



restaurant & bar

Our a la carte menu offers light nibbles from Dim Sum & Sushi to classic dishes drawn from Japanese, Chinese, Vietnamese and Thai cuisines, as well as more unique delicacies from mentioned regions. Also our meat is all Halal – which make our dishes even more enjoyable for all.

To start

- Steamed Edamame (V) £3.50
Chilli & Garlic Edamame (V) £4.00

Soups

- Miso, Enoki, Wakame & Silken Tofu (V) £3.50
Tom Yum Goong, Spicy Thai Prawn Soup £4.00
Crabmeat & Sweet Corn £4.50
Won ton Soup with Chicken Dumplings & Glass Noodle £5.00

Dim Sum

- Roasted Sesame Tiger Prawn Toast £5.00
Tiger Prawn Kataifi, Sweet Chilli & Jalapeño Mayo £5.00
Chicken & Water Chestnut Gyoza £5.00
Mushroom Gyoza (V) £5.00
Mix Seafood Gyoza £5.00
Seasonal Vegetable Spring Rolls (V) £5.00
Crispy Aromatic Duck Rolls £6.00
'Monks' Vegetable Dumplings (V) £5.00
Prawn & Chives Dumplings £5.00
X.O. Prawn Dumplings £6.00
Scallop & Prawn Siu Mai £6.00

Tempura

- Seasonal Vegetable Tempura (V) £7.00
Tiger Prawn Tempura, Spicy Mayo £9.00
Soft Shell Crab Tempura, Shichimi, Ponzu £10.00

Maki Sushi

- Mushroom & Avocado Tempura Ura Maki (V) £7.00
Spicy Tuna Ura Maki £7.00
Salmon & Avocado Hosonaki Maki £7.00
Yellowtail Ura Maki, Yuzu Mayo & Chives £8.00
California Ebi Ura Maki £8.50
'Spider' Soft Shell Crab Futo Maki £10.00
'Doragon' Eel & Avocado Ura Maki £11.00
Smoked Salmon & Prawn Tempura Roll £11.00
Special Tuna Roll £10.00

Sashimi

- Maguro / Tuna £6.00
Shake / Salmon £5.00
Suzuki / Seabass £5.00
Hamachi / Yellowtail £7.00
Shiro Maguro / White Tuna £7.00
Mixed selection * (Tuna, Salmon and Seabass) £14.50
Mixed selection ** (Tuna, Salmon, Seabass, Yellowtail, White Tuna) £22.00
New-Style Sashimi (Tuna, Salmon, Seabass, Yellowtail) £10.00

Small Dishes

- Chilli Squid, Shichimi Salt, Sweet Chilli £7.50
Crispy Salt & Pepper Prawns, Chilli Garlic £6.50
Peppered Beef Tataki, Mixed Cress & Japanese Dressing £8.00
Scallop Kataifi, Ginger & Yuzu Mayo £7.00
Prawn, Seabass & Baby Squid Ceviche, Chilli, Soya & Yuzu £7.00
Crab Cakes, Jalapeño Mayo & Thai Salad £8.00
Tuna Tartare, Tobiko, Yuzu Mustard & Avocado £8.00

Salad

- Seared Beef Salad, Papaya & Mango £8.00
Seaweed Salad, Wakame, Baby Leaves (V) £6.50
Confit of Duck Salad with Watermelon, Nashi Pear, Spiced Hoisin, Cashew Nuts £14.00
Grilled Salmon Salad, Baby Leaves, Yuzu Zest £13.00
Char-Grilled Chicken Breast Salad with Red & White Cabbage, Green Mango, Thai Dressing £12.00



Mains

| | |
|--|--------|
| Thai Green Curry with Seasonal Vegetables (V) | £11.00 |
| with Chicken | £14.00 |
| with Tiger Prawns | £14.00 |
| Wok Tossed Chicken, Szechuan Spices, Yellow Bean Sauce, Baby Spinach | £13.00 |
| Stir-Fried Tiger Prawn Sambal | £17.00 |
| Char-Grilled Lamb Cutlets, Kimchee Cabbage, Nashi Pear | £16.50 |
| Crispy Duck Leg with Pancakes / for one | £15.00 |
| / for two | £28.00 |
| “Thai” Roast Corn Fed Chicken, Sweet Chilli Lime | £14.50 |
| Seabass Fillet - Steamed with Black Bean Sauce or Pan-Fried with Kimchee | £16.00 |
| Braised Beef Hotpot, Bell Peppers, Superior Soy | £14.00 |
| Tofu Hotpot, Mixed Vegetables (V) | £12.00 |
| Char-grilled “Bulgogi” Strip Loin, Szechuan Peppercorn on Mushroom Bed | £20.00 |
| Seared Sesame Tuna, Star Fruit, Seaweed & Daikon Salad | £14.00 |
| Oven Baked Miso Black Cod, Orange Ponzu, Asparagus | £23.50 |
| Thai-Style Red Duck Curry, Pineapple, Fine Beans & Bamboo Shoot | £14.00 |
| Grilled Scallops, Wasabi Pea Paste, Lotus Root Crisp, Seaweed & Daikon Salad | £18.00 |
| Crispy Noodle with Mushroom & Vegetables (V) | £11.00 |
| With Chicken or Prawns | £13.00 |

Lobster Specialities

| | |
|---|--------|
| Stir-fried Lobster & King Prawns , Green Tea Noodle | £28.00 |
| Grilled XO Lobster, Glass Noodle, Crispy Leek | £30.00 |
| Oven Baked Lobster, Yuzu Hollandaise | £30.00 |

Sides

| | |
|--|-------|
| Jasmine Rice (V) | £3.50 |
| Egg Fried Rice | £4.00 |
| Fragrant Duck Fried Rice | £4.50 |
| Scallop Fried Rice | £4.50 |
| Stir-Fried Mixed Vegetables, Shaoxing (V) | £4.50 |
| Baby Bok Choy with Oyster Sauce | £4.50 |
| Stir-Fried Egg Noodle with Carrot & Bean Sprouts | £4.50 |

Desserts

| | |
|--|-------|
| Chocolate Fondant & Choice of Ice Cream | £6.25 |
| Chocolate Fondant with Pistachio Heart & Pistachio Ice Cream | £6.25 |
| Salty Caramel Mousse | £5.75 |
| Pistachio Crème Brulee | £5.75 |
| Mochi Mochi | £7.50 |
| Mango & Coconut Parfait | £5.75 |
| Selection of Ice Creams & Sorbet | £4.75 |
| Colonel (2 Scoops of Sorbets & A Shot of Absolut Citron) | £4.50 |

Tea

Oolong £4.00
Per pot
Partially oxidised tea with less caffeine. Sweet floral-fruit flavour

Organic Earl Grey

Made of rich organically grown black leaves & golden buds with a twist of citrusy organic bergamot

Organic Green Dragon

Delicately dried green tea leaves—brew a nutty & buttery cup

Organic Spring Jasmine

Smooth China green tea leaves scented by layers of Arabian jasmine buds

Chocolate Mint Truffle

Made with roibos tea, chocolate cacao nibs & mint

Chamomile Citrus

Refreshing infusion made with Egyptian chamomile flowers & subtle slices of citrus fruit