



BRUNCH



HOUSE

£50 per person

MINIMUM 2 PEOPLE | ADD £25 SUPPLEMENT FOR FREE FLOWING WINE

STARTERS DESIGNED TO SHARE

Steamed Edamame Sea Salt [VG][M]	Salmon Sashimi [G]
Chicken Kara-Age [G]	Salmon Sushi Maki Roll [G]
Sweet Potato Korroke [G]	Cucumber Sushi Maki Roll [VG][M][G]
Vegetable Spring Roll [VG][M]	Green Salad Wafu Dressing [VG][M][G]

SELECT ONE SIGNATURE DISH EACH

Salmon Teriyaki [G]

Green Chicken Curry with Jasmine Rice

Beef Rendang with Roti [G][D]

Miso Aubergine [VG][M][G]

GILGAMESH DESSERT PLATTER

Selection of Chef's Desserts to Share

Suitable for [VG] Vegans [V] Vegetarians

Contains [D] Dairy [N] Nuts [G] Gluten | Some dishes are Gluten Free without Soy Sauce on side





PREMIUM

£60 per person

MINIMUM 2 PEOPLE | ADD £25 SUPPLEMENT FOR FREE FLOWING WINE

STARTERS DESIGNED TO SHARE

Steamed Edamame Sea Salt [VG][V]	Salmon Sushi Maki Roll [G]
Chicken Kara-Age [G]	Cucumber Sushi Maki Roll [VG][V]
Sweet Potato Korroke [G]	Green Salad Wafu Dressing [VG][V]
Vegetable Spring Roll [VG][V]	Duck, Watermelon, Cashew Salad [N]

IN ADDITION A PREMIUM SASHIMI PLATTER

Chef's Premium Sashimi Selection

SELECT ONE SIGNATURE DISH EACH

- Salmon Teriyaki [G]
- Mekong Chicken [G]
- Ribeye Bulgogi with Chive Mash [G][D]
- Miso Aubergine [VG][V][G]
- Prawn Katsu Curry with Rice [G]

GILGAMESH DESSERT PLATTER

Selection of Chef's Desserts to Share

Suitable for [VG] Vegans [V] Vegetarians

Contains [D] Dairy [N] Nuts [G] Gluten | Some dishes are Gluten Free without Soy Sauce on side





FREE-FLOWING WINE

ADDITIONAL SUPPLEMENT £25 PER PERSON

Free-flowing White, Red, Rosé & Sparkling Wine
throughout your meal and a Bellini on arrival.

BELLINI

Sparkling Wine, Sweet White Peach Puree

FREE-FLOWING WINE

Sparkling Wine

Venganza Blanc White

Venganza Tinto Red

Chemin de Provence Rose

Full Wine & Cocktail List also available on request.

All menus inc. VAT subject to Service Charge at 15%.

Brunch reservations are subject to table allocation of 2 hours. For groups 10+ 2.5 hours.

