SUNDAY BRUNCH

48 PER PERSON

ONLY AVAILABLE AS A CHOICE FOR THE WHOLE TABLE

STARTERS

FREE FLOWING STARTERS DESIGNED TO SHARE

STEAMED EDAMAME SALT VG

CHICKEN KARAAGE TONKATSU MAYO

EDAMAME GYOZA SZECHUAN PEPPER VG

TOMATO SALAD VG

SALMON CEVICHE

MAKI PLATTER
GREEN DRAGON VG, SALMON AVOCADO, SPICY TUNA

SASHIMI SELECTION

DESSERTS

CHOOSE ONE PER PERSON

BANANA CAKE

MINI CHEESECAKE

COFFEE CARAMEL TART

CINNAMON DOUGHNUTS

MAINS

CHOOSE ONE

GRILLED SEABASS SHISO PESTO

SALMON TERIYAKI SESAME & WATERCRESS

GRILLED 1/2 BABY CHICKEN PICKLES

CRISPY PORK BELLY MUSTARD & HISPI CABBAGE

MISO AUBERGINE VG

MAKE IT SEXY

SPICY BEEF TENDERLOIN +8

CARAMELISED BLACK COD +16

JAPANESE WAGYU SIRLOIN 100G +38

GRILLED 1/2 LOBSTER +15

SERVED WITH

CRISPY POTATO SEAWEED V

KIMCHI FRIED RICE OR SEXY FISH NOODLES V +4
STEAMED RICE ON REQUEST

CHOOSE FROM A SELECTION OF FREE FLOWING OPTIONS

AVAILABLE FOR 90 MINUTES

29 PER PERSON

COCKTAILS

SEXY COBBLER
KETEL ONE VODKA, WHITE VERMOUTH, WATERMELON, BASIL, SODA

APPLE MARG
CASAMIGOS BLANCO TEQUILA, APPLE CORDIAL

SOUR EXPECTATIONS
ALTAMURA VODKA, GRAPEFRUIT & ROSEMARY, CARBONATED

BASIL-INSTINCTS
CYGNET WELSH DRY GIN, CITRUS, BASIL, FENNEL, SODA

BEER

SEXY FISH LAGER

WHITE WINE

GAMBELLARA CLASSICO - CANTINA DI GAMBELLARA

ROSE WINE

BARDOLINO CHIARETTO - CANTINE DEL GARDA

RED WINE

BACCOLO ROSSO - APPASSIMENTO LIEVE

LIMITLESS BUBBLES

SPARKLING 39

JCB NO. 69 - CRÉMANT DE BOURGOGNE ROSÉ

CHAMPAGNE 54

RUINART BRUT

V = VEGETARIAN | VG = VEGAN

A DISCRETIONARY SERVICE CHARGE OF 13.5% WILL BE ADDED TO YOUR BILL.

PLEASE ALWAYS INFORM YOUR SERVER OF ANY ALLERGIES OR INTOLERANCES BEFORE PLACING YOUR ORDER. NOT ALL INGREDIENTS ARE LISTED ON THE MENU AND WE CANNOT GUARANTEE. THE TOTAL ABSENCE OF ALLERGENS. DETAILED INFORMATION ON THE FOURTEEN LEGAL ALLERGENS IS AVAILABLE ON REQUEST, HOWEVER WE ARE UNABLE TO PROVIDE INFORMATION ON OTHER ALLERGENS