

# CIRCUS

## TASTING MENU

— Served to share —

### BEFORE

Glass of prosecco

Circus Crackers

Chilli garlic & plumb sauce

Edamame Beans (V)(G)

Sea salt & soy mirin. Served on ice.

Farmed Blue Fin Nigiri (G\*)

Kizami wasabi, soy & mirin sauce

Hamachi Sashimi (G\*)

Kizami wasabi, truffle, shallots, garlic & tomato salsa

### SMALL

Scallop Tempura

Truffle aioli, lemon ponzu, nori seasoning  
& curly daikon

Prawn Som Tam Salad (G)

Green beans, cherry tomato, papaya & red nahm jim

Date & Water Chestnut Gyoza (V\*)

Spinach & red sweet vinegar

### LARGE

White Miso Black Cod

Pickled baby ginger stem & lime

Black Angus Fillet (G\*)

Shiitake mushroom, asparagus & caramel soy

Korean BBQ Baby Chicken

Bok choy, goma dressing & pickled ginger

— Selection of sides served —

Tender Stem Broccoli, Truffle tahini (V\*)(G)

Jasmine Rice, Toasted white & black sesame seeds  
(V\*)(G)

### DESSERT

Dessert Bento Box

Yuzu Cheese Cake, Strawberry Compote

& Crispy Passion fruit (V)

Chocolate & Silver Sable, popping candy (V)

(V).....Suitable for vegetarians

(V\*).....Can be altered for vegans

(G).....Gluten free

(G\*).....Can be altered for Gluten free



*This menu is subject to change.*

*We operate a very busy kitchen incorporating a high use of nuts, shellfish and ingredients containing gluten so therefore can not guarantee the complete absence of traces of these or any allergens in your food.*

*An optional service charge of 12.5% will be added to your bill.*