



PARK ROW

FESTIVE MENUS  
2023

# CANAPÉ MENU

## 50 PER PERSON

Iceberg Lounge mushroom parfait (pb)  
mushroom parfait, umeboshi, crispy gyoza skin

Spinach salad (pb)  
sweet soy sesame, tahini miso

Prawn chirashi  
obsiblue prawn, ikura, fresh wasabi, shiso, pickles

Tuna crispy rice  
spicy sesame aioli

Karaage  
crispy chicken, sesame aioli, mixed pickles

Salmon tataki  
aji amarillo, yuzu tiger milk, tomato salsa

Wagyu tartare taco  
wagyu tartare, avocado, tamari soy, yuzu kosho, gyoza crispy skin

Mixed seasonal vegetables kushiyaki (pb)  
asparagus, king oyster mushroom, baby onions, sweet soy glaze

Duck gyoza  
sweet soy glaze

Beef bao  
Short rib, asian slaw, wasabi aioli

“Scare” Crow-quettes (v)  
sweet corn croquettes, gochujang aioli, black garlic crisps



‘Fruit of the Earth’ cheesecake  
Sake lees, strawberries, cucumber, tarragon, lemon balm

# CANAPÉ MENU

## 65 PER PERSON

Iceberg Lounge mushroom parfait (pb)  
mushroom parfait, umeboshi, crispy gyoza skin

Spinach salad (pb)  
sweet soy sesame, tahini miso

Prawn chirashi  
obsiblu prawn, ikura, fresh wasabi, shiso, pickles

Tuna crispy rice  
spicy sesame aioli

Karaage  
crispy chicken, sesame aioli, mixed pickles

Salmon tataki  
aji amarillo, yuzu tiger milk, tomato salsa

Wagyu tataki  
truffle ponzu, truffle salsa, crispy garlic, yuzu kosho

Sea bass ceviche  
jalapeño miso dressing, cucumber, masago, micro coriander

Wagyu tartare taco  
wagyu tartare, avocado, tamari soy, yuzu kosho, gyoza crispy skin

Mixed seasonal vegetables kushiyaki (pb)  
asparagus, king oyster mushroom, baby onions, sweet soy glaze

Duck gyoza  
sweet soy glaze

Prawn gyoza  
sweet soy glaze

Beef bao  
Short rib, asian slaw, wasabi aioli

“Scare” Crow-quettes (v)  
sweet corn croquettes, gochujang aioli, black garlic crisps

Miso black cod  
roasted cauliflower, tahini miso, pickles

  
‘Fruit of the Earth’ cheesecake  
Sake lees, strawberries, cucumber, tarragon, lemon balm

(pb) Plant-based  
(v) Vegetarian

SET MENU  
75 PER PERSON

Edamame (pb)  
Maldon sea salt

Iceberg Lounge mushroom parfait (pb)  
mushroom parfait, umeboshi, crispy gyoza skin

Spinach salad (pb)  
sweet soy sesame, tahini miso

Karaage  
crispy chicken, sesame aioli, mixed pickles

“Scare” Crow-quettes (v)  
sweet corn croquettes, gochujang aioli, black garlic crisps

Salmon tataki  
aji amarillo, yuzu tiger milk, tomato salsa

Calamari  
wasabi aioli

Duck gyoza  
sweet soy glaze

Beef kushiyaki  
grilled fillet, teriyaki glaze

The Iceberg Lounge sashimi platter  
Selection of 20 sashimi for four people

Miso black cod  
roasted cauliflower, tahini miso, pickles

Nori waffle chicken  
gochujang, chilli miso maple syrup, chives

Steamed rice (pb)  
sesame

Grilled baby gem (v)  
kimchi butter, bubu arare



Warm sancho chocolate fondant  
chocolate, sancho pepper, cherry sorbet

(pb) Plant-based  
(v) Vegetarian

PLANT BASED & VEGAN SET MENU  
75 PER PERSON

Edamame (pb)  
Maldon sea salt

Truffle Edamame (pb)  
truffle, teriyaki

Nitro popcorn (pb)

Iceberg Lounge mushroom parfait (pb)  
mushroom parfait, umeboshi, crispy gyoza skin

Spinach salad (pb)  
sweet soy sesame, tahini miso

Seaweed salad (pb)  
tosaka, wakame, lollo rosso, lollo biondi, spicy sesame vinaigrette

Avocado crispy rice (pb)  
wasabi aioli

Nasu miso (pb)  
grilled aubergine, caramelised sweet miso, toated sesame

Crispy tofu (pb)  
seasonal mixed mushrooms, dashi broth, daikon

Mixed seasonal vegetables kushiyaki (pb)  
asparagus, king oyster mushroom, baby onions, sweet soy glaze

Soba okayu (v)  
buckwheat rice, dashi broth, spring onion, peas, broad beans, fresh wasabi

Only for Maroni (pb)  
yakisoba, mushroom meatballs, moromi miso tomato sauce

Truffle fried rice (pb)  
truffle salsa, truffle soy

Grilled asparagus (pb)  
tahini miso

Tender stem broccoli (pb)



A selection of Sorbet

(pb) Plant-based  
(v) Vegetarian

SET MENU  
95 PER PERSON

Edamame (pb)  
Maldon sea salt

Shishito peppers (pb)  
grilled peppers, soy, shichimi, Maldon sea salt

Nitro popcorn (pb)

Iceberg Lounge mushroom parfait (pb)  
mushroom parfait, umeboshi, crispy gyoza skin

Spinach salad (pb)  
sweet soy sesame, tahini miso

Sashimi salad (pb)  
hamachi, salmon, eel, obsiblue prawn, seabass, ikura, green apple,  
cucumber, cress, wasabi vinaigrette

Tuna crispy rice (pb)  
spicy sesame aioli

Yellowtail tataki  
truffle soy, truffle salsa, nasturtium cress

Wagyu tataki  
truffle ponzu, truffle salsa, crispy garlic, yuzu kosho

Karaage  
crispy chicken, sesame aioli, mixed pickles

Wagyu tartare taco  
wagyu tartare, avocado, tamari soy, yuzu kosho, gyoza crispy skin

Sea bass ceviche  
jalapeño miso dressing, cucumber, masago, micro coriander

Tako kushiyaki  
grilled octopus, sweet soy glaze

Chicken kushiyaki  
grilled chicken, teriyaki glaze

Prawn tempura  
Tiger Prawn, ponzu, sesame, shichimi

Duck gyoza  
sweet soy glaze

Beef bao  
Short rib, asian slaw, wasabi aioli

The Iceberg Lounge sashimi platter  
Selection of 20 sashimi for four people

Miso black cod  
roasted cauliflower, tahini miso, pickles

A5 Wagyu steak 150g  
black salt, kizami wasabi, wafu chimichurri, burnt lime

Soba okayu (v)  
buckwheat rice, dashi broth, spring onion, peas, broad beans, fresh wasabi

Truffle fried rice (pb)  
truffle salsa, truffle soy

Grilled baby gem (v)  
kimchi butter, bubu arare



Kiss from a rose  
chiffon cake, raspberry, rose, Ojo De Dios hibiscus mezcaltl cream, yogurt ice cream

Knock knock puddin'  
matcha mousse, mango ginger custard, raspberry, blueberry

SET MENU  
125 PER PERSON

Edamame (pb)  
Maldon sea salt

Nitro popcorn (pb)

Iceberg Lounge mushroom parfait (pb)  
mushroom parfait, umeboshi, crispy gyoza skin

Spinach salad (pb)  
sweet soy sesame, tahini miso

Lobster salad  
avocado, cucumber, heritage tomatoes, sweet chilli soy

Tuna crispy rice (pb)  
spicy sesame aioli

“Scare” Crow-quettes (v)  
sweet corn croquettes, gochujang aioli, black garlic crisps

Wagyu bonbons  
wagyu, duck liver, teriyaki glaze

‘New style’ sea bream tiradito  
whole sea bream, ponzu, yuzu tiger milk, miso jalapeño, Maldon sea salt, lime

Truffle tuna tartare  
akami tuna, truffle soy, crispy gyoza skin

Tuna taco  
akami tuna, yuzu garlic, avocado, masago, gyoza crispy shell

Nasu miso (pb)  
grilled aubergine, caramelised sweet miso, toasted sesame

Tako kushiyaki  
grilled octopus, sweet soy glaze

Prawn gyoza  
Tiger Prawn, ponzu, sesame, shichimi

Mixed seasonal vegetables gyoza (pb)  
sweet soy glaze



Lobster bao  
Asian slaw, yuzu aioli, ikura

The Iceberg Lounge sashimi plater  
Selection of 20 sashimi for four people

Miso black cod  
roasted cauliflower, tahini miso, pickles

A5 Wagyu steak 150g  
black salt, kizami wasabi, wafu chimichurri, burnt lime

Tea for Mr Wayne?  
duck breast, udon, soy marinated egg, smoked shiitake, ginger, Earl Grey broth

Tender stem broccoli (pb)  
moromi miso

Truffle fried rice (pb)  
truffle salsa, truffle soy



Kiss from a rose  
chiffon cake, raspberry, rose,  
Ojo De Dios hibiscus mezcal cream, yogurt ice cream

Knock knock puddin'  
matcha mousse, mango ginger custard, raspberry, blueberry

'Fruit of the Earth' cheesecake  
Sake lees, strawberries, cucumber, tarragon, lemon balm

