM SUM
Wagyu, black cod \& prawn, shiitake and royal koi fish gau.

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## WAVETHREE

JAPANESE BLACK WAGYU 7OZ
Himalayan salt block, enoki mushroom and shallot soy.
GREEN PEPPER LOBSTER
Jalapeños and crispy shallots.

HONEY ROASTED CHILEAN SEA BASS
Enoki mushroom fritter and miso.

TENDERSTEM BROCCOLI (vC)
Black sesame and truffle.

BEANSPROUT NOODLES (VG)

DUCK EGG AND CHINESE SAUSAGE FRIED RICE

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## WAVE FOUR

CHERRY BLOSSOM (1)
White chocolate, cherry and candyfloss.

PHOENIX NEST
Peanut butter fudge, honeycomb and marshmallow
(ve) Vegan option available, ask your server
(v) Vegetarian
Spicy dish

Guests with allergies and intolerances should make a member of the team aware before placing an order for food or drink. Please note all our dishes are prepared in a kitchen where cross contamination can occur, and we cannot guarantee an allergen free environment. Our menu descriptions do not contain all ingredients and we only carry information on the 14 regulated allergens.

A discretionary service charge of $14.5 \%$ will be added to your bill, all of which is distributed to the team.


[^0]:    (vC) Vegan option available, ask your server

