



BLUE JASMINE

Blue Ramble

£15 for two courses | £20 for three courses

Monday to Thursday 12:00noon until 3:00pm

To begin SELECT ONE

Osmanthus Nyonya duck salad
lime leaf and sakura cress in ume dressing

Wok seared mushroom, kale and edamame (v)
in golden cup

Smoky cold asparagus, mushroom and cloud ear (v)
in sesame peppercorn dressing

Crispy basil chicken and jackfruit
with chilli mango dressing

To follow SELECT ONE

Spicy curry prawn
with edamame and asparagus

Slow-cooked beef Bavette pot
with galangal and Sarawak black pepper

Vegetarian chicken with smoked chestnut and
cloud ear (v)
in spicy bean sauce

Crispy honey soya chicken with caramelised sesame
cashew nut
edamame and pomegranate

All dishes served with steamed jasmine fragrant rice

To finish SELECT ONE

Coconut dream
Gluten free shortbread, pineapple, chilli emulsion, chocolate

Matcha fusion
Raspberry emulsion, citrus zest, strawberry, pistachio crumb,
raspberry sorbet

Selection of sorbet

Please inform a member of the team if you have any special dietary requirements or food allergies before placing an order.

Guests with severe allergies or intolerances, please be aware that although all due care is taken to prevent cross-contamination there is a risk that allergen ingredients may be present.

Prices include VAT at the current rate. A discretionary service charge of 12.5% will be added to your bill.