

AURUM RESTAURANT

Pan-Asian Tasting Night

A five-course journey through Japanese, Korean, Thai, Malaysian and modern Asian flavours.

COURSE ONE

Tuna, Yuzu, Ponzu

Yellowfin tuna tartare, yuzu ponzu, avocado, pickled daikon, sesame crisp, wasabi creme fraiche

Vegetarian alternative: watermelon sashimi, yuzu ponzu, avocado, pickled daikon, sesame crisp

COURSE TWO

Popcorn Prawn, Korean Chilli, Lime

Crispy popcorn prawns, gochujang honey glaze, lime mayo, spring onion, toasted sesame, compressed cucumber

Vegetarian alternative: crispy cauliflower, gochujang honey glaze, lime mayo, sesame

COURSE THREE

Miso Black Cod

Miso-glazed black cod, charred pak choi, dashi beurre blanc, pickled shiitake, furikake crumb

Vegetarian alternative: miso-glazed aubergine, charred pak choi, mushroom dashi beurre blanc

COURSE FOUR

Wagyu Beef, Rendang Jus

Charcoal-grilled wagyu sirloin or beef short rib, rendang spiced jus, coconut potato terrine, Asian greens, crispy shallot

Vegetarian alternative: charcoal-grilled king oyster mushroom, rendang jus, coconut potato terrine, Asian greens

COURSE FIVE

Mango, Coconut, Thai Basil

Mango parfait, coconut sorbet, passion fruit, Thai basil, lime meringue, toasted coconut

Alternative dessert: caramelised banana, miso toffee, coconut ice cream, sesame crumble, lime

Optional arrival canapes available on request.

Suggested price: £65 per person / £85 with paired wines or cocktails