MEMBER LONDON

MEAT

Wagyu beef & foie gras burger
Avocado bun, sugar cured streaky bacon, smoked chilli - miso relish, siratcha mayonnaise, Gruyère.

15

'Weeping Tiger' fillet steak salad
Bird's eye chilli, lime, galangal, lemongrass, coriander, palm sugar, papaya, coconut, chard mint pineapple. Yuzu Kosho dressing. Rice popcorn. (G)

10

Char-siu pork doughnuts
Braised in soy, Chinese five spice and rice wine, hoisin & black treacle sauce.

10

Roasted hoisin duck baos
Yuzu pickled mooli, Blue Agave Siratcha & kimshi dressing. (N)

12

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

10

Pork gyoza
Chilli oil. Ginger plum dipping sauce. (D)

10

Korean baby back ribs
Gochujang bbq sauce. Asian coleslaw with Yuzu Kosho mayo. Ginger plum dipping sauce. (G)

15

FISH

Yellowfin tuna & salmon sashimi
Black truffle salsa, Shichimi Togarash pepper & orange and ponzu sauce. (D)

13

King prawn tempura
Served with Yuzu Kosh mayo. (D)

11

Crispy sesame squid
Homemade sweet chilli sauce and slice of chard lime. (G, D)

8.9

CURRY

Thai green curry
Seabass fillet & tiger prawns with Thai sweet basil, coriander, lemongrass, chilli, galangal & coconut cream, seasonal vegetables. (G, D)

13

Thai Massaman curry
Jackfruit, runner beans, truffle potatoes and toasted peanuts. (D, G, N, VE)

11

Vietnamese goat curry
Tender Cabrito goat meat, chilli, nutmeg, coconut and curry leaves. (G)

13

VEG

Miso aubergine
Feta cheese, Moromi miso & honey, pomegranate & crispy buckwheat. (V)

8

Inari tofu tempura pocket
Urid dhal curry, wok fried ginger kale, pickled green papaya, mint & coconut sambal. (D, VE)

10

Pickled lotus root
Asiette of pickled lotus root, rainbow beets, watermelon & heirloom Chinese daikon. (G, D, VE)

8

Tom yum soup
Tiger prawns, shitake mushrooms, bamboo shoots. (D)

10

Soft shell crab tempura
Mango and mint ketchup, steamed bao bun, pickled mustard leaves, crushed peanuts. (D)

15

Black cod a la plancha
Miso-orange caramel, black garlic, Aleppo chilli, Kizami wasabi & Bottarga butter, charred garlic chives. (G)

27

Quinoa & Feta samosa
Kabocha pumpkin sauce. (V)

10

Organic soya bean & banana blossom burger
Minced banana blossom & organic soya bean patty, bao bun, lettuce, smoked chilli & fennel relish, cashew nut cheese. (G, D, N, VE)

12

SIDES

Steamed broccoli, rice wine, ginger, soy
(G, D, VE)

4.5

Sweet potato chips
with wasabi mayo

4.5

Edamamme beans

4.5

Steamed jasmine rice
(G, D, V)

3.5

G Gluten free / **D** Dairy free / **N** Contains nuts / **V** Vegetarian / **VE** Vegen

PUD

Selection of three hand made mochi icecreams

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

8

Vegan Mess served with handmade mango & passion fruit mochi

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

8

Ecuadorian dark chocolate mousse

Balanced with rich rum cherries and sharp cherry ice cream.

8

Ginger pannacotta with sake poached Nashi pear

Served with Yuzu liqueur 10% abv. And Japanese sweet plumb liqueur 14% abv. (G)

8

Peanut butter parfait

Baileys and dark chocolate delice, salted toffee, peanut brittle, Oreo crumbs. (N)

8

DRINKS

DESSERT WINES

Côteaux du Layon, Carte d'Or (2015)

Domaine des Baumard, France.

Bottle (375ml) **28**
Glass (125ml) **11.5**

Pink Muscat, Stella Bella (2016)

Stella Bella Wines, Australia.

Bottle (375ml) **30**
Glass (125ml) **12.5**

Casa del Bosque Late Harvest (2014)

Riesling, Chile.

Bottle (375ml) **39**
Glass (125ml) **5**

Lions de Suduiraut Sauternes (2013)

Château de Suduiraut, France.

Bottle (375ml) **41**
Glass (125ml) **16.5**

Ask a member of staff for our full Drinks Menu

SIGNATURE COCKTAILS

If you want more choice, ask a member of staff for our full cocktail list, or we can make something just for you.

1666

SMOKEY & RICH

Hudson Baby Bourbon / Crème de Mûre / Discarded Vermouth / Maraschino syrup

13.5

Matcha 3

HERBAL & FRUITY

Sweet basil-infused Reyka Vodka / plum Sake & lime juice / Dry Curaçao / lemongrass pearls / Matcha green tea foam / micro-herbs

13.5

BK Highball

FRUITY & REFRESHING

Tanqueray Gin / Escubac French spiced liqueur / lime juice / beetroot & kaffir syrup / Fever Tree tonic

13.5

Kitsune

BITTER & RICH

Electric Daisy palate cleanser followed by / Sailor Jerry dark rum / banana-infused Campari / pineapple-infused Cocchi Vermouth di Tor

13.5

TEA (ALL 3.5)

Assam Breakfast
Earl Grey
Peppermint Leaf
Chamomile Flower
Lemongrass & Ginger

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
Mocha	4.5

SOFT

Mineral water 4.5
Sparkling / Still

Coke 4
Classic / Diet / Zero

Fever Tree 4
Tonic / Light Tonic / Soda
Lemonade / Bitter Lemon
Ginger Ale / Ginger Beer

Fresh juices 4

BEER

Asahi / 5%	6
Kirin Ichiban / 5%	6.5
Walbrook Pale Ale / 4.5%	6.5

SPECIALITY TEAS

Jade Sword

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

3.5

Jasmine Silver Needle

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

4

Yellow Gold

Hand-rolled with an aroma and flavour combining caramel notes, tangy citrus and fresh grasses, supported by quenching syrupy sweetness.

4

Flowering Lily & Jasmine

A broad base of green tea buds topped with a crown of orange lily-petals and a tower of jasmine flowers.

4.5

Red Dragon

A uniquely fruity and rich black tea from Yunnan, China with a syrupy, rich texture, fruity aroma and enticing flavours of dark berries, ginger, caramel and chocolate.

5.5

MOCKTAILS

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

Nashi Collins

SHARP & FRUITY

Asian pear / pomegranate & thyme syrup / soda

7.5

Thai Ball

CITRUS & SPICY

Ginger & lemongrass syrup apple juice / lemon juice / soda

7.5

Should you require allergy information for any of our dishes, please ask a member of staff.

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 discretionary12.5% service charge will be added to your bill. All prices are inclusive of VAT at 20%.

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