

AN ASIAN IDEA
DINNER MENU

BAO

Kimchi, cucumber, pickled ginger
BBQ chicken thigh, chilli, tartar
Softshell crab, kewpie, cucumber

SMALLS

Szechuan lamb croquettes (2)
Tomato salad, midori, pickled shallot, dill
Gochujang cauliflower, roast cauliflower puree,
golden raisin

DUMPLINGS

Crispy pork dumplings, chilli, garlic, soy (5)
Steamed prawn dumplings, vietnamese dressing (5)
Tofu, butternut squash, togarashi (3)

SUSHI

‘Omakase’ (chef selection) please ask the server
Tempura spinach maki
Blue fin tuna nigiri (3)

GRILL

Aubergine, hot honey, chilli, yoghurt,
pomegranate, mint
Charred corn, miso, smoked almond (2)
Dexter beef bavette, ginger & leek, black bean
Iberico pork, black garlic, truffle vinaigrette, shiitake
Duck breast, pancake, hoisin, endive, sesame

FISH

Jumbo bbq prawns, butter curry, flatbread (2)
Citrus cured halibut, iberian chorizo,
pickled fennel, ponzu
Roast monkfish, potato chowder, pickle mussels, nori
Torched seabass, pickled chilli, anti cucho

TO SHARE

Beef short rib massaman curry, peanut, steamed rice
(Vegetarian option available)

SIDES

Wok fried rice, peas & ham
Duck & truffle rice, fried egg
Wok fried green beans, spicy pork mince
Tempura broccoli, sesame, oyster sauce

DESSERTS

Strawberry, meringue, yoghurt, bee pollen
Passionfruit tart, chocolate, crème fraiche
Tira-miso, miso caramel

Our food contains allergens,
please make us aware of any allergies or intolerances

There is a 10% service charge added to parties of 5 and above