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**BRUNCH & LIVE MUSIC**

AVAILABLE 8 JULY, 23 SEPTEMBER & 4 NOVEMBER 2018  
12-3PM

BOTTOMLESS PROSECCO  
OR CHINO MARY'S FOR 15 ADDITIONAL PP  
1.5 HOURS

**CLASSIC**

35PP

UNLIMITED SUSHI SELECTION FROM THE COUNTER

Select one main course dish

CRISPY DUCK PANCAKES  
Chilli, cucumber, spring onions, hoisin sauce

RED CHICKEN CURRY <sup>(S)</sup>  
Crispy Vegetables

MUSHROOM HOT POT <sup>(V)</sup>  
Shiitake, nameko, button, enoki, shimeji, poached egg

MOJO MARINATED BABY CHICKEN  
Padron peppers, sweet potato purée, quinoa

SEARED SALMON  
Edamame purée, shiso leaf, miso, pomegranate

ALL MAIN COURSES SERVED WITH CASSAVA CHIPS AND JASMINE RICE

Dessert platter for the table

**LUXE**

45PP

UNLIMITED SUSHI SELECTION FROM THE COUNTER

Select one main dish

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

PORK RIBS  
Black bean oyster sauce, spring onion, coriander

DUCK BR EAST (S)  
Aji Amarillo miso marinade, marjoram, lime

FILLET STEAK 120G  
Crispy Japanese rice, wafu dressing

VEGETABLE CURRY (V)  
Crispy vegetables

ALL MAIN COURSES SERVED WITH CASSAVA CHIPS AND JASMINE RICE

Dessert platter for the table

**I M P E R I A L**  
5 5 P P

Unlimited sushi selection from the counter

Select one main course dish

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

RIB EYE BULGOGI 300G  
Pickled eryngi, mushroom, green peppercorn raita

QUINOA SAUTÉED VEGETABLES (V)  
Asparagus, baby corn, sweet potato, courgette, aji Amarillo, sweet potato purée, crispy polenta

MONKFISH  
Yuzu kusho dressing, yuzu jelly

ALL MAIN COURSES SERVED WITH CASSAVA CHIPS AND JASMINE RICE

Dessert platter for the table

After brunch we want to exclusively invite you to have complimentary tea or coffee with chocolate truffles on the 12th floor of our Executive Lounge & enjoy iconic views of London.

