

jang

SUPPER CLUB FOUR COURSES £65

AMUSE BOUCHE

Miang of Ssamjang Crab

Betel leaf, ginger, cashew nuts, chilli and galangal palm sugar

STARTER

Grilled Baby Squid and King Prawn Salad

Mint, coriander, shiso, citrus chilli dressing, longon, lemongrass and pomelo

MAIN

Sea Bass

Fried sea bass with four flavour sauce with gochujang, served with green mango salad, crispy shallot, roasted rice and makrut lime leaves

OR

Gai Yang BBQ Chicken Thigh

Marinated in soy, fresh turmeric and pepper, tamarind dipping sauce, and served with tenderstem broccoli

SIDES

Shiitake dumpling soup

Korean rice

DESSERT

Som Chun

Lychee and Korean pear in a lemongrass syrup with yuzu granita, toasted coconut and crispy shallots

Our menu contains allergens. If you have any allergies or intolerances, please let a member of our team know upon placing your order.
Prices include VAT and exclude 15% service charge.