



# Ombou

FOOD MENU

# Inspired by the spice routes of Asia and the Far East

**Our service philosophy is simply “when ready”.**

There are no starters or mains when dining at Omboo, your selection of sharing platters are simply delivered to your table fresh out of the kitchen when ready.

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.

## SET MENUS

Our set menus are for a minimum of two people.

Price per person is shown on each menu.

## SILK

58

**edamame, sea salt (ve)** (SO)

**cloud ear, balsamic vinegar (ve)** (GL,SD,SO)

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**crispy shimeji mushroom (ve)** (SS,GL)  
sweet chilli lime sauce

**kimchi (ve)** (SD)  
cucumber, iceberg lettuce

**asparagus roll (ve)** (MU,SO)  
avocado, cabbage, radish,  
fava bean sauce

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**tender-stem broccoli (ve)**  
garlic

**cauliflower (ve)** (GL,SS,SO)  
coriander sweet chilli sauce

**four treasure pot (ve)** (SO)  
bell peppers, asparagus,  
shimeji, fried tofu

**Omboo fried rice (ve)** (GL,EG,MU,SS,SO)  
edamame, oriental olive, egg

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### Dessert Platter

**orange cardamom cake (ve)** (GL,SD)  
orange sorbet

**Valrhona manjari dark  
chocolate mousse (v)** (DA,GL,EG,SO)  
miso caramel

**white chocolate matcha brownie (v)**  
(GL,DA,EG,SO)

edamame, sea salt (ve) (SO)

cloud ear, balsamic vinegar (ve) (GL,SD,SO)

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**seafood salad** (CR,FI)  
crab meat, king prawns

**fried chicken** (EG,GL,MU)  
sriracha honey mayo

**seared tuna** (GL,FI,SO)  
teriyaki sauce

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**miso-glazed back cod** (EG,FI,SO)

**wok-fried ribeye** (GL,CR,FI,SO)  
cherry tomato, garlic,  
spiced dipping sauce

**tender-stem broccoli** (ve)  
garlic

**stir-fried ramen** (ve) (GL,SO)  
mixed vegetables

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#### Dessert Platter

**orange cardamom cake** (ve) (GL,SD)  
orange sorbet

**Valrhona manjari dark  
chocolate mousse** (v) (DA,GL,EG,SO)  
miso caramel

**buttermilk matcha panna cotta** (GL,DA,EG,SO)\*  
cherry compote

edamame, sea salt (ve) (SO)

cloud ear, balsamic vinegar (ve) (GL,SD,SO)

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**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** (GL,FI,SO,SD)  
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)  
bell peppers, asparagus,  
shimeji, fried tofu

**seafood fried rice** (SO)  
prawns, scallops, asparagus, parma ham

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#### Dessert Platter

**orange cardamom cake** (ve) (GL,SD)  
orange sorbet

**Valrhona manjari dark  
chocolate mousse** (v) (DA,GL,EG,SO)  
miso caramel

**buttermilk matcha panna cotta** (GL,DA,EG,SO)\*  
cherry compote

#### 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 \*Contains pork gelatin

## NIBBLES

edamame, sea salt (ve) (SO)	5
edamame, spiced sauce (ve) (GL,SO)	6
cloud ear, balsamic vinegar (ve) (GL,SD,SO)	6

## BITES

truffle spring roll (v) (DA,GL)	10
exotic mushrooms, cabbage	
fried chicken (EG,GL,MU)	10
sriracha honey mayo	
shrimp tempura (CR,EG,GL,MU)	14
wasabi mayo	
soft shell crab (CR,GL,SO,SS)	17
dried chilli, black bean, garlic	
crispy shimeji mushroom (ve) (GL,SS)	11
sweet chilli lime sauce	
crispy silken tofu (ve) (SD,SO,SS)	10
onion, chilli, garlic	

## SALADS

crispy duck (GL,SO,SS)	16
pomegranate, orange, shallots, hoisin dressing	
kimchi (ve) (SD)	12
cucumber, iceberg lettuce	
seafood (CR,FI)	18
crab meat, king prawns, spiced lime dressing	

## SASHIMI SUSHI

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

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## FARM

- roast duck breast** (GL,FI,DA,SO) 22  
pepper sauce
- corn-fed chicken breast** (CR,DA) 19  
curried cream, coconut milk
- seared wagyu A5 grade 100g** (GL,MU,SO) 65  
grilled asparagus, shimeji
- bbq Berkshire pork belly** (GL,SO,SD,MU) 20  
honey mustard
- wok-fried ribeye** (GL,CR,FI,SO) 25  
cherry tomato, garlic,  
spiced dipping sauce
- grilled lamb chops** (GL,FI,DA,SO,SD) 32  
fried potato, coriander mint sauce
- beef short rib** (GL,PE,SO,SD,SS) 32  
spiced peanut-soy gravy

## OCEAN

- king scallops** (GL,CR,SO) 19  
baby spinach, ginger, spring onions
- grilled jumbo prawn** (GL,CR,FI,SO,SD) 38  
chilli-mint sauce
- miso-glazed black cod** (EG,FI,SO) 39
- steamed Chilean seabass** (GL,FI,CR,SS,SO) 42  
black bean sauce
- honey-soy roasted Chilean seabass** (GL,FI,SO) 42  
asparagus
- spicy nyonya king prawns** (CR,SD) 22  
grilled pineapple, cherry tomatoes

## FIELD

- tender-stem broccoli (ve)** 11  
garlic
- red curry** (FI,DA,SO) 14  
shimeji, aubergine, pumpkin, okra, tofu
- cauliflower (ve)** (GL,SS,SO) 11  
coriander sweet chilli sauce
- mapo tofu (ve)** (GL,SO,MU) 13  
spicy soybean sauce, chinese mushroom,  
Sichuan preserved mustard green
- four treasure pot (ve)** (SO) 13  
bell peppers, asparagus, shimeji,  
fried tofu

## FILLER

- Omboo fried rice** (GL,EG,MU,SS,SO) 10  
edamame, oriental olive, egg
- seafood fried rice** (GL,CR,EG,SO) 16  
prawns, scallops, asparagus, parma ham
- stir-fried ramen (ve)** (GL,SO) 12  
mixed vegetables
- jasmine rice** 5

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.

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.

