

Classic Dinner Package - £100 per person

SALTY EDAMAME

COLD APPETIZERS

BB Chicken Salad

Signature dish

Pomegranate & Feta (v)

honeycrisp apple, arugula, citrus

HOT APPETIZERS

Vegan Mapo Tofu (v)

shittake, eggplant

Fried Duck & Foie Gras Dumpling – 4 pcs

charred tomato, basil

CHEF'S SELECTION OF SASHIMI & ROLL

Spicy Mango Roll (8pcs)

8 pcs sashimi – 4 Salmon, 4 Tuna

MAIN PLATES

Wagyu Skirt Steak

Shanghai steak sauce

Crispy Whole Cornish Chicken (1 kg)

green curry sauce, leeks

Thai Dumplings – 4 pcs

Roasted red pepper sauce, truffle

Halibut En Croute

white curry, long beans

Wild Mushroom Fried Rice (v)

farm egg, black truffle

PASTRY

Chef Selection of Seasonal Desserts

Our menu is based on our sharing concept and is served as 1 between 4 guests. The price of the menu will be charged per person

Please note that as our ingredients are purchased fresh, certain dishes or ingredients may be substituted

All our prices are inclusive of VAT

A discretionary 13.5% service charge will be added to your bill

If you are allergic to any food product, please advise a member of the service team

Signature Dinner Package - £150 per person

SALTY EDAMAME

COLD APPETIZERS

Pomegranate & Feta (v)

honey crisp apple, arugula, citrus

Scallop Ceviche

Sweet and sour onion salsa

HOT APPETIZERS

Vegan Mapo Tofu (v)

shittake, eggplant

Tiger Prawn Tempura – 4 pcs

Fried Duck & Foie Gras Dumplings – 4 pcs

charred tomato, basil

CHEF'S SELECTION OF SASHIMI & ROLL

Hamachi Truffle Roll (8pcs)

8 pcs sashimi - 4 Salmon, 4 Otoro

Crispy Salmon Roll (4pcs)

MAIN PLATES

Colorado Lamb Chops – 4 pcs

pickled mango

BBNY Wok Fried Red Snapper

szechuan hot oil, black vinegar

Mohendo Wagyu Skirt Steak

sea salt, lemon

Crispy Whole Cornish Chicken

green curry, leeks

Mix Veg Pad Thai (v)

mixed vegetables

Wild Mushroom Fried Rice (v)

farm egg, black truffle

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Premium Dinner Package - £200 per person

SALTY EDAMAME

COLD APPETIZERS

Kale & Napa Cabbage Salad (v)

cashew and pickled daikon

Scallop Ceviche

Sweet and sour onion salsa

HOT APPETIZERS

Vegan Mapo Tofu (v)

shittake, eggplant

Tiger Prawn Tempura – 4 pcs

Fried Duck & Foie Gras Dumplings – 4 pcs

charred tomato, basil

CHEF'S SELECTION OF SASHIMI & ROLL

Toro Tartare – Black Caviar and Sesame Crackers

Sashimi Selection – 4 Hamachi, 4 King Crab

King Salmon Roll - 1 portion, 4 guests sharing

MAIN PLATES

BBNY Wok Fried Red Snapper

szechuan hot oil, black vinegar

Wagyu Fillet

shanghai steak sauce

Wild Mushroom Fried Rice (v)

farm egg, black truffle

Crispy Whole Cornish Chicken

green curry, leeks

Colorado Lamb Chops – 4 pcs

pickled mango

Whole Canadian Lobster

spicy truffle sauce

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