



MUNCHIES

Flamed peanut milk oyster, cucumber ponzu, yuzu kosho, seaweed pearls, wasabi (V) 12

Zucchini croquettes, parsley, Saint Agur, currants, lemon salt 13

Crispy nori rice, king oyster mushroom, shallot, garlic, wasabi, sesame (Vo) 12

DIPS

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

Aubergine, chickpeas, miso, sesame, roasted garlic, macerated grapes, green chili (Vo) 13

Whipped goats' cheese, tarragon, dates, poached Nashi pear,
black pepper, saffron, kumquat 14

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

ROOTS & GREENS

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

Ssām lettuce wraps, shiso, tofu, Sichuan pepper, Bok choy, hoi-sin, Thai basil (V) 16

Heart of palm ceviche, rainbow radish, coconut, lime, green chili, flower vinegar (V) 14

COMFORT

Udon, king oyster mushrooms, black pepper, sage, Pecorino, lemon zest 18

Lulu's dumplings, edamame, wasabi, green chili, fermented soy, miso, truffle oil (V) 16

Hokkaido pumpkin, pomegranate, green coconut curry, peanuts, tarragon, sage (V) 15

SWEETIES

Butternut squash Flan, Brown-butter crumble, seasonal berries 13

Chocolate Fondant, Strawberry, matcha 13

Passionfruit mousse, chickpea meringue, Sichuan pepper (V) 13