

8

AT

EIGHTYEIGHT

£60 PER PERSON

8 COURSE TASTING MENU



HOT AND SOUR SOUP
"Szechuan style"

TSUKUNE
Minced chicken skewer, confit egg
yolk, shichimi

DIVER SCALLOP
Pomelo, Thai basil oil, coriander

"KFCauli"
Korean Fried Cauliflower

FILLET OF SILVER BREAM
Steamed in banana leaf with
aromatics, Sambal matah

PORK BELLY
Cantonese style, cabbage, pickled
ginger, katsu curry
Served with rice and miso soup

PINEAPPLE SORBET
Ginger, basil

YUZU MERINGUE PIE
Yuzu cream, meringue



*Allergens & Dietaries: GF - Gluten Free | V - Vegetarian | VE - Vegan. Please
speak to a member of staff to advise of any dietary needs. A discretionary
12.5% service charge will be added to your bill.*

8

AT

EIGHTYEIGHT

VEGAN MENU

£60 PER PERSON

8 COURSE TASTING MENU



HOT AND SOUR SOUP
"Szechuan style"

KONRO GRILLED BUTTERNUT SQUASH
Mapo tofu, Sancho pepper, coriander

SMOKED SHITAKE DUMPLINGS
Aged soy and rice vinegar

"KFCauli"
Korean Fried Cauliflower

UDON NOODLES
Katsu curry, shitake mushroom, pickled
ginger

CHARRED CELERIAC
Burnt apple miso, pickled nashi
Served with rice and miso soup

PINEAPPLE SORBET
Ginger, basil

STRAWBERRY MERINGUE
Yuzu gel, puffed tapioca



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