

PAN ASIAN DINING EXPERIENCE

A curated selection of dishes to share, followed by your chosen dessert

Why not start your meal with some Colchester rock oysters with ginger, chilli, wasabi
(additional supplement)

Yellowfin tuna sashimi, yuzu pickled mooli, green apple, jalapeño oil

Steamed loch duart salmon dumpling, crispy chilli, cauliflower

Miso glazed aubergine, soft cheese, pomegranate, honey, fried buckwheat

Creedy carver chicken satay, fresh turmeric, chilli, coconut, roasted peanuts

Sussex wagyu beef and foie gras burger, kimchi, Korean sauce

Steamed line caught hake, orange miso caramel, pak choi, black garlic, garlic chives

Thai massaman curry, edamame beans, truffle potatoes, toasted macadamias

Served with ~

Steamed broccolini, rice wine, pickled ginger, soy, seaweed

Sweet potato fries, black vinegar mayo **OR** Steamed rice, fried shallots, mirin

Choose one dessert for the table

Peanut butter parfait, dark chocolate, mango, candied pistachio

Salted caramel miso tart, caramelised banana

Matcha green tea financiers, passionfruit curd, black sesame

Minimum diners x8 pax

Please note, all ingredients are subject to availability, if an ingredient is unavailable a substitute will be made. Vegan and other dietary requirements available upon request.