



BRUNCH MENU

£32 per person
for 2 people to share

Make brunch bottomless
with Prosecco or Beer
for an additional £15
per person

FLORAL

STARTERS

Edamame
Sea salt, shichimi spice, and sesame oil

Select 1 Bao (2 baos per dish):

Slow cooked short rib bao
Demi-glaze, pickled cabbage and dried shallots

Andean BBQ pork belly bun
Pickled cucumber

Deep fried squids 'jalea' bao
Chili ginger mayo and salsa

Shitake bao
Mixed spice and herb sauce 'anticuchera',
vegetable crisps

Classic Seabream Ceviche
Avocado, sweet potato, toasted corn

Chicken stew 'aji de gallina' gyoza
Homemade Peruvian chicken stew gyozas

MAINS

Select any 2 mains:

'Aji panka' mushrooms
Peruvian peppers, parsnip purée and broccoli

Roasted Chicken (half)
Andean herbs and spices 'anticuchera' sauce

Stone bass misoshiru hot ceviche
Yuyo, celeriac

DESSERT

Matcha mousse
Mille feuille, ginger bread, azuki

Food allergies &
intolerances: before order-
ing please speak to our staff
about your requirements.