

CLASSIC SET MENU

78 per person

seafood salad

crab meat, king prawns, spiced lime dressing

fried chicken

sriracha honey mayo

seared tuna

teriyaki sauce

miso-glazed black cod

wok-fried ribeye

cherry tomato, garlic, spiced dipping sauce

tender-stem broccoli (ve)

garlic

stir-fried ramen (ve)

mixed vegetables

OMBOO SET MENU

108 per person

crispy duck salad

pomegranate, orange, shallots, hoisin dressing

soft shell crab

dried chilli, black bean, garlic

yellowtail carpaccio

ponzu sauce

honey-soy roasted Chilean seabass

asparagus

seared wagyu A5 grade 100g

grilled asparagus, shimeji

four treasure pot (ve)

bell peppers, asparagus, shimeji, fried tofu

seafood fried rice

prawns, scallops, asparagus



SET MENUS

Our set menus are for a minimum of two people, and come with the below nibbles and dessert accompaniment.

Nibbles

edamame, sea salt (ve)

pickled mixed vegetables (ve)

Dessert Platter

sago pudding, coconut milk, palm syrup, melon, strawberry (ve)

mango yuzu panna cotta, honeycomb

coconut pineapple sorbet (ve)

vegan almond cake, pear, jasmine sorbet (ve)

SILK SET MENU

58 per person

exotic mushrooms salad (ve)

sweet coriander dressing

mixed vegetables (ve)

salt and pepper crumble

asparagus roll (ve)

avocado, cabbage, radish, fava bean sauce

tender-stem broccoli (ve)

garlic

cauliflower (ve)

coriander, sweet chilli sauce

four treasure pot (ve)

bell peppers, asparagus, shimeji, fried tofu

olive fried rice (v)

edamame, oriental olive, egg

NIBBLES

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| edamame, sea salt (ve) | 5 |
| edamame, spiced sauce (ve) | 6 |
| pickled mixed vegetables (ve) | 5 |

BITES

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| truffle spring roll (v) exotic mushrooms, cabbage | 10 |
| fried chicken sriracha honey mayo | 10 |
| shrimp tempura wasabi mayo | 14 |
| soft shell crab dried chilli, black bean, garlic | 17 |
| mixed vegetables (ve) salt and pepper crumble | 11 |
| crispy silken tofu (ve) onion, chilli, garlic | 10 |

SALADS

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| crispy duck pomegranate, orange, shallots, hoisin dressing | 16 |
| exotic mushrooms (ve) sweet coriander dressing | 12 |
| seafood crab meat, king prawns, spiced lime dressing | 18 |

SASHIMI SUSHI

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| salmon 3 pc | 12 |
| medium fatty tuna 3 pc | 16 |
| seabass 3 pc | 11 |
| yellowtail 3 pc | 14 |
| yellowtail carpaccio ponzu sauce | 20 |
| seared tuna teriyaki sauce | 22 |
| salmon nigiri 2 pc | 10 |
| medium fatty tuna nigiri 2 pc | 13 |
| seabass nigiri 2 pc | 10 |
| yellowtail nigiri 2 pc | 11 |
| sashimi platter 8 pc | 31 |
| nigiri platter 8 pc | 39 |
| Omboo platter 32pc sashimi, nigiri, seared wagyu roll | 118 |
| salmon roll cucumber, avocado, teriyaki sauce | 14 |
| dragon roll tempura prawn, fresh water eel, basil mayo | 17 |
| asparagus roll (ve) avocado, cabbage, radish, fava bean sauce | 12 |
| California roll crab, avocado, flying fish roe, wasabi mayo | 18 |

FARM

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| roast duck breast pepper sauce | 22 |
| corn-fed chicken breast curried cream, coconut milk | 19 |
| seared wagyu A5 grade 100g grilled asparagus, shimeji | 65 |
| braised Berkshire pork belly preserved mustard green | 23 |
| wok-fried ribeye cherry tomato, garlic, spiced dipping sauce | 25 |
| grilled lamb chops fried potato, coriander mint sauce | 29 |

OCEAN

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| king scallops baby spinach, ginger, spring onions | 19 |
| lobster tail asparagus, onions | 46 |
| miso-glazed black cod | 39 |
| steamed Chilean seabass baby spinach, superior soy sauce | 41 |
| honey-soy roasted Chilean seabass asparagus | 42 |
| spicy nyonya king prawns grilled pineapple, cherry tomatoes | 22 |

FIELD

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| asparagus (ve) goji berry | 12 |
| tender-stem broccoli (ve) garlic | 11 |
| red curry shimeji, aubergine, pumpkin, okra, tofu | 14 |
| cauliflower (ve) coriander, sweet chilli sauce | 11 |
| four treasure pot (ve) bell peppers, asparagus, shimeji, fried tofu | 13 |

FILLER

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| olive fried rice (v) edamame, oriental olive, egg | 10 |
| seafood fried rice prawns, scallops, asparagus | 16 |
| stir-fried ramen (ve) mixed vegetables | 12 |
| jasmine rice (ve) | 5 |

ALLERGEN LEGEND

(GL) Gluten, (CE) Celery, (CR) Crustacean, (EG) Eggs, (FI) Fish, (LU) Lupin, (DA) Dairy, (MO) Mollusc, (MU) Mustard, (NU) Nuts, (PE) Peanuts, (SS) Sesame Seeds, (SO) Soya, (SD) Sulphur Dioxide, (V) Vegetarian, (VE) Vegan

We are committed to using sustainable and ethical suppliers for all of our produce. Due to the nature of our offering we cannot guarantee that any item served is 100% allergen free. Please advise a member of our service team before ordering if you have any food allergies or special dietary requirements or require information on ingredients used in our dishes

*These dishes have been cooked in a general fryer so we cannot guarantee that they are 100% free from very small traces of DA, EG, FI or GL.

All prices are in sterling and are inclusive of VAT at the standard rate. A discretionary service charge of 12.5% will be added to your final bill.

It is not possible to cater to all allergens without losing the essence of the dishes. We are often unable to amend dishes on the menu as a result.