

AURUM RESTAURANT

Pan-Asian Tasting Night

A five-course journey through Japan, Korea and Southeast Asia.

Five courses / £65 per person

COURSE ONE

Kombu-Cured Tuna

Kombu-cured yellowfin tuna, yuzu ponzu, avocado, pickled daikon, sesame crisp, wasabi creme fraiche

A clean and fresh opening course with gentle umami, citrus brightness and a quiet wasabi finish.

Allergens: (A), 3, 7, 8, 9, 11, 13, 14

COURSE TWO

King Prawn, Gochujang, Pear

Charcoal-grilled king prawn, gochujang shellfish consommé, cucumber kimchi, pickled Asian pear

Smoky, lightly spiced and balanced with cooling cucumber and crisp pear.

Allergens: (A), 4, 8, 9, 11, 12, 13

COURSE THREE

Miso Black Cod

Miso-glazed black cod, light dashi beurre blanc, charred baby pak choi, pickled shiitake, burnt spring onion oil

Soft, rich and delicate, with warm miso depth and a clean dashi finish.

Allergens: (A), 3, 6, 7, 8, 9, 11, 12

COURSE FOUR

Beef Short Rib, Rendang, Coconut

Slow-braised beef short rib, rendang-spiced jus, coconut potato terrine, crispy shallot, pickled mustard seeds

Slow-cooked beef with gentle spice, coconut warmth and a little sharpness to balance the richness.

Allergens: (A), 3, 8, 9, 11, 13

COURSE FIVE

Mango, Coconut, Thai Basil

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

Fresh, tropical and light, with mango, coconut and passion fruit to finish the menu cleanly.

Allergens: 6, 9

Please inform us of any allergies or dietary restrictions.

All prices are inclusive of VAT. A discretionary service charge of 10% will be added to your bill.

Dishes may contain the following allergens: (A) Alcohol, (1) Nuts, (2) Peanuts, (3) Gluten, (4) Crustaceans, (5) Mollusc, (6) Eggs, (7) Fish, (8) Soya, (9) Dairy, (10) Celery, (11) Mustard, (12) Sesame, (13) Sulphur Dioxide, (14) Lupin.

Other symbols: (v) vegetarian, (p) pescatarian, (vg) vegan.