



SOIRÉE MENU EXTRA

NIBBLE

APPLEWOOD CHEESE CRISPS

SALT & PEPPER EDAMAME BEANS

START

BUTTERMILK FRIED CHICKEN

Secret crispy coated fried chicken, sriracha mayo
OPTION: Nice 'n' spicy glaze

ULTIMATE BAO BUNS

Shredded plant-based hoisin duck, miso mayo, spring onion, cucumber, lettuce, fresh chilli

ELECTRIC PINK

Beetroot cured seasonal fish, wasabi mayo, crispy noodles, yuzu dressing

PAN-FRIED VEGETABLE GYOZA

Vietnamese sweet chilli dip

MAIN EVENT

MISO CAULIFLOWER KATSU CURRY

Nori crisps, radish, jasmine rice, house-made katsu sauce

KOREAN-FRIED CHICKEN BURGER

Crispy-fried chicken thigh, gochujang glaze, pickled slaw, sriracha mayo

STEAK: SIRLOIN 6OZ

@€5 SUPPLEMENT

With a teriyaki glaze, served with crispy oyster mushrooms, green sauce, fries and your choice of sauce: peppercorn, seven spice hollandaise or secret truffle gravy

DUCK SALAD

Hoisin duck, cucumber, pickled watermelon, butterhead lettuce, spring onions, nori crisps, sesame seeds

CRISPY CURRIED FISH

Seasonal fish, coconut curry sauce, herb oil, snap peas, samphire, crispy noodles, jasmine rice

TO FINISH

THE SPECIAL ONE BAO-ARMISU

Bao donut, biscotti sugar, espresso ice cream, warm chocolate sauce

CHOCOLATE COOKIE S'MORES

Soft warm cookies, vanilla gelato, torched marshmallow, freeze-dried raspberries, warm chocolate sauce

NEXT LEVEL CHOCOLATE BROWNIE

Vanilla gelato, miso caramel, chocolate togarashi snap (Non-gluten free or plant-based available)

ALLERGENS & CALORIES



Capture the code with your phone camera to access calorie & allergen information for each menu item.

KEY |  Plant-Based |  Vegan |  Vegetarian

100% of gratuities & service charge go to the team in this venue. Zero is taken by the company. A discretionary 10% service will be charged on all tables.

