

Balloons in Bloom

Welcome Cocktail

The Surrey Drift – Suntory Toki Japanese Whisky, peach, jasmine, citrus

Starter

Tonic of Botanicals – nasturtium, pickled tomato, elderflower

Tartar Platter

Hokkaido Scallop	yuzu kosho, shio koji, ginger pearls
Dry-aged Tuna	ponzu jelly, tosazu, fresh truffles
Salmon	green chilli, pink pepper, crispy leeks
Yellowtail	juniper miso, pickled cucumber, bubu arare
Seasonal Ceviche	tiger milk, coriander, hanaho

Salad

Seasonal Salad – rhubarb, sour cucumber, sake kasu jelly

Yakiniku

Chilean Seabass
Wild Alaskan Prawn
Koji-cured Monkfish
Spanish Octopus
Seasonal Vegetables

with Japanese steamed rice and pickles

Pudding

Matcha Harmony – Yuzu Gel, Buttermilk Cremieux, Opalys Feuilletine



Every care is taken to avoid cross-contamination from allergens during preparation. However, we do operate in a kitchen that handles allergenic ingredients; we do not have a dedicated allergen-free zone or fryers, and we are not a nut-free establishment. Yakiniku barbecues are shared for meat, fish and vegetables and may present a risk of cross-contamination. Alcohol is used in cooking and preparation of all dishes within each Balloon Dining menu. A discretionary 13.5% service charge will be added to your bill.