

A detailed botanical illustration serves as the background. It features various plants, including a large white lotus flower with yellow stamens on the left, a cluster of pink tubular flowers in the top right, and a branch with long, slender green leaves and small pink flowers in the bottom right. A small blue dragonfly is perched on one of the green leaves in the middle right. In the bottom left, a small orange bird with a long beak is perched on a leaf. The overall color palette is dominated by greens, blues, and pinks, with a soft, painterly texture.

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.



For all allergen information please scan the QR code.

SET MENUS

Our set menus are for a minimum of two people.

Price per person is shown on each menu.

SILK (VEGETARIAN) 55

edamame, sea salt (ve)
seaweed rice crackers (ve)
cherry tomato, shallot, coriander

glazed aubergine
sweet and savoury miso sauce

seaweed salad (ve)
sesame dressing

vegetable uramaki 8 pc (v)
avocado, cucumber, shiso

tender-stem broccoli (ve)
garlic

stir-fried cauliflower (v)
garlic butter and sriracha glaze

Chinese cabbage
honey ginger, soy

Omboo fried rice (v)
edamame, oriental olive, egg

Dessert Platter

manjari chocolate mousse (v)
miso caramel, cocoa nib tuille

orange and cardamom cake (ve)
orange and jasmine sorbet

Omboo tiramisu (v)
pistachio and matcha

CLASSIC 65

edamame, sea salt (ve)
seaweed rice crackers (ve)
cherry tomato, shallot, coriander

yellowtail salad
mooli, carrot, pomelo, sesame, peanut

fried chicken karaage
Japanese style marinade with soy, chilli and sake

seared fatty tuna
teriyaki sauce

miso-glazed black cod

wok-fried ribeye
cherry tomato, garlic, spiced dipping sauce

tender-stem broccoli (ve)
garlic

soba noodles
mixed vegetables

Dessert Platter

manjari chocolate mousse (v)
miso caramel, cocoa nib tuille

orange and cardamom cake (ve)
orange and jasmine sorbet

Omboo tiramisu (v)
pistachio and matcha

OMBOO 85

edamame, sea salt (ve)
seaweed rice cracker
jumbo crab

crispy duck salad
pomegranate, orange, hoisin dressing

fried chicken karaage
Japanese style marinade with soy, chilli and sake

glazed aubergine
sweet and savoury miso sauce

yellowtail carpaccio
ponzu sauce

Chilean seabass
spiced bean sauce, okra

seared wagyu A5 grade 100g
miso marinated grilled mushrooms

stir-fried cauliflower (v)
garlic butter and sriracha glaze

seafood fried rice
prawns, scallops, asparagus, parma ham

soba noodles
mixed vegetables

lychee sorbet

Dessert Platter

manjari chocolate mousse (v)
miso caramel, cocoa nib tuille

orange and cardamom cake (ve)
orange and jasmine sorbet

Omboo tiramisu (v)
pistachio and matcha

NIBBLES

edamame, sea salt (ve)	5
edamame, spiced sauce (ve)	6
seaweed rice crackers (ve) cherry tomato, shallot, coriander	6
seaweed rice crackers jumbo crab	10

BITES

truffle spring roll (v) exotic mushrooms, cabbage	8
glazed aubergine sweet and savoury miso sauce	8
fried chicken karaage Japanese style marinade with soy, chilli and sake	10
shrimp tempura 6 pc wasabi mayo	16
wagyu gyoza 4 pc steamed, spicy ponzu sauce	16
Berkshire pork belly 4 pc teriyaki sauce	12

SALADS

crispy duck pomegranate, orange, hoisin dressing	16
seaweed salad (ve) sesame dressing	10
yellowtail salad mooli, carrot, pomelo, sesame, peanut	16

SASHIMI SUSHI

salmon 2 pc	12
fatty tuna 2 pc	17
yellowtail 2 pc	14
yellowtail carpaccio ponzu sauce	20
seared fatty tuna teriyaki sauce	22
salmon nigiri 2 pc	10
fatty tuna nigiri 2 pc	12
yellowtail nigiri 2 pc	11
sashimi platter 9 pc	36
nigiri platter 9 pc	36
Omboo platter 26 pc sashimi, nigiri, prawn tempura roll	85
salmon hosomaki 8 pc cucumber, avocado, Japanese mayo	12
spicy tuna uramaki 8 pc cucumber, spicy mayo, tobiko	17
vegetable uramaki 8 pc (ve) avocado, cucumber, shiso	12
prawn tempura uramaki 8 pc cucumber, siracha mayo	14
wagyu uramaki 8 pc A5 wagyu beef, avocado, truffle, teriyaki sauce	22

FARM

grilled duck breast honey, chilli and sweet bean sauce	22
roasted chicken breast Sichuan peppercorn sauce	20
pan-fried chicken thigh Thai style coconut cream sauce	16
seared wagyu A5 grade 100g miso marinated grilled mushrooms	65
bbq Berkshire pork belly honey mustard	20
wok-fried ribeye cherry tomato, garlic, spiced dipping sauce	25
Korean grilled lamb chops yakimiku bbq sauce	30
beef short rib Indonesian rendang sauce	32

OCEAN

king scallops orange miso, salmon roe	19
Japanese pink tiger prawns ginger garlic sauce	38
miso-glazed black cod	36
Chilean seabass spiced bean sauce, okra	40
salmon teriyaki soy, sake, mirin marinade	22
stir-fried squid black bean sauce	22

FIELD

tender-stem broccoli (ve) garlic	11
red curry shimeji, aubergine, okra, tofu	14
stir-fried cauliflower (v) garlic butter and sriracha glaze	11
spicy aubergine (v) spicy soybean sauce, shiitake mushroom	9
bok choy (v) sweet soy sauce	9
Chinese cabbage honey ginger, soy	8

FILLER

Omboo fried rice edamame, oriental olive, egg	10
seafood fried rice prawns, scallops, Parma ham	16
soba noodles mixed vegetables	8
jasmine rice (v)	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.

