

# lulu's

## MUNCHIES

Flamed peanut milk oyster, fermented chili, tamari, fresh wasabi (V) 12

Zucchini croquettes, parsley, Saint Agur, currants, lemon salt 12

Lulu s seaweed rice, jackfruit, fresh wasabi, leek, dill, shiso (V) 12

## DIPS

Avocado, scallion, pine nuts, pistachio, kelp caviar, nori (V) 13

Aubergine, chickpeas, miso, sesame, roasted garlic, citrus (V) 13

Whipped goats' cheese, green tomato, plum, pineapple, saffron, kumquat 14

*\*Served with sage and sake butter topped bread (Vo)*

## ROOTS & GREENS

Seasonal charred greens, edamame, sesame, yuzu, truffle, miso, parmesan (Vo) 15

Hokkaido pumpkin, cauliflower, coconut satay, peanuts, sweet chili (V) 14

## COMFORT

Udon, king oyster mushrooms, black pepper, sage, Pecorino, lemon zest 16

Lulu s dumplings, aubergine, shitake, leek, garlic, chili, sesame, lime (V) 15

Ssäm lettuce wraps, tofu, Sichuan pepper, Bok choi, hoi-sin, Thai basil (V) 28

*\*this dish is best for sharing\**

## SWEETIES

Dark chocolate mousse, Sichuan pepper, macerated berries, meringue (v) 13

Pineapple upside-down cake, seasonal ice cream, Korean mint 13