



BLUE JASMINE

Blue Ramble

£15 for two courses | £20 for three courses

Tuesday to Thursday 12:00pm (noon) until 2:00pm

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.