





NEW YEAR'S EVE

THIS IS A DINING CONCEPT
TO ELEVATE THE SENSES.

DESIGNED AROUND SHARING
PLATES AND TAPAS, ENJOY THIS
NEW YEAR'S EVE WITH A SOCIAL YET
ELEVATED DINING EXPERIENCE.

BITES

SHRIMP CRACKERS
avocado, wasabi purée

CHARRED EDAMAME BEANS
togarashi

SUSHI MIXED MAKI PLATTER

LOCH DUART SALMON
crab mayo

GREEN DRAGON
tempura prawn

SPICY TUNA
Exmoor caviar

CRISPY CHICKEN KATSU
mango

CRISPY

TEMPURA TIGER PRAWNS
hot honey dip

ROBATA GRILL

MISO GLAZED BLACK COD
miso sauce

GRAIN FED WAGYU SIRLOIN STEAK
marble score of MB8-9 wagyu, chimichurri,
tempura spring onion, tare glaze

SIDES

HAND CUT FRIES
sriracha, whipped tofu, spring onion, lime

TENDERSTEM BROCCOLI
ginger yuzu, sesame

SWEET

VALRHONA CHOCOLATE SOYA CREMEUX
robata grilled vanilla spiced pineapple



Please be aware that the New Years Eve menu does not cater for specific allergens or dietary requirements. Please speak with a member of our team before ordering. Although we endeavour to do so, we cannot guarantee that any of our dishes are allergen free or fulfil dietary requirements due to possible cross contamination during production. For further information on allergens please scan here.