



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.

Allergens - It is not possible to cater to all allergens without losing the original essence of the dishes. We are often unable to amend dishes on the menu as a result, please speak to a team member if you have any questions or allergens.

SET MENUS

Our set menus are for a minimum of two people.

Price per person is shown on each menu.

SILK (VEGETARIAN) 58

edamame, sea salt (ve)
cloud ear, balsamic vinegar (ve)

crispy shimeji mushroom (ve)
sweet chilli lime sauce

kimchi (v)
cucumber, iceberg lettuce

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

tender-stem broccoli (ve)
garlic

cauliflower (ve)
coriander sweet chilli sauce

baby gem (ve)
black bean

Omboo fried rice (v)
edamame, oriental olive, egg

Dessert Platter

strawberry yuzu parfait
crispy meringue

coconut sago pudding
lychee and pineapple

Omboo tiramisu
Pistachio

CLASSIC 78

edamame, sea salt (ve)
cloud ear, balsamic vinegar (ve)

yellowtail salad
mooli, carrot, pomelo, sesame, peanut

fried chicken
sriracha honey mayo

seared fatty tuna
teriyaki sauce

miso-glazed black cod

wok-fried ribeye
cherry tomato, garlic,
spiced dipping sauce

tender-stem broccoli (ve)
garlic

stir-fried ramen (ve)
mixed vegetables

Dessert Platter

strawberry yuzu parfait
crispy meringue

coconut sago pudding
lychee and pineapple

Omboo tiramisu
Pistachio

OMBOO 98

edamame, sea salt (ve)
cloud ear, balsamic vinegar (ve)

crispy duck salad
pomegranate, orange, hoisin dressing

soft shell crab
dried chilli, black bean, garlic

yellowtail carpaccio
ponzu sauce

honey-soy roasted Chilean seabass
asparagus

seared wagyu A5 grade 100g
grilled asparagus, shimeji

spicy aubergine (ve)
spicy soybean sauce, shitake mushroom

seafood fried rice
prawns, scallops, asparagus, parma ham

Dessert Platter

strawberry yuzu parfait
crispy meringue

coconut sago pudding
lychee and pineapple

Omboo tiramisu
Pistachio



For all allergen information please scan the QR code.

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.

NIBBLES

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

BITES

truffle spring roll (v) exotic mushrooms, cabbage	8
fried chicken sriracha honey mayo	10
shrimp tempura wasabi mayo	14
soft shell crab dried chilli, black bean, garlic	17
crispy shimeji mushroom (ve) sweet chilli lime sauce	11
crispy lotus root (v) onion, chilli, garlic	8

SALADS

crispy duck pomegranate, orange, hoisin dressing	16
kimchi (ve) cucumber, iceberg lettuce	12
yellowtail salad mooli, carrot, pomelo, sesame, peanut	16

SASHIMI SUSHI

salmon 3 pc	12
fatty tuna 3 pc	17
yellowtail 3 pc	14
yellowtail carpaccio ponzu sauce	20
seared fatty tuna teriyaki sauce	22
salmon nigiri 2 pc	10
fatty tuna nigiri 2 pc	12
yellowtail nigiri 2 pc	11
sashimi platter 9 pc	36
nigiri platter 9 pc	36
Omboo platter 26 pc sashimi, nigiri, spider roll	85
salmon roll cucumber, avocado, teriyaki sauce	14
dragon roll tempura prawn, fresh water eel, basil mayo	17
asparagus roll (ve) avocado, cabbage, radish, fava bean sauce	12
California roll crab, avocado, flying fish roe, wasabi mayo	18
spider roll soft shell crab, avocado, flying fish roe, wasabi mayo	18
volcano roll eel, avocado, bonito flakes, fried leeks	14

FARM

roast duck breast pepper sauce	22
corn-fed chicken breast curried cream, coconut milk	19
roasted Sichuan chicken breast Sichuan peppercorn sauce	19
seared wagyu A5 grade 100g grilled asparagus, shimeji	65
bbq Berkshire pork belly honey mustard	20
wok-fried ribeye cherry tomato, garlic, spiced dipping sauce	25
grilled lamb chops fried potato, coriander mint sauce	32
beef short rib spiced peanut-soy gravy	32

OCEAN

king scallops baby spinach, ginger, spring onions	19
grilled jumbo prawn chilli-mint sauce	38
miso-glazed black cod	39
spiced bean Chilean seabass Spiced bean sauce, okra	40
honey-soy roasted Chilean seabass asparagus	40
spicy nyonya king prawns grilled pineapple, cherry tomatoes	22

FIELD

tender-stem broccoli (ve) garlic	11
red curry shimeji, aubergine, pumpkin, okra, tofu	14
cauliflower (ve) coriander sweet chilli sauce	11
spicy aubergine (ve) spicy soybean sauce, shitake mushroom	9
baby gem (ve) black bean, garlic	7
fine green bean (ve) onion, garlic, superior soy	9
Kia-Lan “Chinese broccoli” (ve) ginger	9

FILLER

Omboo fried rice edamame, oriental olive, egg	10
seafood fried rice prawns, scallops, asparagus, parma ham	16
stir-fried ramen (ve) mixed vegetables	10
jasmine rice (v)	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.

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.



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