

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

Cucumber	yuzu kosho, shio koji, ginger pearls
Provence Tomato	truffle yuzu miso, fresh truffles
Aubergine	honey vinegar, wasabi
Artichoke	juniper miso
Carrot	egg yolk, myoga, garlic chives

Salad

Seasonal Salad – rhubarb, sour cucumber, sake kasu jelly

Yakiniku

Corn on the Cob

Yuba Tofu Skin

Confit Leek

Sweet Potato

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.