



To my Esteemed Patron,

A magnificent pearl amidst the grit of Gotham City, a testament to my flair for the theatrical and my appreciation for the exquisite. This coveted harbor location offers me something no other place in Gotham could - access to the freshest, most exotic ingredients from the sea. It's about creating a culinary masterpiece, a symphony of flavours that represent the rich tapestry of Asian cultures and their stories. This menu, it's not just food. It's a narrative, a journey through the East, right here in our city.

I aim to present Gotham a slice of the world, a taste of diversity, cloaked in the elegance that my patrons deserve. The Iceberg Lounge isn't merely an establishment; it's a stage for storytelling, where every morsel spins a tale. Within its delights are dishes inspired by some of the city's most infamous characters. They are all marked with my symbol ☂.

And about my... unsavoury reputation, well, even a "Gentleman of Crime" can appreciate fine art, can't he?

Yours,
Oswald

YOUKOSO

Nitro popcorn (pb)	7.5
Edamame (pb) Maldon sea salt	5
Spicy edamame (pb) chilli, garlic	5.5
Truffle edamame (pb) truffle, teriyaki	9.5
Miso soup (pb) fresh tofu, spring onion, wakame, miso broth	5
Spicy miso soup (pb) fresh tofu, spring onion, wakame, miso broth, chilli, garlic	5
Shishito peppers (pb) grilled peppers, soy, shichimi, Maldon sea salt	7.5



SALADS

Spinach (pb) sweet soy sesame, tahini miso	8
Seaweed (v) tosaka, wakame, lollo rosso, lollo biondi, spicy sesame vinaigrette	8
Sashimi hamachi, salmon, eel, obsiblu prawn, seabass, ikura, green apple, cucumber, cress, wasabi vinaigrette	18
Lobster avocado, cucumber, heritage tomatoes, sweet chilli soy	24
Prawn chirashi obsiblu prawn, ikura, fresh wasabi, shiso, pickles	21

(pb) Plant-based | (v) Vegetarian |  Gotham City inspired

Our menu contains allergens. If you suffer from a food allergy or intolerance, please let a member of the restaurant team know upon placing your order, however we cannot fully guarantee that the food in these premises will be free from allergens. All prices are inclusive of VAT. A discretionary 15% service charge will be added to your bill.

Add caviar as extra 4.5 (1gr)
Add fresh truffle as extra MP (1g)

SMALL PLATES

Tuna crispy rice spicy sesame aioli	18
Avocado crispy rice (pb) wasabi aioli	18
Karaage crispy chicken, sesame aioli, mixed pickles	14
Truffle tuna tartare* akami tuna, truffle soy, crispy gyoza skin	21
Salmon tataki aji amarillo, yuzu tiger milk, tomato salsa	16
Wagyu tataki* truffle ponzu, truffle salsa, crispy garlic, yuzu kosho	21
Yellowtail tataki* truffle soy, truffle salsa, nasturtium cress	21
Scallop ceviche yuzu garlic, rainbow radish, purple shiso	26
Sea bass ceviche jalapeño miso dressing, cucumber, masago, micro coriander	16
Wagyu tartare taco* wagyu tartare, avocado, tamari soy, yuzu kosho, gyoza crispy skin	7.5 pp
Tuna taco* akami tuna, yuzu garlic, avocado, masago, gyoza crispy shell	7.5 pp
Nasu miso (pb) grilled aubergine, caramelised sweet miso, toasted sesame	12
Crispy tofu (pb) seasonal mixed mushrooms, dashi broth, daikon	12

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HOT SHUKO


KUSHIYAKI 2 skewers

Tako grilled octopus, sweet soy glaze	16
Beef grilled fillet, teriyaki glaze	12
Chicken grilled chicken, teriyaki glaze	9
Mixed seasonal vegetables (pb) asparagus, king oyster mushroom, baby onions, sweet soy glaze	7.5

TEMPURA

Mushroom (v) shimeji, enoki, king oyster mushrooms, ponzu, sesame seeds	12
Calamari wasabi aioli	15
Prawn Tiger Prawn, ponzu, sesame, shichimi	18

GYOZAS 4 pcs

Duck sweet soy glaze	12
Prawn sweet soy glaze	12
Mixed seasonal vegetables (pb) sweet soy glaze	9
'Why So Serious!' Gyoza Roulette 6 pcs  mixed gyozas, sweet soy glaze, chilli oil	12

"I loathe The Joker's chaotic madness, yet I'm inexplicably drawn to his unpredictable nature, like this roulette of flavour. A blend of repulsion and envy defines my conflicted feelings towards him."

BAO per piece

Beef Short rib, asian slaw, wasabi aioli	9
Karaage Crispy chicken, asian slaw, spicy sesame aioli	9
Lobster* Asian slaw, yuzu aioli, ikura	12

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SASHIMI

3 slices

Akami 12	Sea bass 12
Chu-toro 18	Oyster pp 6.5
O-Toro 24	Hamachi 16
Salmon 12	Scallop 18
Unagi 14	The Iceberg Lounge
Sea bream 12	sashimi plater 110
	4pax 20 slices



CAVIAR MENU

blinis or spiced yuzu crostini

• BUMPS •

Add caviar as extra £4.5 (1gr) | *Add fresh truffle as extra* EMP (1g)

Per gram	Per 30g tin
Oscietra 4.5	Oscietra 90
Kaluga Hybrid 4.5	Schrenckii 90
Ikura 3	Kaluga 160
Trout roe 2.5	Beluga 280

LARGE PLATES

Miso black cod 42
roasted cauliflower, tahini miso, pickles

Red mullet 28
kombu, sake, spring onion, toasted sesame oil

Whole grilled lobster 90
heritage courgetti, wasabi butter sauce

A5 Wagyu steak 150g 95 / 250g 160
black salt, kizami wasabi, wafu chimichurri, burnt lime

MS9 Wagyu Tomahawk 340
seasonal vegetables, wafu chimichurri, black salt

Poussin Teriyaki 28
robata grilled baby chicken, kimchi, gochujang, teriyaki glazed

Soba okayu* (v) 28
buckwheat rice, dashi broth, spring onion, peas, broad beans, fresh wasabi



SIDES

Steamed rice (pb) 5
steamed rice, sesame

Truffle fried rice* (pb) 14
truffle salsa, truffle soy

Grilled baby gem (v) 7
kimchi butter, bubu arare

Grilled asparagus (pb) 9
tahini miso

Tenderstem broccoli (pb) 7
moromi miso

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