



Twelve Plate

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

CLASSIC

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

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 ANGUS BEEF FILLET onions, chilli, holy basil

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

KING PRAWN PAD THAI

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

GAI LAN braised garlic cloves, oyster sauce

STEAMED JASMINE RICE

LEMON MERINGUE TART with raspberry sorbet

VEGETARIAN

STEAMED EDAMAME japanese chilli powder, rock salt

VEGETABLE TEMPURA tempura dipping sauce

SALT AND PEPPER MORI-NU TOFU crispy garlic, spring onion, habanero

CRISPY RICE PAPER VEGETABLE SPRING ROLL hoisin 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

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

LEMON MERINGUE TART with raspberry sorbet

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.