



# Twelve Plate

65 per person | minimum two people per set menu (classic or vegetarian)

## CLASSIC

MODERN STYLE SEA BASS SASHIMI chilli, crispy garlic, coriander, ponzu sauce

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 STIR FRIED GRASS-FED BLACK ANGUS BEEF FILLET onions, chilli, holy basil

COTSWOLD CHICKEN BREAST GREEN CURRY aubergine, bamboo, basil, kaffir lime leaf **GF**

KING PRAWN PAD THAI

TRIO OF OYSTER, SHIITAKE AND ENOKI MUSHROOMS spring onion, garlic, black pepper

GAI LAN braised garlic cloves, oyster sauce **GF**

STEAMED JASMINE RICE **GF**

COCONUT STICKY RICE palm coconut, sugar, coconut milk, sesame seeds, coconut ice cream

## VEGETARIAN

STEAMED EDAMAME japanese chilli powder, rock salt **GF**

VEGETABLE TEMPURA tempura dipping

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

TRIO OF OYSTER, SHIITAKE AND ENOKI MUSHROOMS spring onion, garlic, black pepper

GAI LAN braised garlic cloves

STEAMED JASMINE RICE **GF**

COCONUT STICKY RICE palm coconut, sugar, coconut milk, sesame seeds, coconut ice cream

PB plant based | GF adaptable for gluten-free | WB wellbeing dish

Some dishes contain ingredients that are not specified in the description, guests with allergies please speak with your server to know about allergens.

Unfortunately, we are unable to guarantee the absence of nuts in any of our dishes.

Prices include VAT | Exclude discretionary 13.5% service charge added to your final bill.