



EIGHTY EIGHT

BAR & RESTAURANT

DINE & UNWIND

SMALL PLATES

WILD MUSHROOM DUMPLINGS

Shiitake & galangal broth (DF, VE)

KIMCHI FRITTERS

Caramelised onion purée, baby leek, chive emulsion (DF, VE)

THIRKLEBY DUCK PANCAKES (FOR TWO)

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

BAO

Sticky short rib **or** Karaage chicken **or** Kimchi fritter (V)
Served with pickled cucumber, sriracha mayonnaise & coriander

CHINESE FIVE SPICED PORK BELLY

Nashi pear, fennel salad, soy & citrus dressing (GF, DF)

RED MISO GLAZED CARROT

Spiced lentils, pickled ginger, yoghurt (GF, DF, VE)

LARGE PLATES

FRAGRANT KAENG PA

Breast of chicken, aubergine, mangetout, corn, Thai basil (GF, DF)

ROAST CAULIFLOWER SATAY

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

TAMARIND & PEPPER GLAZED DUCK BREAST

Crispy confit leg, miso artichoke, onion, black garlic (DF)

GOCHUGARU SPICED GRILLED MONKFISH

Tom yum broth, shiitake mushroom, vermicelli noodles, brown shrimp (GF, DF)

SECRETO IBERICO PORK TONKATSU

Tonkatsu sauce, kimchi mayonnaise, Chinese leaf salad (DF)

CHERRYWOOD SMOKED AUBERGINE

Crispy tofu, black bean sauce, spinach, red pepper (DF, VE)

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, crispy chilli & garlic oil (DF, VE)

Korean fried cauliflower, chive mayonnaise (DF, VE)

Tandoori spiced Tenderstem broccoli, ponzu, toasted pine nuts (DF, VE)

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

Roasted new potatoes, kimchi butter (GF, 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

COCONUT, JASMINE, AMATIKA

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

CHOCOLATE LAYER CAKE

Valrhona single origin chocolate, cardamom ganache, chai ice cream

ICE CREAM SELECTION

Chocolate & miso | Vanilla | Sri Lankan coconut

SORBET SELECTION

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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