



ALL DAY

SET MENU

SATURDAY 12 PM - 3.45 PM

SUNDAY - FRIDAY 12 PM - 5 PM

2 Courses 34.50 | 3 Courses 39.50

CHOOSE 1 DISH PER COURSE

STARTER

WAGYU BEEF DUMPLING

Sriracha, kimchi and spring onion.

ASPARAGUS TEMPURA MAKI ROLL (VG) (H)

Wasabi mayonnaise & togarashi.

SUGAR SALT CRISPY SQUID (H)

Green sweet chilli, pomegranate and mint.

SPICY KOI FISH MAKI ROLL (H) *3.00 UPGRADE

Truffle aioli, caviar and citrus ponzu.

TRUFFLE SHIITAKE BAO BUN (VG) (H)

Truffle, kimchi and crispy seaweed.

MAIN

Served with complimentary steamed jasmine rice.

WHITE MISO SALMON (H)

Pickled ginger and cucumber salad.

WOK FIRED ANGRY BIRD (N) 🌶️

Chicken, roasted chilli pepper, cashews and sesame honey soy.

KUNG PO TOFU (VG) (H) 🌶️

Pineapple, green beans and lotus.

CARAMEL SOY AGED STEAK *10.00 UPGRADE

Aged beef, shiitake, ginger and asparagus.

SIDES

CHINESE GREEN BEANS (VG) (H)

Sweet soy and roasted garlic.

7.50

TENDERSTEM BROCCOLI (VG) (H)

Black sesame and truffle.

7.50

SPICY EGG NOODLES (V) (H) 🌶️

Pak choi, lily bulb and spring onion.

6.00

DESSERT

YUZU LEMON DROP (H) (N)

Passion fruit, shiso and almond.

ASIAN PEAR STICKY TOFFEE PUDDING (H) (VG)

Cinnamon, vanilla and poached pear.

Please note:

Lunch times may vary on bank holidays.

(N) Contains nuts 🌶️ Spicy (V) Vegetarian (VG) Vegan (H) Halal