

Jujeonburi + Amuse-Bouche

Yuk Jeon | Perilla leaves | Chive | Fermented Plum *NAG DF NF SF*
 Corn | Kimchi | Avocado | Lime *DF NF*
 Chicken Remoulade | Korean Sweet chilli | Yuja | Pickled Radish *NAG DF NF SF*
 Salmon Jang (Soy-marinated Salmon) | Nori | Gochujang | Citrus *DF GFA NF*

wine match: Prosecco

Prawn & Scallop | Bisque | Savoy Cabbage | Pinenut | Pear

wine match: Cave de Lugny Macon Villages
 Chardonnay Burgundy France

Savannah Eye Fillet | Korean Raspberry Wine | Prawn | Asparagus *DF NF*

Sides to share
 Green Grape pickle *NAG DF NF SF*
 Pickled Perilla Leaves *NAG DF NF SF*
 Pickled Shisito *DF NF SE*

wine match: De La Terre Syrah Hawkes Bay NZ

Palate Cleanser -Movenpick Lemon Sorbet *NAG DF NF SF*

Yuja & Espresso Alaska | Vanilla | Red Bean Paste | Raspberry *SF*

To finish- A glass of Champagne served while enjoying the fireworks

Sustainable certified



spice levels

healthy option

Signature dish

*Please let our team know if you have any food allergies or special dietary needs as some of our dishes may contain traces of gluten and nuts *

full allergen list available on request

NAG = Not Added Gluten | DF = Dairy Free | V = Vegetarian | SF = Seafood Free | GFA = Gluten Free Available on request
 PB = Plant Based | PBA = Plant Based Available on request