



BLOSSOM SEASON AT

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ALL DAY

SET MENU

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DAILY 12 PM - 4.45 PM

2 Courses 34.50 | 3 Courses 39.50

CHOOSE 1 DISH PER CHAPTER

STARTER

WAGYU BEEF DUMPLING

Sriracha, kimchi and spring onion.

SUGAR SALT CRISPY SQUID ^(H)

Green sweet chilli, pomegranate and mint.

TRUFFLE SHIITAKE BAO BUN ^(V) ^(H)

Truffle, kimchi and crispy seaweed.

ASPARAGUS TEMPURA MAKI ROLL ^(VG) ^(H)

Wasabi mayonnaise & togarashi.

SPICY KOI FISH MAKI ROLL ^(H) *3.00 UPGRADE

Spicy tuna, truffle aioli, caviar and citrus ponzu.

MAIN

WHITE MISO SALMON ^(H)

Pickled ginger and cucumber salad.

WOK FIRED ANGRY BIRD ^(N) ^(S)

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

KUNG PO TOFU ^(VG) ^(H) ^(S)

Pineapple, green beans and lotus.

BLACK PEPPER BEEF FILLET 10.00 UPGRADE

Wok fired peppers and shallots.

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: All Day Set Menu availability excludes key dates and bank holidays: Valentine's, Mother's Day, Father's Day, Graduation period and December. Subject to manager's discretion. Please enquire with the restaurant for more information.

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

Guests with allergies and intolerances should make a member of the team aware before placing an order for food or beverages. Guests with allergies or intolerances should be aware that although all due care is taken, there is a risk of allergen ingredients still being present.

Please note our menu dishes are prepared in a kitchen that is not totally free from allergen ingredients and therefore cross-contamination may occur. Our hygiene practices are designed to reduce the risk of allergen contamination and our teams receive training to help ensure that these standards are met.

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