

# LUNCH

## TO SHARE

SALT & PEPPER SQUID

## STARTER

CHOOSE ONE

EDAMAME GYOZA, SZECHUAN PEPPER  
GRILLED TIGER PRAWN, AVOCADO & CHILLI  
CRISPY DUCK SALAD, WATERMELON & POMEGRANATE

## MAIN COURSE

CHOOSE ONE

TRUFFLE SWEET CORN FRIED RICE  
GRILLED SEA BASS, DAIKON & SHISO  
SALMON TERIYAKI, GOMA & CUCUMBER  
WHOLE BABY CHICKEN, HUMMUS & YUZU

## SIDES FOR THE TABLE

STEAMED RICE  
BROCCOLI, SPICY QUINOA

## DESSERT

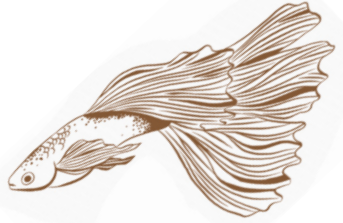
CHOCOLATE CARAMEL DELICE

58 PER PERSON

V = VEGETARIAN | VG = VEGAN

PLEASE NOTE A SERVICE CHARGE OF 14.5% WILL BE ADDED TO YOUR FINAL BILL.  
ALL SERVICE CHARGE IS DISTRIBUTED TO EMPLOYEES.

\*CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. THERE IS RISK ASSOCIATED WITH CONSUMING RAW OYSTERS. IF YOU HAVE CHRONIC ILLNESS OF THE LIVER, STOMACH OR BLOOD OR HAVE IMMUNE DISORDERS. YOU ARE AT GREATER RISK OF SERIOUS ILLNESS FROM RAW OYSTERS.



# LUNCH

## FOR THE TABLE

ROCK SHRIMP TEMPURA, YUZU MAYO

## STARTER

CHOOSE ONE

GRILLED SWEET POTATO, COCONUT WASABI  
SEXY FISH GREEN SALAD

BABY GEM LETTUCE, GRILLED COURGETTE, GRILLED AUBERGINE,  
FETA CHEESE, GREEN BEANS, YUZU OLIVE DRESSING

SUSHI PLATTER  
(VEGAN OPTION AVAILABLE)

WAGYU, FOIE GRAS & TRUFFLE GYOZA

## MAIN COURSE

CHOOSE ONE

CARAMELISED BLACK COD, SPICY MISO  
SPICY BEEF TENDERLOIN

WHOLE BABY CHICKEN, HUMMUS & YUZU  
CRISPY TRUFFLE TOFU, AVOCADO & EDAMAME

## SIDES FOR THE TABLE

GREEN ASPARAGUS, SMOKED CREAMY DASHI  
STEAMED RICE

## DESSERT

VANILLA CHEESECAKE

78 PER PERSON

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