

CANAPE MENUS

£65 VEGETARIAN/VEGAN

VG: vegan VE: vegetarian

– TO SHARE –

PLANT BASED-MEAT MINI BIG K^{VE}

Redefine meat, new meat patties, secret sauce

PLANT BASED MEAT BAO^{VG}

Korean buns, redefine meat, new meat

INSANE ROCK CORN^{VG}

Corn in tempura, black pepper mayo

– MAIN COURSE –

REDEFINE STEAK SKEWERS

Plant-based flank steak

– DESSERT –

MINI VEGAN MERENGUE

Lemon thyme cream, wild herbs sorbet

and cherry blossom tea shards

£70

– TO SHARE –

BABY QUESADILLAS

Braised veal, Manchego cheese, chimichurri sauce

KFC

Kobe beef tallow Fried Chicken,

Cinzano marinade & Sichuan pepper sauce

SIGNATURE BAO BUN

Korean buns, jasmine tea smoked veal

CROQUE SANDO

Our version of the classic croque monsieur, dry aged beef

ribeye prosciutto, mozzarella, La Sauce Beefbar

– MAIN COURSE –

FILLET ON SKEWER

French fillet mignon

LEMON CHICKEN ROBATA

Lemon marinated chicken, cooked on barbecue

– DESSERT –

SELECTION OF MINI PASTRY

Selection of our signature desserts

£90

– TO SHARE –

BABY QUESADILLAS

Braised veal, Manchego cheese, chimichurri sauce

KFC

Kobe beef tallow Fried Chicken,

Cinzano marinade & Sichuan pepper sauce

SIGNATURE BAO BUN

Korean buns, jasmine tea smoked veal

CROQUE SANDO

Our version of the classic croque monsieur, dry aged

beef ribeye prosciutto, mozzarella, La Sauce Beefbar

– MAIN COURSE –

BLACK BEEF ON SKEWER

Veal marinated in miso sauce

FILLET ON SKEWER

French fillet mignon

LEMON CHICKEN ROBATA

Lemon marinated chicken, cooked on barbecue

PARMESAN FRIES

– DESSERT –

SELECTION OF MINI PASTRY

Selection of our signature desserts

£120

– TO SHARE –

BABY QUESADILLAS

Braised veal, Manchego cheese, chimichurri sauce

KFC

Kobe beef tallow Fried Chicken,

Cinzano marinade & Sichuan pepper sauce

SIGNATURE BAO BUN

Korean buns, jasmine tea smoked veal

CROQUE SANDO

Our version of the classic croque monsieur,
dry aged beef ribeye prosciutto, mozzarella, La Sauce Beefbar

INSANE ROCK CORN^{VG}

Corn in tempura, black pepper mayo

MINI CAESAR MISO SALAD

Romaine lettuce, Caesar miso dressing, Parmesan cheese

– MAIN COURSE –

WAGYU 50G ON SKEWER

Snake River farms, 500 days grain-fed

LEMON CHICKEN ROBATA

Lemon marinated chicken, cooked on barbecue

BLACK BEEF ON SKEWER

Veal marinated in miso sauce

TRUFFLE FRIES

– DESSERT –

SELECTION OF MINI PASTRY

Selection of our signature desserts