



EIGHTYEIGHT

BAR & RESTAURANT

DINE & UNWIND

SMALL PLATES

WILD MUSHROOM DUMPLINGS

Shiitake & galangal broth (DF, VE)

KIMCHI FRITTERS

Leek & wasabi purée, baby leek,
chive emulsion (DF, VE)

THIRKLEBY DUCK PANCAKES (FOR TWO)

Confit duck leg, cucumber, hoisin, pancakes (DF)

BAO

Sticky braised pork belly **or** Karaage chicken **or** Kimchi fritter (V)
Served with pickled cucumber, sriracha mayonnaise & coriander

TAMARIND & CHILLI GLAZED PORK BELLY

Apple & tahini ketchup, Asian slaw, nam jim (GF, DF)

ROBATA GRILLED TANDOORI CARROT

Whipped feta, spiced quinoa, sushi ginger (GF, DF, VE)

LARGE PLATES

TOM KHA GAI

Breast of chicken, baby corn, brown shimeji, chilli (GF, DF)

ROAST CAULIFLOWER SATAY

Coconut, kaffir lime, coriander (GF, DF, VE)

FIVE SPICED HONEY GLAZED DUCK BREAST

Confit duck leg, miso caramelised onion, wild garlic (DF)

GOCHUGARU SPICED MONKFISH

Kaeng som, carrot, brown shrimp, choi sum (GF, DF)

AUBERGINE MALABAR CURRY

Red onion, confit red pepper, spinach, cashew nut (GF, DF, VE)

KOREAN STYLE LAMB CUTLETS

Sticky lamb breast, vermicelli noodle salad, citrus & soy
dressing (DF)

Some of our large plates have recommended sides. Please ask your server for the recommendations.

SIDES

XO fried rice (GF, DF) | Steamed rice (GF, DF, VE)

Stir fried udon noodles, chilli & garlic oil (DF, VE)

Korean fried cauliflower, chive mayonnaise (DF, VE)

Tenderstem broccoli, smoked garlic & sesame dressing (GF, DF, VE)

Asian slaw, nam jim (GF, DF, VE)

Roasted new potatoes, curried onion seed butter (GF, DF, VE)

DESSERTS

HONG KONG SET CUSTARD

Caramelised & pressed puff pastry, hot miso caramel
sauce, umeshu gel, salted butter ice cream

GUAVA, PASSIONFRUIT, VANILLA CAKE

Vanilla ganache, passionfruit sauce, guava sorbet, lime caviar

GRAND CRU KALINGO CHOCOLATE

65% chocolate, Milk Oolong, muscovado, kaya

COCONUT, JASMINE, AMATIKA

Coconut sponge & praline, glazed jasmine tea crèmeux,
coconut sorbet (GF, DF, VE)

ICE CREAM SELECTION (GF, V)

Chocolate & miso | Vanilla | Sri Lankan coconut

SORBET SELECTION (GF, VE)

Lemongrass | Pineapple & star anise | Exotic fruit

ALLERGENS & DIETARIES: GF - Gluten Free | V - Vegetarian | VE - VEGAN | DF - Dairy Free.

PLEASE SPEAK TO A MEMBER OF STAFF TO ADVISE OF ANY DIETARY NEEDS OR TO REQUEST CALORIFIC INFORMATION.

A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL.



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DRINKS

WHITE WINE

TALISMAN GRÜNER VELTLINER, HUNGARY | 175ml

RED WINE

EL PICADOR, MERLOT, CHILE | 175ml

ROSÉ

CHÂTEAU TERREBONNE, CÔTES DE PROVENCE,
FRANCE | 175ml

BEER

ASAHI | 330ml

SAKE

KONISHI SILVER | 50ml

SPIRITS

VODKA
KETEL ONE | 50ml

GIN
ROKU | 50ml

RUM
ABELHA CACHACA | 50ml

COGNAC
HENNESSY VS | 50ml

WHISKEY
HIBIKI | 50ml

COCKTAILS

AMARETTO SOUR
Disaronno, Angostura, Lemon, Sugar

SIDECAR
Cognac, Lemon, Cointreau

TOMMY'S MARGARITA
Añejo Tequila, Lime, Agave

TOM COLLINS
Roku Gin, Lemon, Sugar, Soda

FRENCH MARTINI
Haku Vodka, Pineapple Juice, Chambord

LYCHEE MARTINI
Kwai Feh, Tanqueray Seville, Dry Vermouth,
Aperol, Lychee syrup

NEW YORK SOUR
Bourbon, Lemon, Sugar, Angostura, Red Wine

ZOMBIE
White, Dark, Gold, Spiced, Overproof Rum,
Velvet Falernum, Pineapple, Grapefruit

ESPRESSO MARTINI
Haku Vodka, Mr. Black, Espresso, Sugar

RUM OLD FASHIONED
Diplomatico Rum, Chocolate Bitters, Sugar

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