

## SHARING MENU

All dishes will be served feasting style  
£55 per person.

### BEFORE

STEAMED EDAMAME BEANS  
Sea salt & soy mirin (v,d)

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### SMALL

CHILLI SALT SQUID  
Spring onion, cucumber & sweet chilli  
sauce (g,d)

AROMATIC DUCK SPRING ROLL  
Chilli & yuzu plum sauce

EDAMAME & TRUFFLE SHUMAI  
Soy bean, spring onion &  
orange ponzu (d)

PRAWN HAR GOW  
Lemon ponzu (d)

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### LARGE

FILLET STEAK  
Asparagus, shitake mushrooms, ginger,  
chives & caramel soy

BBQ BABY CHICKEN  
Red chilli pepper, sesame dressing,  
pickled ginger & tear drop radish (d)

CHILLI GARLIC SALMON FILLET  
Lime, fennel & blackened tomato salad  
(d)

CHILLI CRUSTED TOFU  
Morning glory, sweet tamarind, bean  
sprouts, mint & corrinader salad  
(v,g,d)

### SELECTION OF SIDES

JASMIN RICE  
Black & white sesame

SEVEN TYPES OF TOMATO  
Heritage tomatoes & ceviche dressing  
(v,g,d)

GRILLED GREEN COURGETTES  
Black sesame tahini & truffle (v,g,d)

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### DESSERT

JAPANESE ETON MESS  
Matcha meringue, raspberry,  
jasmine infused cream & brandy  
mascarpone (v,g)

WHITE CHOCOLATE & YUZU DOME  
Peach sorbet & yuzu curd

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Please inform your waiter of any  
allergies or dietary requirements.  
(v) vegetarian (g) gluten free  
(d) dairy free (n) contains nuts

Please note, that our kitchen has a high  
use of nuts, shellfish and  
ingredients containing gluten so  
therefore can not guarantee  
the complete  
absence of traces of these or any  
allergens in your food.

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A disrectionary service charge of 12.5%  
will be added to your bill.

**BRONTE**