장Jang

VALENTINE'S DAY
SIX COURSES £95

STARTER

Oyster Steamed Egg
Oyster, truffle soy sauce and fresh chillies

SALAD

Sashimi Muchim
Bluefin tuna tataki, sea bream, salmon, salmon roe, chojang sauce, gim oil, shiso leaves and chervil

SOUP

Doenjang Soup
Black cod doenjang soup

MAINS

Dry-Aged Rib Eye Steak
Marinaded in Korean galbi sauce and served with Jerusalem artichoke puree and chive chilli oil

OR

Doenjang Butter Poached Lobster Tail
Served with seaweed congee rice, crispy kombu and prawn chilli oil

PALATE CLEANSER

Sorbet
Mandarin sorbet

DESSERT

Heart of Gold
Flavoured with golden rum, notes of vanilla and warm spices filled with a strawberry coulis and essence of basil

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.