

8

AT

EIGHTYEIGHT

8 COURSE TASTING MENU

£65 PER PERSON



TOM YUM SOUP

Hot and sour Thai soup, tomato, lime



BREAM CEVICHE

Charred cucumber, katsuboshi oil, tomato
ponzu, nori crackers



GRILLED SCALLOPS

Thai red curry sauce, crisp potato, Thai
basil oil



"KFCALI"

Korean Fried Cauliflower



SEA BASS STEAMED IN BANANA LEAF

Sambal, coriander



FLAME GRILLED GRASS-FED SIRLOIN STEAK

Grilled mushrooms, white soy sauce, crisp
noodles

Served with rice and miso soup



RASPBERRY AND APPLE SALAD

Apple sake sorbet, shiso



LYCHEE, GUAVA & JASMINE MOUSSE

Lychee crèmeux, jasmine tea mousse, guava
confit, hibiscus flower soup



*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 8 COURSE TASTING MENU

£65 PER PERSON



TOM YUM SOUP

Hot and sour Thai soup, tomato, lime



SMOKED SHIITAKE AND PAK CHOI DUMPLING

Black vinegar dipping sauce



GRILLED LITTLE GEM

Fuji apples, salt plum dressing, crispy onions



"KCAULI"

Korean Fried Cauliflower



ASPARAGUS, SPRING ONION AND GOCHUJANG PANCAKE

Mizuna, sesame



ASIAN GREENS, TOFU AND SHIITAKE MUSHROOM STIR FRY

Soy and smoked garlic sauce
Served with rice and miso soup



RASPBERRY AND APPLE SALAD

Apple sake sorbet, shiso



BBQ PINEAPPLE

Charcoal grilled pineapple, coconut espuma, lime granita



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