

**S M O K I N G
L O B S T E R
C O W E S**

BANQUET
MENUS

SPRING 2025

BANQUET MENU

£ 4 0 P E R P E R S O N

V E G A N M E N U

STARTERS

Sweet & Sour Fine Bean Katsu Maki Roll

Red Pepper / Avocado Nigiri

Lo Bak Go, Kimchi, (Tempura Quail Egg)

MAINS

Tofu & Black Bean Noodles, Stir Fried Vegetables

Tempura Tenderstem Broccoli

Yuzu Slaw

DESSERTS

Chef's Dessert

BANQUET MENU

£ 5 0 P E R P E R S O N

STARTERS

Tempura King Prawns, Adjud

Bao Buns

Lo Bak Go, Kimchi, Tempura Quail Egg

MAINS

Local Line Caught Sea Bass, Black Bean Sauce

Iberico Pork Pluma, Chargilled Vegetables, Sweet & Sour Sauce

Steamed Jasmine Rice

Goma Tenderstem Broccoli

Yuzu Slaw

DESSERTS

Chef's Dessert

BANQUET MENU

£75 PER PERSON
OMAKASE MENU
CHEF'S SELECTION OF SMALL PLATES

Add Wine Pairings £50

Japanese Milk Bread, Miso Butter

Bluefin Tuna Tataki, Honey & Soy Emulsion, Bonito Ponzu

Torched Salmon Nigiri, Wasabi Teriyaki, Ikura

Teriyaki Smoked Eel, Pickled Shimeji, Shiso Cress & Miso Katsu Maki

Lo Bak Go, Tempura Quail Egg, Kimchi

Yuzu Miso Black Cod, Pickled Rice, IOW Crab

Lobster Brioche Sesame Toast, Roasted Lobster Bearnaise, Fennel

BBQ Gurnard, Thai Red Sauce, Thai salad

Seared Australian Fillet, Ponzu Buerre Noisette

Steamed Jasmine Rice

Tenderstem Broccoli, Goma Dressing

DESSERT

Chef's Selection

BANQUET MENU

£90 PER PERSON
SEAFOOD PLATTER MENU

STARTERS

Miso Black Cod, Pickled Rice, IOW Crab
Lo Bak Go, Kimchi, Tempura Quail Egg
Seared Australian Rib-Eye, Ponzu Buerre Noisette

MAINS

Seafood Platter:

Local Line Caught Baked Sea Bass, Black Bean Sauce
Seared Scallops
Tempura King Prawns, Adjud Sauce
Dressed White Crab, Wasabi & Apple
Torched Salmon Nigiri
Tuna Ceviche, Yuzu
Grilled Lobster, Miso Butter
Furikake Fries
Yuzu Slaw

DESSERT

Chef's Selection

BANQUET MENU

£100 PER PERSON
SURF & TURF MENU

Edamame, Togarashi, Soy

STARTERS

Miso Black Cod, Pickled Rice, IOW Crab

Charsiu Iberico Pork, Radichio

MAINS

Shio Koji Aged Cote de Boeuf, Chimichurri

Tempura Lobster, Adjud Sauce

Crispy New Potatoes, coriander

Tenderstem Broccoli, Goma

Yuzu Slaw

DESSERTS

Chef's Dessert