

## CLASSIC SET MENU

78 per person

### seafood salad (CR,FI)

crab meat, king prawns, spiced lime dressing

### fried chicken (EG,GL,MU)

sriracha honey mayo

### seared tuna (FI,GL,SO)

teriyaki sauce

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### miso-glazed black cod (EG,FI,SO)

### wok-fried ribeye (CR,FI,GL,SO)

cherry tomato, garlic, spiced dipping sauce

### tender-stem broccoli (ve)

garlic

### stir-fried ramen (ve) (GL,SO)

mixed vegetables

## OMBOO SET MENU

108 per person

### crispy duck salad (GL,SO,SS)

pomegranate, orange, shallots, hoisin dressing

### soft shell crab (CR,GL,SO,SS)

dried chilli, black bean, garlic

### yellowtail carpaccio (FI,GL,SD,SO)

ponzu sauce

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### honey-soy roasted Chilean seabass (GL,FI,SO)

asparagus

### seared wagyu A5 grade 100g (GL,MU,SO)

grilled asparagus, shimeji

### four treasure pot (ve) (SO)

bell peppers, asparagus, shimeji, fried tofu

### seafood fried rice (CR,EG,GL,SO)

prawns, scallops, asparagus



## SET MENUS

Our set menus are for a minimum of two people, and come with the below nibbles and dessert accompaniment.

### Nibbles

edamame, sea salt (ve) (SO)

pickled mixed vegetables (ve)

### Dessert Platter

sago pudding, coconut milk, palm syrup, melon, strawberry (ve)

mango yuzu panna cotta, honeycomb (DA,EG,GL)

coconut pineapple sorbet (ve)

vegan almond cake, pear, jasmine sorbet (ve)  
(GL,NU(ALMOND),SD)

## SILK SET MENU

58 per person

### exotic mushrooms salad (ve) (GL)

sweet coriander dressing

### mixed vegetables (ve) (GL,SS)

salt and pepper crumble

### asparagus roll (ve) (MU,SO)

avocado, cabbage, radish, fava bean sauce

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### tender-stem broccoli (ve)

garlic

### cauliflower (ve) (GL,SO,SS)

coriander, sweet chilli sauce

### four treasure pot (ve) (SO)

bell peppers, asparagus, shimeji, fried tofu

### olive fried rice (v) (EG,GL,MU,SO,SS)

edamame, oriental olive, egg



## NIBBLES

<b>edamame, sea salt (ve)</b> (SO)	5
<b>edamame, spiced sauce (ve)</b> (GL,SO)	6
<b>pickled mixed vegetables (ve)</b>	5

## BITES

<b>truffle spring roll (v)</b> (DA,GL) exotic mushrooms, cabbage	10
<b>fried chicken</b> (EG,GL,MU) sriracha honey mayo	10
<b>shrimp tempura</b> (CR,EG,GL,MU) wasabi mayo	14
<b>soft shell crab</b> (CR,GL,SO,SS) dried chilli, black bean, garlic	17
<b>mixed vegetables (ve)</b> (GL,SS) salt and pepper crumble	11
<b>crispy silken tofu (ve)</b> (SD,SO,SS) onion, chilli, garlic	10

## SALADS

<b>crispy duck</b> (GL,SO,SS) pomegranate, orange, shallots, hoisin dressing	16
<b>exotic mushrooms (ve)</b> (GL) sweet coriander dressing	12
<b>seafood</b> (CR,FI) crab meat, king prawns, spiced lime dressing	18

## SASHIMI SUSHI

<b>salmon 3 pc</b> (FI,MU)	12
<b>medium fatty tuna 3 pc</b> (FI,MU)	16
<b>seabass 3 pc</b> (FI,MU)	11
<b>yellowtail 3 pc</b> (FI,MU)	14
<b>yellowtail carpaccio</b> (FI,GL,SD,SO) ponzu sauce	20
<b>seared tuna</b> (FI,GL,SO) teriyaki sauce	22
<b>salmon nigiri 2 pc</b> (FI,MU)	10
<b>medium fatty tuna nigiri 2 pc</b> (FI,MU)	13
<b>seabass nigiri 2 pc</b> (FI,MU)	10
<b>yellowtail nigiri 2 pc</b> (FI,MU)	11
<b>sashimi platter 8 pc</b> (FI,MU)	31
<b>nigiri platter 8 pc</b> (FI,MU)	39
<b>Omboo platter 32pc</b> (FI,GL,MU,SO) sashimi, nigiri, seared wagyu roll	118
<b>salmon roll</b> (GL,FI,MU,SO) cucumber, avocado, teriyaki sauce	14
<b>dragon roll</b> (CR,EG,FI,GL,MU,SO,SS) tempura prawn, fresh water eel, basil mayo	17
<b>asparagus roll (ve)</b> (MU,SO) avocado, cabbage, radish, fava bean sauce	12
<b>California roll</b> (CR,FI,GL,MU,SO) crab, avocado, flying fish roe, wasabi mayo	18

## FARM

<b>roast duck breast</b> (DA,FI,GL,SO) pepper sauce	22
<b>corn-fed chicken breast</b> (CR,DA) curried cream, coconut milk	19
<b>seared wagyu A5 grade 100g</b> (GL,MU,SO) grilled asparagus, shimeji	65
<b>braised Berkshire pork belly</b> (CR,GL,SD,SO) preserved mustard green	23
<b>wok-fried ribeye</b> (CR,FI,GL,SO) cherry tomato, garlic, spiced dipping sauce	25
<b>grilled lamb chops</b> (DA,FI,GL,SD,SO) fried potato, coriander mint sauce	29

## OCEAN

<b>king scallops</b> (CR,GL,SO) baby spinach, ginger, spring onions	19
<b>lobster tail</b> (CR,GL,SO) asparagus, onions	46
<b>miso-glazed black cod</b> (EG,FI,SO)	39
<b>steamed Chilean seabass</b> (GL,FI,SO) baby spinach, superior soy sauce	41
<b>honey-soy roasted Chilean seabass</b> (GL,FI,SO) asparagus	42
<b>spicy nyonya king prawns</b> (CR,SD) grilled pineapple, cherry tomatoes	22

## FIELD

<b>asparagus (ve)</b> goji berry	12
<b>tender-stem broccoli (ve)</b> garlic	11
<b>red curry</b> (DA,FI,SO) shimeji, aubergine, pumpkin, okra, tofu	14
<b>cauliflower (ve)</b> (GL,SO,SS) coriander, sweet chilli sauce	11
<b>four treasure pot (ve)</b> (SO) bell peppers, asparagus, shimeji, fried tofu	13

## FILLER

<b>olive fried rice (v)</b> (EG,GL,MU,SO,SS) edamame, oriental olive, egg	10
<b>seafood fried rice</b> (CR,EG,GL,SO) prawns, scallops, asparagus	16
<b>stir-fried ramen (ve)</b> (GL,SO) mixed vegetables	12
<b>jasmine rice (ve)</b>	5

### ALLERGEN LEGEND

(GL) Gluten, (CE) Celery, (CR) Crustacean, (EG) Eggs, (FI) Fish, (LU) Lupin, (DA) Dairy, (MO) Mollusc, (MU) Mustard, (NU) Nuts, (PE) Peanuts, (SS) Sesame Seeds, (SO) Soya, (SD) Sulphur Dioxide, (V) Vegetarian, (VE) Vegan

We are committed to using sustainable and ethical suppliers for all of our produce. Due to the nature of our offering we cannot guarantee that any item served is 100% allergen free. Please advise a member of our service team before ordering if you have any food allergies or special dietary requirements or require information on ingredients used in our dishes

\*These dishes have been cooked in a general fryer so we cannot guarantee that they are 100% free from very small traces of DA, EG, FI or GL.

All prices are in sterling and are inclusive of VAT at the standard rate. A discretionary service charge of 12.5% will be added to your final bill.

It is not possible to cater to all allergens without losing the essence of the dishes. We are often unable to amend dishes on the menu as a result.