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- OXFORD CIRCUS -

## SATURDAY BRUNCH 59

INCLUDES WELCOME PISCO SOUR, SNACKS, ONE FLESH AND DESSERT

Entire table must choose this menu.

**FREE FLOWING PROSECCO, RED WINE, WHITE WINE OR LAGER INCLUDED**

*BLOODY MARY 9*

*BELLINI 7.50*

**SERVED TO THE TABLE**

### CHIPS & DIPS

RICE CRACKERS, AVOCADO SHISO,  
TOMATO SALSA DIPS

### EDAMAME

SEA SALT **OR** CHILLI SOY

### KOREAN FRIED WINGS

SPICY SOUR SAUCE, SESAME

### SEABASS CEVICHE

CHERRY TOMATO, KUMQUAT PICKLE,  
ROCOTO CHILLI DRESSING

### SALMON CEVICHE

RED ONIONS, AVOCADO, BUBU ARARE,  
RED CHILLIES, LIMO CHILLI DRESSING

## FLESH & BUNS

### SALMON TERIYAKI

LEMON, CUCUMBER PICKLE

### GRAIN-FED RIBEYE STEAK

KOREAN STEAK SAUCE,  
CUCUMBER PICKLE

### JAPANESE FRIED CHICKEN

BUTTERMILK MARINATED,  
RED CHILLI, ROCOTO CHILLI BBQ MAYO

### CRISPY DUCK LEG

PLUM SAUCE, BEETROOT PICKLE

### SUPPLEMENT 6

### BEEF SHORT RIBS

CHIPOTLE MISO BBQ SAUCE

### MISO GRILLED AUBERGINE

SWEET MISO, SESAME, CARROT PICKLE

### CRISPY PIGLET BELLY

MUSTARD MISO, APPLE PICKLE

### SMOKED PORK RIBS

YELLOW CHILLI HONEY GLAZE

### PORTOBELLO MUSHROOMS

WASABI MAYO, RED ONION PICKLE

### CHILLI MISO BRISKET

CHIPOTLE MISO BBQ SAUCE,  
CARROT & RED CHILLI PICKLE

### MIXED SMOKED MEAT PLATE

**-For Two-**

BRISKET, SHORT RIBS AND PORK RIBS

**A PLATE OF LEAVES, CUCUMBER AND SHISO & TWO HAND-MADE STEAMED BUNS PER PERSON**

## - RICE & SIDES -

### SMOKED CHILLI BEEF HOT STONE RICE 9.9

MUSHROOMS, SESAME BUTTER, CORN,  
CARROT PICKLE, EGG

### BEEF FAT CHIPS 4.9

HUANCAINA SAUCE

### VEGGIE HOT STONE RICE 8.9

MUSHROOMS, SESAME BUTTER, CORN,  
CARROT PICKLE, EGG

## - DESSERTS -

SERVED TO THE TABLE

### NUTELLA CROISSANT TAI YAKI

CHERRY SOFT SERVE

### CHOCOLATE MOUSSE

BISCUIT

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- OXFORD CIRCUS -

## SUNDAY BRUNCH 39

CHOOSE A MAXIMUM OF THREE SMALL DISHES AND ONE FLESH PER PERSON

Entire table must choose this menu

**FREE FLOWING PROSECCO, RED WINE, WHITE WINE OR LAGER INCLUDED**

*BLOODY MARY 9*

*BELLINI 7.50*

**SERVED TO THE TABLE**

### CHIPS & DIPS

RICE CRACKERS, AVOCADO SHISO,  
TOMATO SALSA DIPS

### EDAMAME

SEA SALT **OR** CHILLI SOY

## - SMALL DISHES -

### KOREAN FRIED WINGS

SPICY SOUR SAUCE, SESAME

### SALMON AVOCADO ROLL

ASPARAGUS, DAIKON CRESS

### CHICKEN YAKITORI

SHICHIMI PEPPER, SPRING ONION

### CALIFORNIA ROLL

CRAB MEAT, AVOCADO,  
YUZU MAYO

### CEVICHE MIXTO

TUNA, SALMON, SEABASS, SWEET POTATO,  
AMARILLO CHILLI DRESSING

### FRIED SQUID

JAPANESE PEPPER,  
LIME, RED CHILLI

### SALMON SASHIMI

2 PIECES

## FLESH & BUNS

### CRISPY PIGLET BELLY

MUSTARD MISO, APPLE PICKLE

### JAPANESE FRIED CHICKEN

BUTTERMILK MARINATED,  
RED CHILLI, ROCOTO CHILLI BBQ MAYO

### CHILLI MISO BRISKET

CHIPOTLE MISO BBQ SAUCE,  
CARROT & RED CHILLI PICKLE

### PORTOBELLO MUSHROOMS

WASABI MAYO, RED ONION PICKLE

**A PLATE OF LEAVES, CUCUMBER AND SHISO & TWO HAND-MADE STEAMED BUNS PER PERSON**

## - RICE & SIDES -

### SMOKED CHILLI BEEF HOT STONE RICE 9.9

MUSHROOMS, SESAME BUTTER, CORN,  
CARROT PICKLE, EGG

### BEEF FAT CHIPS 4.9

HUANCAINA SAUCE

### VEGGIE HOT STONE RICE 8.9

MUSHROOMS, SESAME BUTTER, CORN,  
CARROT PICKLE, EGG

## - DESSERTS -

SERVED TO THE TABLE

### NUTELLA CROISSANT TAI YAKI

CHERRY SOFT SERVE

### CHOCOLATE MOUSSE

BISCUIT