

AN ASIAN IDEA
DINNER
GLUTEN FREE

PLATES

- 4.5 Broccoli, oyster sauce
- 11 BBQ corn, satay, crispy potato, miso, peanut
- 16 Cured halibut, Iberian chorizo, truffle ponzu, fennel
- 16 BBQ iberico, black garlic, truffle
- 28 BBQ wagyu, miso butter, black truffle (100g)
- 19 Dry jungle curry, lamb rump, aubergine, steamed rice
- 19 Panang curry, tiger prawn, lime leaf, peanut, steamed rice
- 10 Ground pork, green beans, shallots, herbs
- 17 Salmon, coconut and prawn broth, mooli, dill
- 7 Chinese cabbage, palm sugar, basil, toasted rice powder
- 10 Duck fried rice, truffle, fried egg
- 8 Wok-fried rice, peas & ham
- 3 Steamed rice

SUSHI

- 15 Bluefin tuna hosomaki (6)
- 18 Yellowtail nigiri (3)
- 17 Salmon futomaki (5)
- 11 Spinach hosomaki (6)
- 16 Wagyu nigiri, dried miso & truffle (3)
- 23 Sashimi-salmon, tuna, hamachi, soy & truffle ponzu

DESSERTS

- 9 White chocolate, sesame, passion fruit, blueberry
- 3.5 Dulce leche ice cream, brownie crumble

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.