Gilgamesh

SMALL SHARING

Asian Crackers [GF] 5
served with fresh tomato salsa

Steamed Edamame [V][VG][GF]

- Sea Salt 5
- Chilli 6
- Truffle Salt 7

Silken Tofu [V][VG] 11
crispy cubes of tofu tossed in a teriyaki glaze

Bang Bang Cauliflower [V] 12
crispy cauliflower with spicy bang bang sauce

Sesame Prawn Toast [3pcs] 15
toasted sesame seeds with nuoc cham sauce

Chicken Karaage 15
served with yuzu mayo

Crispy Squid [GF] 17
with sea salt, chilli and nuoc cham sauce

Wagyu Taco [3pcs] 19
minced wagyu, pineapple salsa in crispy gyoza shells

Popcorn Shrimp 20
coated in a spicy miso-chipotle mayo

Beef Tataki & Black Caviar 20
thin slices of fillet, dressed with ponzu and truffle oil

BASKETS

Cabbage Mushroom Dumpling [3pcs] [V][VG][GF] — 11
served with light soy sauce & truffle oil

Prawn & Chive Dumpling [3pcs] [GF] — 13
served with tangy soy sauce & truffle oil

King Prawn Har Gau [3pcs] — 13
served with ponzu sauce

Chicken Siu Mai, Truffle [3pcs] — 13
served with chilli oil

ROLLS

Vegetable Spring Rolls [4pcs] [V] — 10
served with sweet chilli sauce

Prawn Spring Rolls [4pcs] — 12
served with fresh tomato salsa

Crispy Duck Spring Rolls [4pcs] — 14
served with hoisin sauce

TEMPURA

Avocado and Sweet Potato [V] — 16
served with tempura sauce

King Prawn — 19
served with tempura sauce

Soft Shell Crab — 20
served with yuzu mayo

SASHIMI & NIGIRI

	nigiri	sashimi
Salmon	4	4
Sea Bream	4	4
Seabass	5	5
Tuna	5	5
Yellowtail	6	6

RAW & CURED

Salmon Tartar on Crispy Rice Bites 18
diced salmon with creamy spicy mayo on crispy rice cakes

Tuna Tartar, Shiso Ponzu Tower 19
finely chopped tuna, mango, avocado, ponzu sauce

Seabass Ceviche 19
in traditional leche de tigre sauce

Yellowtail Jalapéno 20
topped with green chilli, ponzu sauce and coriander

SUSHI PLATTERS

Sashimi Platter* 52
seabass, salmon, sea bream, yellowtail, tuna (15 pcs)

Nigiri Platter* 52
seabass, salmon, sea bream, yellowtail, tuna (15 pcs)

Chef's Ultimate Platter* 80
selection of nigiri, sashimi and chef's selection of maki rolls (30 pcs)

Bespoke Maki Platter* 85
your choice of four maki rolls from the selection below, presented on our signature dry ice platter

SUSHI MAKI ROLL

Avocado & Cucumber [V][VG] 12
cucumber and avocado

Salmon & Avocado [GF] 17
topped with tobiko

Spicy Tuna 17
spicy sriracha mayo

Mr Chang Roll 20
prawn tempura, avocado, Japanese mayo

California Roll 21
crab, avocado, cucumber, topped with tobiko

Gilgamesh Dragon Roll 22
soft shell crab, wagyu, spicy mayo, topped with caviar

SALAD

Wakame & Cucumber [V][VG] 11
seaweed and cucumber with soy-citrus dressing

Baby Spinach Leaves [V][VG] 11
with sesame dressing

Prawn & Mango 15
prawns, ripe mango, mixed herbs, nuoc cham dressing

Tuna Tataki 18
seared tuna on a bed of mixed leaf salad with soy onion citrus dressing

Crispy Duck, Watermelon & Cashewnut 21
crispy duck, cashew nuts, mint, watermelon, asian dressing

GRILL

Asparagus Yusu Miso Skewer [V][VG][GF] 13
grilled with yuzu miso

Tsukune Chicken Meatball Skewer [GF] 13
chicken meatball skewer with teriyaki sauce

Aubergine Miso [V][VG][GF] 17
caramelised in a sweet miso glaze and sesame seeds

Grilled Chicken Wings 18
glazed and sprinkled with sesame seeds

Mekong Lemongrass Chicken [GF] 22
free range chicken marinated with lemongrass & spices

Shropshire Lamb Chops* [GF] 38
grilled with salt, pepper, and coconut wasabi sauce

CURRY

Malaysian Curry
fragrant Malaysian curry with coconut and spices

- **Tofu** [V][VG][GF] 19
- **Chicken** [GF] 20

Thai Green Curry
spicy green curry with coconut and fresh herbs

- **Tofu** [V][VG][GF] 19
- **Chicken** [GF] 20

Beef Rendang with Roti [GF] 23
Diced grass fed beef slow cooked in spiced coconut gravy

SIGNATURE DISHES

Gilgamesh Sweet and Sour Chicken [GF] 25
battered chicken with onion, pineapple and peppers

Yuzu Baby Chicken 26
boneless chicken in our signature yuzu glaze and butter sauce

Baked Seabass Fillet with Basil [GF] 28
in an aromatic pad kapao glaze

Ribeye Bulgogi with Chive Mash* 33
grilled ribeye, on bed of wasabi chive mash, bulgogi sauce

Shaking Beef* 34
grass fed beef fillet, wok-fried with oyster soy sauce

Jumbo Tiger Prawn with XO Chilli Sauce* [GF] 36
grilled jumbo prawn in a rich XO chilli sauce

Miso Chilean Seabass* [GF] 42
marinated in a miso glaze

SIDES

Jasmine Rice [V][VG][GF] 6
steamed

Egg Fried Rice [V][GF] 9
with spring onion

Cauliflower & Asparagus Fried Rice [V][VG][GF] 10
diced, seasoned with soy and tofu slices

Pak Choi [V][VG][GF] 10
steamed with sesame and oyster sauce

Vegetable Fried Egg Noodles [V] 13
wok fried with fresh beansprouts and spring onion

Singapore Noodles [V] 13
wok fried curry spiced rice noodles with peppers, chilli and vegetables

[V] Vegetarian [VG] Vegan [GF] Gluten Free

A discretionary service charge of 15 per cent will be added to your bill. All prices include VAT.
Please inform us of any allergies or dietary requirements as we are unable to guarantee that dishes are allergen free.
All our meat is Halal with exception of duck.