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BOTTOMLESS BRUNCH MENU

An optional 12.5% service charge will be added to your bill.

If you suffer from any allergens or food intolerances and wish to find out more about the ingredients we use, please inform your server or a member of staff.

(V) Vegetarian

(S) Spicy

(N) Nuts

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CLASSIC

35PP

Select one main course

CRISPY DUCK PANCAKES

Chilli, cucumber, spring onions, hoisin sauce

RED CHICKEN CURRY ^(S)

Crispy Vegetables

MUSHROOM HOT POT ^(V)

Shiitake, nameko, button, enoki, shimeji, poached egg

LIME AND CORIANDER BABY CHICKEN

Bok choy, light teriyaki

SEARED SALMON

Edamame purée, shisho leaf, miso, pomegranate

LUXE

45pp

Select one main course

BEEF SHORT RIBS

Teriyaki sauce

MOQUECA CAMARAO ^(S)

Tiger prawns, safrito, coconut milk, lime & coriander rice

CASTERBRIDGE SIRLOIN 180G

Served on hot rocks, soy, mirin, garlic

DUCK BREAST ^(S)

Aji Amarillo miso marinade, marjoram, lime

FILLET STEAK 120G

Crispy Japanese rice, wafu dressing

VEGETABLE CURRY ^(V)

Crispy vegetables

IMPERIAL

55PP

Select one main course

LAMB CUTLETS ^(S)

Marinated in Korean hot pepper paste, sesame cucumber

CASTERBRIDGE SIRLOIN 300G

Served on hot rocks, soy, mirin, garlic

BLACK COD

Spicy miso

QUINOA SAUTÉED VEGETABLES ^(V)

Asparagus, baby corn, sweet potato, courgette, aji Amarillo, sweet potato purée, crispy polenta

CHILEAN SEA BASS

Smoked chipotle miso, tenderstem broccoli

DRINKS UPGRADE

ADD A WELCOME COCKTAIL,
½ BOTTLE OF WINE,
½ BOTTLE OF WATER,
TEA OR COFFEE AND PETITS
FOURS FOR AN ADDITIONAL
20PP

ALL MENUS INCLUDE
UNLIMITED SUSHI AND
SMALL DISH SELECTION
FROM THE COUNTER AND A
DESSERT PLATTER FOR THE
TABLE

ALL MAIN COURSES SERVED
WITH CASSAVA CHIPS AND
JASMINE RICE