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CRISPY DUCK & PANCAKES

Cucumber, chilli, spring onion, hoisin sauce
18.00

CALAMARI

Tamarind dressing, tomato,
red onion, mint
10.00

VEGETABLE GYOZA ^(V)

Chinese vinegar
6.00 (2 pieces)

CHCKEN SUI MAI

Foie gras, shiitake mushrooms, teriyaki
sauce
8.00 (2 pieces)

PRAWN & CHIVE DUMPLINGS

Steamed, XO chilli oil
8.00 (2 pieces)

WHITE MISO SOUP

Tofu, spring onion, wakame & namiko
5.00

EDAMAME ^(V)

Rock salt
4.00

CHICKEN OR BEEF SALAD

Coriander, mint, chilli, shallots, cucumber,
red onion
10.50 / 12.50

DUCK & WATERMELON SALAD

Lime palm sugar dressing, cashew, compressed
watermelon
18.00

SMALL MIXED LEAF SALAD ^(V)

Cherry tomatoes, balsamic miso
6.50

BABY SPINACH SALAD ^(V)

Goma dressing, sesame seeds
6.50

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PRAWNS WRAPPED IN SHISO LEAF

Ponzu dressing
9.00 (2 pieces)

MARKET VEGETABLES

Soy, mirin
6.50

SASHIMI SET

Salmon, seabass and tuna
23.50

SURF & TURF MAKI ROLL

Prawns, sirloin, avocado, cucumber, chive
16.00 (8 pieces)

TIGER MAKI

Prawns, crab, takuwan, sesame
beetroot yoghurt dressing
13.50 (8 pieces)

TENKASU ROLL

Tuna, salmon, seabass, avocado
13.00 (8 pieces)

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JALAPEÑO MAKI (V)

Cos, cucumber, onion, tomato,
avocado, truffle
10.50 (8 pieces)

SEARED TUNA NIGIRI

Apple mustard vinaigrette
8.00 (2 pieces)

MARINATED BLOWTORCHED SALMON

8.00 (2 pieces)

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An optional 12.5% service charge will be added to your bill.

If you suffer from any allergens or food intolerances and wish to find out more about the ingredients we use. Please inform your server or a member of our team.

^(V)Vegetarian ^(S)Spicy ^(N)Nuts

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WAGYU BEEF 150G (S)

Ishiyaki, hot Himalyan salt block
45.00

LAMB CUTLETS

Marinated in Korean red pepper paste, sesame
cucumber
(2 pieces)
22.50

CASTERBRIDGE SIRLOIN STEAK

180G / 300G
Served on hot rocks, soy, mirin, garlic
22.50/34.00

SLOW-COOKED PRIME BEEF SHORT RIB

Teriyaki sauce
29.00

BLACK COD

Spicy miso
35.50

SEARED SALMON

Grapefruit miso, pickled
cucumber
20.50

THAI GREEN CURRY

VEGETABLE/CHICKEN (V/S)

Aubergine, lychee, straw
mushroom, cherry tomato
13.50 / 15.50

CABBAGE STEAK (VG)

Oriental dressing
18.50

BABY CHICKEN

Plum sauce
18.50

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STEAMED BOK CHOI (V)

Sweet soy, sesame
5.50

CASSAVA CHIPS (V)

5.00

JASMINE RICE (V)

4.00

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CHOCOLATE FONDANT (N)

Vanilla ice cream
9.50

SALTED CARAMEL BANANA MOUSSE

Pistachio ice cream
9.50

THREE WAY LATTE

Coffee crunch, whiskey brûlée and vanilla
ice cream
9.50

VEGAN VANILLA ICE-CREAM

2.50 per scoop

'RENGIN' 連吟

CHINO SET MENU

55.00PP / MIN. 2 DINERS

MAKI ROLLS & SALADS

TIGER MAKI
MARINATED BLOWTORCHED SALMON
DUCK & WATERMELON SALAD

SMALL DISHES

CALAMARI
PRAWNS WRAPPED IN SHISO LEAF
VEGETABLE GYOZA (V)

MAIN DISHES

CASTERBRIDGE SIRLOIN STEAK
BLACK COD

DESSERT (N)

FRUIT PLATTER

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