



# Twelve Plate

65 PER PERSON

## CLASSIC

STEAMED EDAMAME japanese chilli powder, rock salt (GF)  
SOFT SHELL CRAB TEMPURA tempura dipping sauce  
ROCK SHRIMP POPCORN garlic mayonnaise, togarashi  
CRISPY SALT AND PEPPER PRAWN crispy garlic, spring onion, habanero

GRILLED BLACK COD marinated in miso and sake  
ANGUS BEEF FILLET onions, chilli, holy basil  
COTSWOLD CHICKEN BREAST GREEN CURRY aubergine, bamboo, basil, kaffir lime leaf (GF)  
KING PRAWN PAD THAI peanuts, egg, tamarind, beansprouts, spring onion  
TRIO OF OYSTER, SHIITAKE AND ENOKI MUSHROOMS spring onion, garlic, black pepper  
GAI LAN braised garlic cloves, oyster sauce (GF)  
STEAMED JASMINE RICE (GF) (V)

LEMON MERINGUE TART

## VEGETARIAN

STEAMED EDAMAME japanese chilli powder, rock salt (GF)  
VEGETABLE TEMPURA tempura dipping sauce  
SALT AND PEPPER MORI-NU TOFU crispy garlic, spring onion, habanero  
CRISPY RICE PAPER VEGETABLE SPRING ROLL hoi sin dipping sauce

STIR FRIED MORI-NU TOFU long beans, spicy red curry paste  
CHARGRILLED EGGPLANT black bean sauce  
MORI-NU TOFU GREEN CURRY white aubergine, baby aubergine, bamboo, basil, kaffir lime leaf (GF)  
VEGETABLE PAD THAI (V) peanuts, egg, tamarind, beansprouts, spring onion  
TRIO OF OYSTER, SHIITAKE AND ENOKI MUSHROOMS spring onion, garlic, black pepper  
GAI LAN braised garlic cloves  
STEAMED JASMINE RICE (GF)

LEMON MERINGUE TART

minimum two people per set menu (classic or vegetarian)

GF adaptable for gluten-free

Some dishes contain ingredients that are not specified in the description, guests with allergies please speak to your server to discuss allergens. Unfortunately, we are unable to guarantee the absence of nuts in our kitchen. Prices inc VAT | exclude a discretionary 13.5% service charge.