

À LA CARTE SAMPLE MENU

Nibbles Black pepper & garlic prawn crackers with shiso-infused avocado 5 5 Steamed edamame in a sweet soy dressing **Starters** Steamed bao bun with Korean spiced fried chicken 7 Soft shell crab harumaki with a vibrant nuoc cham sauce 10.50 Thai vegetable salad with robata grilled salmon, topped with roe 12 9 Sae-woo pops, kings prawns & lobster cakes, gochujang mayonnaise Crispy duck salad with pomelo, cashew nuts & watermelon 9 Wagyu beef slider with melted Emmental & pickled onion 7/19 Raw Tuna tataki, coriander and seaweed salad, garlic chips and chilli ponzu 13 Ceviche of the day 12 10 Seabass taco, corn salsa, avocado, jalapeno and Yuzu mayonnaise Robata Grill Wok fried beef bulgogi, ssamjang leaves and crackers 16 Line caught whole seabass with a citrus yuzu kosho rub 21 Kurobuta baby back ribs in a sticky chipotle miso with fresh lime 16 Iberico pluma with a pickled daikon 20 "Kalbi" style braised short ribs, grilled seasoned baby vegetables 23 Korean tandoori t-bone veal steak, summer green salad 38 Chef's choice meat of the week 250gm with chimichurri, yakiniku & Market chilli oil price **Sides** Grilled tender stem broccoli with garlic & chili 7 Grilled corn on the cob with wasabi pea crushed 6 Warm mushroom salad, coriander & soy vinaigrette 6 Mixed greens with sesame & lemon dressing

For information on food allergens please speak to your server A 12.5% discretionary service charge will be added to your bill

"Dirty" fries, with melted cheese and homemade curry sauce

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