

## FESTIVE EXPERIENCE MENU

£65 PER PERSON

Min 2 Persons and must be taken by the whole table

Add a glass of Laurent-Perrier Cuvée Rosé Champagne £15

CRISPY WONTONS | SPICED YOGHURT & SZECHUAN DIP | PICKLED CUCUMBER  
WAGYU BEEF TATAKI

Black winter truffle | crispy shallots & ponzu

YELLOWTAIL | CUCUMBER & ASPARAGUS MAKI ROLL

Sushi roll made with seasoned sushi rice, cucumber, yellowtail & asparagus  
served with wasabi and pickled ginger

SEARED SALMON NIGIRI

truffle miso & wasabi salsa

SWEET & SOUR KING PRAWNS ●

Toasted sesame sambal chilli sweet peppers & spring onion

MAPLE & SESAME GLAZED CHICKEN

Toasted cashew nuts & spring onion ●

"BLACK COD" MISO

Slow-roasted 48 hour miso marinated & glazed Alaskan sablefish

SALT & PEPPER BEEF FILLET(190GM 6.5OZ)

Pink peppercorn | lime

Steamed rice & wok fried kimchi Brussel sprouts ●

FESTIVE DRAGON

Soft serve ice cream | cinnamon & ginger spiced doughnuts  
yuzu custard | honeycomb cheesecake | berries

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## PREMIUM FESTIVE EXPERIENCE MENU

£85 PER PERSON

Min 2 Persons and must be taken by the whole table

Add a glass of Laurent-Perrier Cuvée Rosé Champagne £15

CRISPY WONTONS | SPICED YOGHURT & SZECHUAN DIP | PICKLED CUCUMBER  
YELLOWTAIL SASHIMI

Citrus soy dressing | black truffle salad

PRAWN HAR GOW DUMPLINGS

Steamed | truffle yakiniku sauce | spring onion & black truffle

MAPLE & SESAME GLAZED CHICKEN

Toasted cashew nuts & spring onion

GOLDEN AROMATIC DUCK

Steamed pancakes cucumber spring onion & hoisin

"BLACK COD" MISO

Slow-roasted 48 hour miso marinated & glazed Alaskan sablefish

ROBATAYAKI WAGYU BEEF (120GM 4OZ)

Glazed shiitake mushrooms & truffle bbq sauce

Steamed rice & wok fried kimchi Brussel sprouts ●

FESTIVE DRAGON

Soft serve ice cream | cinnamon & ginger spiced doughnuts  
yuzu custard | honeycomb cheesecake | berries