



WHILST YOU WAIT

WHIPPED SALTED COD & INK MERINGUE	1
PARMIGIANO & BLACK PEPPER MOUSSE	1
MANZANILLA OLIVES (GF) (VE)	2.75
PADRON PEPPER, lobster mayo, BBQ spice	4.50
LITTLE BITES TRIO (GF) (VE) Choi's Kimchi, Goma Wakame, pickled daikon	4.75
ANTIPASTI PLATTER (pp) Today's charcuteries, Manzanilla olives, sundried tomatoes, Choi's grissini	5.95

SURF OR TURF

Served with Choi's unique spice mix	
SALT & PEPPER CHICKEN WINGS (3/5 PCS)	5/7.50
PORK SHOULDER SKEWERS, BBQ spice (3 PCS)	7.55
LAMB SKEWERS, BBQ spice (3 PCS)	8.95
TIGER PRAWNS SKEWERS, BBQ Spice (3 PCS)	7.75
(GF on request)	
MACKEREL, YUZU mayo, BBQ spice (GF on request)	7.50
SALT & PEPPER SOFT SHELL CRAB, lobster mayo (GF)	9.75
EXOTIC MIXED MUSHROOMS, teriyaki, BBQ spice (VE)	5.50

HOT BOWLS - rice & noodles

CHOI'S FRIED RICE (V) (VE AND/OR GF ON REQUEST) Egg, cucumber, carrots, crispy shallot. Recommended to complement our Surf or Turf dishes	7.50
PORCHETTA & KING PRAWNS, Lanzhou Ramen Noodles San Marzano tomato & shellfish bisque, spring onions, sesame, nori seaweed, crispy shallot	13.75
CUMIN LAMB NECK, Beijing Style Noodles Spicy white sesame & garlic dressing Crispy coriander & parsley, sauteed carrots, spring onions, crispy shallots, crushed peanuts, toasted sesame.	14.25
EXOTIC MIXED MUSHROOMS, Udon (V) Miso & mushrooms broth Ajitama egg, spring onions, sweetcorn, Nori seaweed, crispy shallot	12.85

EXTRAS - For HOT BOWLS ONLY

PORCHETTA	3	SWEETCORN	0.50
KING PRAWNS	3	CRISPY SEAWEED	1.50
AJITAMA EGG	2	GOMA WAKAME	1.50
CHOI'S KIMCHI	1.95	SPRING ONIONS	0.50
NORI SEAWEED	0.50	CRISPY SHALLOTS	0.50
SAUTEED CARROTS	1	CRUSHED PEANUTS	0.50



SIGNATURE MAKIS

Every recipe of this selection draws inspiration from all time classics and proven winning flavour profiles.

Every Maki is rolled-to-order to guarantee the highest standard of quality. Please allow for a short waiting time during preparation.

TEMAKI - HAND ROLL (1 pc)

For the best experience we recommend one temaki per person.

CARBONARA (GF) 5.75

Crunchy Guanciale, Parmesan mousse, frisee, grated parmesan, truffle egg yolk

FISH & CRISPS (GF) 5.95

Baccala Mantecato (whipped salted cod mousse), crushed garden peas, deconstructed tartare sauce, home-made cucumber crisps, orange gel

BEEF BIBIMBAP - 🌶️ (Non spicy option available on request) 5.85

Teriyaki beef, sauteed carrot julienne, sauteed onion, Goma Wakame, Baby Gem lettuce, poached quail egg (runny yolk), Gochujang sauce

TOFU BIBIMBAP (VE) - 🌶️ (Non spicy option available on request) 5.50

Tofu Rosso (tomato, olives, paprika), sauteed carrot julienne, sauteed onion, Goma Wakame, Baby Gem lettuce, Gochujang sauce

FUTOMAKI & URAMAKI (8 pcs)

For the best experience we recommend sharing these rolls.

SPICES BAKED CHICKEN - 鹽焗雞 (GF on request) 12.85

Turmeric rice, spices baked chicken thigh, cucumber, fresh spring onion, white sesame seeds, ginger & spring onion paste, medium sweet soy sauce

BEIJING PEKING DUCK 14.85

Smoked duck breast, confit duck leg, leek, cucumber, plum chutney, game mayo

TAMA-KIMCHETTA (GF on request) - 🌶️ 13.75

Porchetta (roasted pork belly), Choi's Kimchi, Tamago pancake, rocket, white sesame seeds, medium sweet soy sauce

BOLOGNA NUT CRUMBLE (GF) 12.25

Mortadella, Fior di Latte, pesto, roasted pistachio, rocket, balsamic vinegar glaze

SILKY SMOKED SALMON 13.75

Smoked salmon, cucumber, ruby beetroot, cream cheese, Ponzu

LA PAELLA NEGRA 19.85

Arroz negro (cuttlefish ink rice), octopus, cuttlefish & mushroom ragu, prawn sausage, yuzu mayo

THE GREEK SALAD (GF) (V) or (VE) 10.50

Feta or vegan Feta, black olive paste, caramelised onion jam, red onion, cucumber, sundried tomatoes, mint jelly, oregano

THE MEDITERRANEAN (GF) (V) 11.85

Smoked mozzarella cheese, sundried tomatoes, pesto, baby spinach, roasted pistachio, honey



LUNCH MENU

(available everyday 12:00 to 17:00)

HOSOMAKI - THIN ROLL 8 (pcs)

Served with Medium sweet soy sauce. All GF options will be served with mayo instead.

KAPPAMAKI (CUCUMBER) (GF) (V) (VE ON REQUEST)	3.95
SUNDRIED TOMATOES & SPINACH (GF) (V) (VE ON REQUEST)	4.75
VEGAN FETA & SPINACH (GF) (VE)	4.75
FETA & SPINACH (GF) (V)	4.75
MOZZARELLA & PESTO (GF) (V)	4.75
SMOKED MOZZARELLA & SPINACH (GF) (V)	4.75
PRAWN SAUSAGE	5.95
SMOKED SALMON (GF)	6.50

CHOI'S FRIED RICE - a base of egg, cucumber, carrots and crispy shallot

VEGGIES & EGG (V) (GF ON REQUEST)	7.50
FRIARIELLI & KIMCHI - NO EGG (VE) (GF ON REQUEST)	8
KIMCHI & MOZZARELLA 🌶️ (V) (VE ON REQUEST)	8.50
MARINATED PORK SHOULDER	9
BBQ SPICED TORCHED MACKEREL (GF ON REQUEST)	9.25
NDUJA & FRIARIELLI - WITH TURMERIC RICE - 🌶️ (GF)	9.50
KIMCHI & PORK SHOULDER 🌶️	9.75
TERIYAKI BEEF	10.85

HIYASHY-STYLE - COLD NOODLES SALAD

SOMEN NOODLES (V)	7.50
Cucumber, carrots, crispy seaweed, sesame dressing	

Add one Ajitama Egg - 日式滷心蛋 (V) +2

LUNCH SIPS

125ml House Bubbles/White/Red	4.75
330ml Peroni Red	3.75
Coca Cola/Coke Zero	2.50
San Pellegrino Lemonade/Orange	2.50
Any Coffee	2.75

EXTRAS

Ajitama Egg (V)	2
Choi's Kimchi (VE) (GF)	1.95
Goma Wakame (VE) (GF)	1.50
Crispy Seaweed (VE) (GF)	1.50
Sauteed & chilled carrots (VE) (GF)	1

Please inform us of any allergies or dietary requirements.
A discretionary 10% service charge will be added to your bill.



DRINKS

APERITIFS & COCKTAILS

APEROL SPRITZ		9
NEGRONI - from the barrel ageing cask		9.50
LIME & YUZU FROST		9
Lime & Yuzu sorbet, Vodka, Sparkling wine, mint, lime zest		
LUCY'S DIRTY MOJITO		9.75
AUTUMN SANGRIA - 500ml glass		9.25
Infused with cinnamon, ginger, pomegranate, oranges and pears. A proper spice punch.		
RUM & RAISINS ESPRESSO MARTINI		9.75
GIN & TONIC	25ML	50ML
Fevertree Classic or Light		
- TANQUERAY 10	5	8.50
- HENDRICKS	5.50	9
- BROCKSMANS	6	10.50

BEERS & CIDERS

PERONI RED LAGER - 330ML	4.25
BREWDOG WINGMAN SESSION IPA - 440ML	4.75
CLOUDWATER CONSCIOUSNESS PALE ALE - 440ML	7.25
OLD MOUT MANGO & PASSION FRUIT CIDER - 500ML	6.50
LUCKY SAINT ALCOHOL FREE UNFILTERED LAGER - 330ML	4.75

MOCKTAILS & SOFT DRINKS

LIME & YUZU VIRGIN FROST	6
Lime & Yuzu sorbet, lemonade, mint, lime zest	
LUCY'S VIRGIN BUT DIRTY MOJITO	6.5
COCA COLA/COKE ZERO - 330ML	3
SAN PELLEGRINO LEMONADE/ORANGE - 330ML	3
FEVERTREE CLASSIC/FEVERTREE LIGHT - 200ML	2.75
ALOE VERA SIMPLEE - 500ML	3.75
COCONUT WATER - 330ML	3.50
PAGO PREMIUM FRUIT JUICE - 200ML	3.25
VITA LEMON TEA 維他 檸檬茶 / SOY MILK 維他奶 - 250ML	3.25
SAN PELLEGRINO SPARKLING MINERAL WATER - 750ML	3
ACQUA PANNA STILL MINERAL WATER - 750ML	3

TEA & COFFEE

BRITISH OR CHINESE TEA AND A SELECTION OF OTHERS	3
ESPRESSO/BLACK AMERICANO	3
MACCHIATO	3.25
FLAT WHITE/CAPPUCCINO/LATTE	3.5
ADD ONE CARAMEL STROOPWAFFEL WITH YOUR COFFEE	+1

Please inform us of any allergies or dietary requirements.
A discretionary 10% service charge will be added to your bill.



SPARKLING WINE

125ML BOTTLE

In a menu built on contrast and surprise, sparkling wine is the one constant that plays well with everything. It acts like a palate reset, lifting and brightening without overpowering.

DURELLO PALLADIANO BRUT, Piedmont, Italy	6.50	28
DELLA VITE PROSECCO SUPERIORE, Valdobbiadene, Italy		36
LEONARDO ZITO GLENDI MOSSO, Sicily, Italy		42
LE MOULIN BLANQUETTE DE LIMOUX, Languedoc, France		45

WEEKLY WINE PICKS

WHITE	125ML	175ML	BOTTLE
DOMAINE DE PAPOLLE CÔTES DE GASCOGNE, France	5.50	8	31
STRANGE KOMPANJE PALOMINO, Piekenierskloof, S. Africa	6.75	9	34.50

ROSE	125ML	175ML	BOTTLE
LOPEZ DE HARO ROSADO, Rioja, Spain	6.75	9	34.50

RED	125ML	175ML	BOTTLE
BARINAS TEMPRANILLO, Jumilla, Spain	5.50	8	31
PAOLINI FRAPPATO, Sicily, Italy	6.75	9	34.50

SWEET & DIGESTIF	50ML	75ML
FERNANDO DE CASTILLA PEDRO XIMENEZ, Jerez, SPAIN		7.50
GRAPPA DI NEBBIOLO BARRICATA, Piedmont, Italy	6	

SAKE & UMESHU	50ML	100ML
BETSUGAKOY FUTSUSHU, Hita, Japan	3.75	7
MIWAKU YUZU SAKE, Aichi, Japan	5	9
SHIRATAMA RED WINE UMESHU, Hyogo, Japan	4	7.50
SAKE & UMESHU DEGUSTATION FLIGHT (50ML OF EACH)	11	

**Please inform us of any allergies or dietary requirements.
A discretionary 10% service charge will be added to your bill.**