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**CRISPY DUCK & PANCAKES**

Cucumber, chilli, spring onion, hoisin sauce  
18.00

**CALAMARI**

Tamarind dressing, tomato,  
red onion, mint  
10.00

**VEGETABLE GYOZA** <sup>(V)</sup>

Chinese vinegar  
6.00 (2 pieces)

**CHCKEN SUI MAI**

Foie gras, shiitake mushrooms, teriyaki  
sauce  
8.00 (2 pieces)

**PRAWN & CHIVE DUMPLINGS**

Steamed, XO chilli oil  
8.00 (2 pieces)

**WHITE MISO SOUP**

Tofu, spring onion, wakame & namiko  
5.00

**EDAMAME** <sup>(V)</sup>

Rock salt  
4.00

**CHICKEN OR BEEF SALAD**

Coriander, mint, chilli, shallots, cucumber,  
red onion  
10.50 / 12.50

**DUCK & WATERMELON SALAD**

Lime palm sugar dressing, cashew, compressed  
watermelon  
18.00

**SMALL MIXED LEAF SALAD** <sup>(V)</sup>

Cherry tomatoes, balsamic miso  
6.50

**BABY SPINACH SALAD** <sup>(V)</sup>

Goma dressing, sesame seeds  
6.50

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**PRAWNS WRAPPED IN SHISO LEAF**

Ponzu dressing  
9.00 (2 pieces)

**MARKET VEGETABLES**

Soy, mirin  
6.50

**SASHIMI SET**

Salmon, seabass and tuna  
23.50

**SURF & TURF MAKI ROLL**

Prawns, sirloin, avocado, cucumber, chive  
16.00 (8 pieces)

**TIGER MAKI**

Prawns, crab, takuwan, sesame  
beetroot yoghurt dressing  
13.50 (8 pieces)

**TENKASU ROLL**

Tuna, salmon, seabass, avocado  
13.00 (8 pieces)

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**JALAPEÑO MAKI (V)**

Cos, cucumber, onion, tomato,  
avocado, truffle  
10.50 (8 pieces)

**SEARED TUNA NIGIRI**

Apple mustard vinaigrette

8.00 (2 pieces)

**MARINATED BLOWTORCHED SALMON**

8.00 (2 pieces)

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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 our team.

<sup>(V)</sup>Vegetarian   <sup>(S)</sup>Spicy   <sup>(N)</sup>Nuts

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**WAGYU BEEF 150G (S)**

Ishiyaki, hot Himalyan salt block

45.00

**LAMB CUTLETS**

Marinated in Korean red pepper paste, sesame cucumber (2 pieces)

22.50

**CASTERBRIDGE SIRLOIN STEAK**

180G / 300G

Served on hot rocks, soy, mirin, garlic

22.50/34.00

**SLOW-COOKED PRIME BEEF SHORT RIB**

Teriyaki sauce

29.00

**BLACK COD**

Spicy miso  
35.50

**SEARED SALMON**

Grapefruit miso, pickled cucumber

20.50

**THAI GREEN CURRY**

**VEGETABLE/CHICKEN (V/S)**

Aubergine, lychee, straw mushroom, cherry tomato

13.50 / 15.50

**CABBAGE STEAK (VG)**

Oriental dressing

18.50

**BABY CHICKEN**

Plum sauce

18.50

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**STEAMED BOK CHOI (V)**

Sweet soy, sesame

5.50

**CASSAVA CHIPS (V)**

5.00

**JASMINE RICE (V)**

4.00

**CHOCOLATE FONDANT (N)**

Vanilla ice cream

9.50

**SALTED CARAMEL BANANA MOUSSE**

Pistachio ice cream

9.50

**THREE WAY LATTE**

Coffee crunch, whiskey brûlée and vanilla ice cream

9.50

**VEGAN VANILLA ICE-CREAM**

2.50 per scoop

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**'RENGIN' 連吟**

**CHINO SET MENU**

55.00PP / MIN. 2 DINERS

**MAKI ROLLS & SALADS**

TIGER MAKI

MARINATED BLOWTORCHED SALMON

DUCK & WATERMELON SALAD

**SMALL DISHES**

CALAMRI

PRAWNS WRAPPED IN SHISO LEAF

VEGETABLE GYOZA (V)

**MAIN DISHES**

CASTERBRIDGE SIRLOIN STEAK

BLACK COD

**DESSERT (N)**

FRUIT PLATTER

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