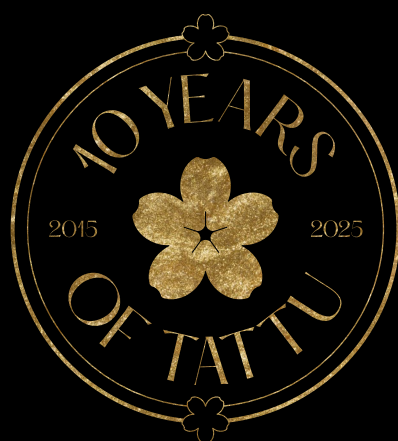




ALL DAY

S E T M E N U

SATURDAY 12 PM - 3.45 PM

SUNDAY - FRIDAY 12 PM - 5 PM

2 Courses 29.50 | 3 Courses 34.50

CHOOSE 1 DISH PER COURSE

STARTER

PAN SEARED PORK DUMPLING

Black pepper pork.

ROYAL KOI FISH GAU (H)

Black cod, King prawn and plum sauce.

WILD MUSHROOM AND

BLACK TRUFFLE SPRING ROLLS (V) (H)

Sweet & sour soy.

ASPARAGUS TEMPURA MAKI ROLL (VG) (H)

Wasabi mayonnaise & togarashi.

SPICY KOI FISH MAKI ROLL (H) *2.00 UPGRADE

Truffle aioli, caviar and citrus ponzu.

MAIN

Served with complimentary steamed jasmine rice.

WOK FIRED ANGRY BIRD (N) 🌶️

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

WHITE MISO SALMON (H)

Pickled ginger and cucumber salad.

KUNG PO TOFU (VG) (H) 🌶️

Pineapple, green beans and lotus.

CARAMEL SOY AGED STEAK *5.00 UPGRADE

Aged beef, shiitake, ginger and asparagus.

SIDES

CHINESE GREEN BEANS (VG) (H)

Sweet soy and roasted garlic.

TENDERSTEM BROCCOLI (VG) (H)

Black sesame and truffle.

SPICY EGG NOODLES (V) (H) 🌶️

Pak choi, lily bulb and spring onion.

6.00

6.00

5.00

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