

# MEAT

## Wagyu beef avocado & bacon burger

Avocado bun, sugar cured streaky bacon, smoked chilli - miso relish, siratcha mayonnaise, Gruyère.

(G)

19.50

## ‘Weeping Tiger’ fillet steak salad (warm)

Marinated fillet beef served with pickled papaya, chili and coconut dressing.

(G, D)

17.50

## Char-siu pork Sliders

Pulled braised pork, sweet buns with black treacle Hoisin sauce and Chinese five spices (2 pieces). (D)

16

## Confit Duck Baos

Yuzu picked mooli, blue agave siratcha & kimchi

(2 pieces). (D)

16.75

## Inari tofu tempura pocket

Urid dhal curry, wok fried ginger kale, pickled green papaya, mint & coconut sambal. (VE)

13.50

## Pickled lotus root

Asiette of pickled lotus root, rainbow beets, watermelon & heirloom Chinese daikon.

(G, VE)

10.35

## Thai Massaman curry

Jackfruit, runner beans, truffle potatoes and toasted peanuts.

(D, G, N, VE)

13.50

## Miso aubergine

Served with feta cheese, moromi miso, pomegran-ate and crispy shallot. (V)

11.25



## Grilled chicken satay

Creedy Carver chicken marinated in fresh turmeric, lemongrass, kaffir lime leaves and chili. Served with a spicy peanut sauce. (G, D, N)

14.50

## Charolais Ribeye (7oz)

21-day aged Charolais beef, considered the world's finest from Perth, Scotland; served medium, serve with Korean Sauce made with ginger, garlic, soy sauce, soft brown sugar, sesame seeds, chili

(G, D)

29



## Edamame beans

(VE)

8.50

## Banana blossom tempura

Served with seaweed salad and siracha sauce. (VE)

12

## Masala Vegetable Samosas

Baby carrots, peas, green chili, coriander, cardamon, ginger, black garlic. (VE)

12.5

## Steamed broccoli

With ginger, soy and crispy shallots. (G, VE)

8.75

# FISH



## Yellowfin tuna sashimi

Thin slices of tuna drizzled with truffle salsa and seaweed, served with ponzu sauce.

(G, D)

19.25

## Sashimi platter

Yellowfin Tuna, Salmon and Yellowtail Amberjack, truffle salsa, ponzu sauce, yuzu infused garlic dressing and pickled chili.

(G, D)

34

## Seared scallops

Pickled apple, avocado and jalapeno dressing (3 pieces).

(G, D)

16.25

## Crispy sesame squid

Homemade sweet chili sauce and slices of chard lime.

(G, D)

11



# M B E R

L O N D O N

## Otoro Sashimi

The prime cut belly section of a Tuna. Rich, sweet texture, full of Unami flavour (2 pieces). (G, D)

10

## Soft shell crab tempura

Served in a bao bun with mango, mint ketchup and Asian pickles. (D,N)

16.50

## Hamachi Yellowtail tiradito

Thin slices of highest quality Yellowtail tuna served with yuzu infused garlic dressing and pickled chili.

(G, D)

19

## Swordfish taquitos

Served in a crispy gyoza shell with mango mint guacamole (2 pieces). (D)

17.80

## Black cod a la plancha

Orange miso caramel, black garlic butter and charred garlic chives. (G)

47



# SIDES

## Sweet potato chips

with wasabi mayo. (G, D, V)

5.50

## Prawn Crackers

(G, D)

5

## Steamed Jasmine Rice

(G, D, VE)

4.5



# PUDD

## Selection of three hand made mochi icecreams

Three different flavours per serving. Please ask for the flavours of the day.

11

## Vegan Mess served with handmade coconut sorbet

Aquafaba, Alfonso mango, apricot & stem ginger compote, coconut sorbet, rose petals, crushed pistachio & saffron crystals. (G, D, N, VE)

12



## Peanut butter parfait

Dark chocolate delight, salted toffee, peanut brittle, Oreo crumbs. (N)

13.50

## Ecuadorian dark chocolate mousse

Balanced with cherries and sharp cherry ice cream. (N)

15.25



# DRINKS

## COFFEE

hand-roasted coffee from our artisan coffee roaster, Union

Espresso	3
Macchiato	3
Double Espresso	3.5
Cappuccino	4
Caffè Latte	4
Flat white	4

## TEA (ALL 3.5)

Assam Breakfast
Earl Grey
Peppermint Leaf
Chamomile Flower
Lemongrass & Ginger



## SPECIALITY TEAS

### Jade Sword

Clean, rounded, full and grassy with gentle seaweed complexities. Brisk and refreshing with textured finish.

5.5

### Jasmine Silver Needle

Delicate flavours in which light orchard-blossom sweetness combines with fragrant jasmine.

5.5



## SOFT

Mineral water	5.50
Sparkling / Still	
Coke	4
Classic / Diet / Zero	
Fever Tree	4
Tonic / Light Tonic / Soda Lemonade / Ginger Ale / Ginger Beer	
Juices	4
Le Tribute	4.75
Natural Quinine Tonic Water / Organic Olive Lemonade	

## BEER

Asahi / 5.2%	7
Kirin Ichiban / 4.6%	7.75
IPA / 5.4%	7
Free Damm / 0.0%	4

# DESSERT WINES

## DESSERT

### Sauternes Château Les Mingets

2019 | France

Glass (125ml)	14
Bottle (375ml)	40

### Monbazillac Château Ramon

2019 | France (VE)

Glass (125ml)	16
Bottle (750ml)	50

## PORT

### Taylor's 10 Year Old Tawny

NV | Portugal (VE)

Glass (125ml)	14
Bottle (750ml)	75

### Taylor's Vintage

2011 | Portugal (VE)

Glass (125ml)	35
Bottle (750ml)	220

## SHERRY

### Olorosso Mira La Mar (NV)

NV | Jerez, Spain

Glass (125ml)	11
Bottle (375ml)	30

### Pedro Ximénez Mira La Mar

NV | Jerez, Spain

Glass (125ml)	11
Bottle (375ml)	30

## NON ALCOHOLIC COCKTAILS

### Mango Unchained

SWEET & SAVOURY

Mango and apricot puree pineapple / sugar / Angostura Bitters / soda / lime

7.5

### Spiced Lychee Bellini

DRY & AROMATIC

Spiced lychee puree / soda

7.5

Should you require allergy information for any of our dishes, please ask a member of staff. For diners with allergy, unfortunately MBER cannot guarantee that all dishes will be completely nut free/gluten free as there might be possible traces in preparation area/ kitchen and restaurant.

The Food Standards Agency advises that the consumption of raw or lightly cooked products of an animal origin, such as meat, offal, eggs, fish and shellfish increase your risk of illness. This especially applies to children, pregnant women, the elderly and those with a weakened immune system.

Please note that a discretionary 12.5% service charge will be added to your bill. All prices are inclusive of VAT at 20%.

