



Ombou

FOOD MENU



Inspired by the spice routes of Asia and the Far East

Our service philosophy is simply “when ready”.

There are no starters or mains when dining at Omboo, your selection of sharing platters are simply delivered to your table fresh out of the kitchen when ready.

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.

SET MENUS

Our set menus are for a minimum of two people.

Price per person is shown on each menu.

SILK

58

edamame, sea salt (ve) (SO)

cloud ear, balsamic vinegar (ve) (GL,SD,SO)

crispy shimeji mushroom (ve) (SS,GL)
sweet chilli lime sauce

kimchi (ve) (SD)
cucumber, iceberg lettuce

asparagus roll (ve) (MU,SO)
avocado, cabbage, radish,
fava bean sauce

tender-stem broccoli (ve)
garlic

cauliflower (ve) (GL,SS,SO)
coriander sweet chilli sauce

four treasure pot (ve) (SO)
bell peppers, asparagus,
shimeji, fried tofu

Omboo fried rice (ve) (GL,EG,MU,SS,SO)
edamame, oriental olive, egg

Dessert Platter

orange cardamom cake (ve) (GL,SD)
orange sorbet

**Valrhona manjari dark
chocolate mousse (v)** (DA,GL,EG,SO)
miso caramel

white chocolate matcha brownie (v)
(GL,DA,EG,SO)

edamame, sea salt (ve) (SO)

cloud ear, balsamic vinegar (ve) (GL,SD,SO)

seafood salad (CR,FI)
crab meat, king prawns

fried chicken (EG,GL,MU)
sriracha honey mayo

seared tuna (GL,FI,SO)
teriyaki sauce

miso-glazed back cod (EG,FI,SO)

wok-fried ribeye (GL,CR,FI,SO)
cherry tomato, garlic,
spiced dipping sauce

tender-stem broccoli (ve)
garlic

stir-fried ramen (ve) (GL,SO)
mixed vegetables

Dessert Platter

orange cardamom cake (ve) (GL,SD)
orange sorbet

**Valrhona manjari dark
chocolate mousse** (v) (DA,GL,EG,SO)
miso caramel

buttermilk matcha panna cotta (GL,DA,EG,SO)*
cherry compote

edamame, sea salt (ve) (SO)

cloud ear, balsamic vinegar (ve) (GL,SD,SO)

crispy duck salad (GL,SO,SS)
pomegranate, orange,
shallots, hoisin dressing

soft shell crab (CR,GL,SO,SS)
dried chilli, black bean, garlic

yellowtail carpaccio (GL,FI,SO,SD)
ponzu sauce

honey-soy roasted Chilean seabass (GL,FI,SO)
asparagus

seared wagyu A5 grade 100g (GL,MU,SO)
grilled asparagus, shimeji

four treasure pot (ve)
bell peppers, asparagus,
shimeji, fried tofu

seafood fried rice (SO)
prawns, scallops, asparagus, parma ham

Dessert Platter

orange cardamom cake (ve) (GL,SD)
orange sorbet

**Valrhona manjari dark
chocolate mousse** (v) (DA,GL,EG,SO)
miso caramel

buttermilk matcha panna cotta (GL,DA,EG,SO)*
cherry compote

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 *Contains pork gelatin

NIBBLES

| | |
|---|---|
| edamame, sea salt (ve) (SO) | 5 |
| edamame, spiced sauce (ve) (GL,SO) | 6 |
| cloud ear, balsamic vinegar (ve) (GL,SD,SO) | 6 |

BITES

| | |
|--------------------------------------|----|
| truffle spring roll (v) (DA,GL) | 10 |
| exotic mushrooms, cabbage | |
| fried chicken (EG,GL,MU) | 10 |
| sriracha honey mayo | |
| shrimp tempura (CR,EG,GL,MU) | 14 |
| wasabi mayo | |
| soft shell crab (CR,GL,SO,SS) | 17 |
| dried chilli, black bean, garlic | |
| crispy shimeji mushroom (ve) (GL,SS) | 11 |
| sweet chilli lime sauce | |
| crispy silken tofu (ve) (SD,SO,SS) | 10 |
| onion, chilli, garlic | |

SALADS

| | |
|---|----|
| crispy duck (GL,SO,SS) | 16 |
| pomegranate, orange, shallots, hoisin dressing | |
| kimchi (ve) (SD) | 12 |
| cucumber, iceberg lettuce | |
| seafood (CR,FI) | 18 |
| crab meat, king prawns, spiced lime dressing | |

SASHIMI SUSHI

| | |
|---|-----|
| salmon 3 pc (FI,MU) | 12 |
| fatty tuna 3 pc (FI,MU) | 17 |
| swordfish 3 pc (FI, MU) | 14 |
| yellowtail 3 pc (FI,MU) | 14 |
| yellowtail carpaccio (GL,FI,SO,SD) | 20 |
| ponzu sauce | |
| seared tuna (GL,FI,SO) | 22 |
| teriyaki sauce | |
| salmon nigiri 2 pc (FI,SD,MU) | 10 |
| fatty tuna nigiri 2 pc (FI,SD,MU) | 14 |
| swordfish nigiri 2 pc (FI,SD,MU) | 11 |
| yellowtail nigiri 2 pc (FI,SD,MU) | 11 |
| sashimi platter 8 pc (FI,MU) | 31 |
| nigiri platter 8 pc (FI,SD,MU) | 39 |
| Omboo platter 32 pc (GL,SD,FI,MU,SO) | 118 |
| sashimi, nigiri, seared wagyu roll | |
| salmon roll (GL,FI,MU,SO) | 14 |
| cucumber, avocado, teriyaki sauce | |
| dragon roll (GL,CR,EG,FI,MU,SS,SO) | 17 |
| tempura prawn, fresh water eel, basil mayo | |
| asparagus roll (ve) (MU,SO) | 12 |
| avocado, cabbage, radish, fava bean sauce | |
| California roll (GL,CR,FI,MU,SO) | 18 |
| crab, avocado, flying fish roe, wasabi mayo | |
| spider roll (GL,CR,EG,FI,MU) | 18 |
| soft shell crab, avocado, flying fish roe, wasabi mayo | |

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FARM

- roast duck breast** (GL,FI,DA,SO) 22
pepper sauce
- corn-fed chicken breast** (CR,DA) 19
curried cream, coconut milk
- seared wagyu A5 grade 100g** (GL,MU,SO) 65
grilled asparagus, shimeji
- bbq Berkshire pork belly** (GL,SO,SD,MU) 20
honey mustard
- wok-fried ribeye** (GL,CR,FI,SO) 25
cherry tomato, garlic,
spiced dipping sauce
- grilled lamb chops** (GL,FI,DA,SO,SD) 32
fried potato, coriander mint sauce
- beef short rib** (GL,PE,SO,SD,SS) 32
spiced peanut-soy gravy

OCEAN

- king scallops** (GL,CR,SO) 19
baby spinach, ginger, spring onions
- grilled jumbo prawn** (GL,CR,FI,SO,SD) 38
chilli-mint sauce
- miso-glazed black cod** (EG,FI,SO) 39
- steamed Chilean seabass** (GL,FI,CR,SS,SO) 42
black bean sauce
- honey-soy roasted Chilean seabass** (GL,FI,SO) 42
asparagus
- spicy nyonya king prawns** (CR,SD) 22
grilled pineapple, cherry tomatoes

FIELD

- tender-stem broccoli (ve)** 11
garlic
- red curry** (FI,DA,SO) 14
shimeji, aubergine, pumpkin, okra, tofu
- cauliflower (ve)** (GL,SS,SO) 11
coriander sweet chilli sauce
- mapo tofu (ve)** (GL,SO,MU) 13
spicy soybean sauce, chinese mushroom,
Sichuan preserved mustard green
- four treasure pot (ve)** (SO) 13
bell peppers, asparagus, shimeji,
fried tofu

FILLER

- Omboo fried rice** (GL,EG,MU,SS,SO) 10
edamame, oriental olive, egg
- seafood fried rice** (GL,CR,EG,SO) 16
prawns, scallops, asparagus, parma ham
- stir-fried ramen (ve)** (GL,SO) 12
mixed vegetables
- jasmine rice** 5

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.

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.

