

LUSH & HUSH

Tapas style, 2-3 per person

LIGHT BITES



- Olives with Whisky  £4.2
Spanish olives with a hint of whisky
- Roasted Mixed Nuts  £4.2
Warm roasted nuts with sea salt
- Pan con Tomato with ham £7.8
Sun-dried tomato, chives, olive oil & ham
- Bread & Spreads (for share) £8.8
Fresh bread & Grilled Naan with truffle & hummus spreads
- Avocado in Bath.  £7.8
Avocado salad served cold with a light sweet-soy glaze
- Burrata in bloom garden £9.8
Burrata with cherry tomatoes and fruits, olive oil, basil, balsamic
- Warm Salad with fruits  £7.5
Lightly seared seasonal fruits & vegetables with roasted nuts
- Courgette flower / Pepper with yuzu goat cheese tempura  £9.8



OYSTERS — SHUCKED TO ORDER

- Classic Raw £4.2
lemon & shallot vinaigrette
- Kimchi Oyster £4.6
spiced kimchi topping
- Sea salt foam Oyster £5.6
Truffle & seaweed sauce base & sea salt foam
- Designed Mix (Half Dozen) £26.5
3 Classic + 2 Kimchi + 1 sea salt foam



WAGYU BITES

- Wagyu mince Thai spring rolls £4.8
filling with lemongrass and a touch of chilli.
served with hummus and XO sauce. (2 pcs)

- 'First Kiss' Duo £13.8
Wagyu nigiri and Wagyu burger steak on rice, with Japanese sauce and egg yolk
- Wagyu & Chorizo Croquettes with Truffle Paste (3 pcs) £9.8
Crispy croquettes of wagyu, potato & chorizo on truffle paste, 3 pcs
- Mini Wagyu Katsu Sando. £10.8
Crispy wagyu cutlet sandwich with truffle sauce — small plate (2 pcs)
- Wagyu cube Skewers £10.8
Seared A5 wagyu skewer with veggies (2 pcs)
- Wagyu charcuterie £11.8
Slow braised wagyu slice with humus sauce and parsley



OCEAN BITES

- Prawn Cake on Seaweed Base £9.6
Golden-fried prawn cake on seaweed base with pepper salt
- Monk Fish Tempura. £9.6
Monk fish cube tempura with honey and wasabi mayo
- Seared Scallops, Yuzu Sauce £10.8
Come with caramelised sweet potato purée & citrus dressing
- Salmon Tartare 'Ice Cream' £9.8
Salmon tartare with avocado purée and mini chilli
- Langoustine / Razor Clam Duo: Ceviche & Temaki £12.8
ceviche with pomegranate sauce plus a sushi hand roll

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SMALL PLATE



- **Wagyu Truffle Bun.** £14.5
Seared Wagyu sliver with truffle cheese & avocado
- **Lobster Crispy Bun** £13.5
Fresh lobster meat with ocean mayo, crispy puff
- **Chargrilled stuffed whole squid** £15.6
Filled with orzo & prawns, finished with sun-dried tomato & chilli
- **Yakiniku Steak Salad** £21.5
Sliced steak, Japanese yakiniku glaze, mixed leaves, truffle paste topping
- **Foie Gras on French Toast** £19.8
Seared foie gras, topped with blueberry compote

Grilled shellfish of the day

- **Oyster.** £5.8/ Giant £12.8
- **XL Scallop/Razor Clam.** £9.8
- **Giant wild tiger prawn.** £11.8
- **Langoustine** £14.5 2pcs/Giant 19.8
- **Gambas.** £14.8 3pcs
XO sauce/ Garlic & Chilli Sauce/Thai Sauce

LIGHT MAIN



- **Prawn Orzo** £21.6
Seared prawns, with rich flavor Orzo
- **Seafood Paella Skillet** £18.5
Mini skillet with prawns & calamari
- **Golden Lobster Orzo** £23.8
Seared tender Daily Fresh lobster with crispy orzo in lobster broth —a modern twist on orzo
- **Short rib orzo** £29.5
Slow-cooked Wagyu short rib, with rich beef broth orzo, finished with balsamic.
- **Wagyu in Bordeaux.** £29.5
Wagyu beef in a classic Bordeaux red wine reduction, served with Pommes Purée

- **Grilled Salmon Steak.** £22.5
Grilled with white miso sauce
- **Grilled Iberico pork** £24.5
Grilled with rose & sweet soy glaze
- **Grilled Stuffed Poussin** £22.5
Baby chicken stuffed with sticky rice, mushrooms, and XO sauce made with scallops and chilli oil.



WAGYU FEAST—A5 ONLY

- **Japanese Wagyu Steak** Market price
three sauces: truffle paste oil, sea salt & black pepper, and Japanese-style wine sauce
- **Yakiniku Wagyu Steak** Market price
Pan-seared sliced Wagyu steak in our signature Japanese yakiniku glaze
- **Wagyu Steak Katsu Sando** £41.5
Japanese style crispy Steak Sandwich
- **Wagyu Ragu Paccheri** £23.5
Pasta with slow cooked Wagyu Ragu & Parmesan
- **Wagyu Wellington with Foie Gras** £52.8
Foie gras, mushroom duxelles, Madeira sauce.



SEAFOOD FEAST

- **Live Lobster Linguine** Market price
Grilled Live lobster with linguine in a rich lobster bisque, with a hint of chilli.
- **Grand Lobster & Fish Caldereta** (2-3 p) £98
A rich lobster bisque stew with whole live lobster & fish, deep, warming and full of flavour
option: +£5.0 lobster linguine
- **Lobster Ravioli** £28.8
Filled with fresh lobster, lightly blended with prawn and chives, served in a rich shellfish bisque with spinach.

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VEGETABLES



- **Seafood Paella** £24.5
Spanish style rice with Prawns, shellfish & calamari
- **Langoustine Paella** £26.8
spanish style rice with Langoustines and garlic
- **King Crab Arroz Caldoso** £26.8
panish-style soupy rice with king crab claws, rich seafood broth, and aromatic herbs.
- **Halibut Loin with Tobiko Caviar** £32.5
panish-style soupy rice with king crab claws, rich seafood broth, and aromatic herbs.
- **Cajun Seafood Bucket-**
Individual / Large/Lux £27.8/52.5/78.5
Prawns, shellfish & squid in Cajun spice, served in a bucket. Luxury Choice includes one whole crab or half lobster
- **Catch of the day—800°C Grill/Salt crust**
Sole/Sea bass/John Dory Market price
Pan-grilled, then finished in an 800°C grill/salt crust, served with Mediterranean sauce.
- **Chilled Spaghetti with King Oyster Mushrooms** £16.5
Chilled spaghetti in pine nut, tofu & truffle sauce, served with King Oyster Mushrooms.
- **Forest Pot.** £16.5
Japan's beloved shiitake mushrooms, gently simmered with tofu and seasonal vegetables in a rich vegetable broth.
- **Mediterranean Aubergine Paella** £19.8
spanish style rice with aubergine & peppers
- **Chargrilled Oyster Mushroom** £14.8
Chargrilled king oyster mushrooms with Mediterranean herbs

SIDES



- **Miso Soup** £5.8
Classic miso with tofu & wakame
- **Wagyu Fat Chips** £6.5
Crispy potato chips fried in wagyu beef fat
- **Spinach with Crab Butter** £6.5
Warm spinach with crab meat butter
- **Cabbage with prawn** £6.5
stir fried cabbage with prawn mince

Please note: Some dishes need up to 35 mins to cook;

Please let our staff know if you have any allergies;

A 12.5% Sustainability & Experience Charge is applied to all bills in place of a traditional service charge. This contribution supports our ongoing commitment to sustainable sourcing, responsible waste management, and continuous investment in the guest experience, including unlimited filtered water, freshly prepared bread, and rice. The charge is applied independently and is not affected by discounts, promotions, or discretionary bill adjustments.