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## C O C K T A I L S

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**20 per person**

*For 2 hours of free-flowing cocktails. Sample a selection of serves, curated by our team of mixologists.*

**UMAMI MARY**

42 Below, tomato juice, umami spice mix

**KIWI SPRITZ**

42 Below, prosecco, elderflower, kiwi syrup

**MANGO GINGER BELLINI**

candied pink ginger, mango, prosecco

*Kaia*

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B R U N C H

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## B R U N C H

45 per person

Includes an unlimited selection of starters for the table to share, a choice of one main course and a dessert platter to share

*Excludes the highlighted premium brunch dishes*

## P R E M I U M B R U N C H

65 per person

Includes an unlimited selection of starters for the table to share, a choice of one main course and a dessert platter to share

*Includes the highlighted premium brunch dishes*

## A D D F R E E - F L O W I N G C O C K T A I L S

20 per person for 2 hours

See reverse for list of cocktails

There is discretionary 14.5% service charge added to your bill, all of which is distributed among staff. All prices are inclusive of VAT.

## T O S H A R E

*unlimited dishes for the table*

EDAMAME BEANS

NATZU SALAD

HOSOMAKI

SALMON  
AVOCADO ROLL

PICKLED VEG  
SELECTION

CRISPY  
SHRIMP ROLL

KAIZEN TEMPURA

CHICKEN GYOZA

PORK BAO

THREE SEASONAL SASHIMI

tuna, salmon, seabass  
*(one of each per person)*

TWO TYPES OF NIGIRI

tuna, salmon  
*(one of each per person)*

## M A I N C O U R S E

*please choose one per person*

PRAWN FRIED RICE

egg, shitake mushroom

CHICKEN KARAAGE WAFFLE

yuzu maple

GRILLED  
PORK BELLY

sichuan sauce

GRILLED  
VEGETABLES

asparagus, aubergine,  
broccoli

TERIYAKI  
SALMON

sesame seeds

WAGYU FRIED RICE

egg, shitake mushroom

DUCK PANDAN WAFFLE

yuzu maple

BLACK COD

tarragon miso

LAMB CUTLETS

sichuan honey soy

## D E S S E R T

DESSERT PLATTER TO SHARE

Please let us know if you have any allergies or dietary requirements, our drinks are made here and may contain trace ingredients.