



when the gods created gilgamesh they gave him a perfect body.  
 shamash the glorious sun endowed him with beauty...  
 adad the god of the storm endowed him with courage...  
 the great gods made his beauty perfect...

welcome to the world of gilgamesh...

## sushi

sashimi  
3 pieces      nigiri  
2 piece

vegetable	pickled white radish, asparagus, avocado(3 pieces)		3.60
sake	salmon	4.00	4.20
maguro	tuna	7.80	5.40
ebi	prawn	8.00	5.00
hotate	scallop	8.00	5.40
suzuki	seabass	8.00	5.00
hamachi	yellow tail	8.00	6.20
tartare	salmon, shallots and garlic	9.60	
	with oscetra caviar	16.80	

4 types

chef's selection	assorted sashimi specially selected by our chef		14.40
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## sushi rolls

daikon (v)	enoki mushroom, red pepper, white radish roll with takawan, ginger sauce		5.50
vegetable (v)	avocado, cucumber, takawan, asparagus.		6.50
salmon inside out	salmon, avocado		7.80
crispy spicy tuna	tuna with spicy mayonnaise and cucumber		8.00
smoked eel	pressed sushi, smoked eel, sliced ginger		8.50
mr. chang	prawn tempura, lettuce, spicy mayonnaise, teriyaki sauce		10.50
spicy spider	tempura soft shell crab, avocado, shredded leaves, spicy mayonnaise, tobiko		10.80
snow crab california	snow crab, avocado, cucumber		12.00
gilgamesh house special	avocado, tobiko, salmon, tuna, white fish		12.00

A discretionary service charge of 12.5% will be added to your bill. All prices are inclusive VAT.

edamame beans (v)	with sea salt	3.20
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## soups

miso	dashi stock, white miso, tofu, seaweed, spring onion	3.50
lobster wonton	with scallop, prawn, peashoot, egg and wonton	8.50
tom kha khoong	prawns in a spicy sour coconut broth	6.00

## salads

aubergine (v)	shallots, mint, basil, coriander with green chilli garlic, coriander dressing and peanuts	10.00
duck & watermelon	crispy duck, watermelon, cashew nuts, mint, thai basil and sweet fish sauce	11.00
thai rare beef	sliced rare rib eye, cherry tomatoes, thai aubergine with red chilli and lime dressing	11.80
smoked trout salad	thai herbs, starfruit and green mango	11.00
crispy pork & mandarin	crispy pork belly, mandarin, pomello, baby asparagus	11.80
sashimi salad	with creamy spicy and shiso leaf dressing	12.00
avocado & lobster	lobster, avocado, salmon, hamachi miso shiso sauce on bite size crispy lotus pieces	12.00

## small dishes

son-in-law eggs	2 crispy fried eggs topped with chilli jam, chillies and coriander	4.00
crispy shredded smoked duck	chilli, garlic chips and garlic fish sauce	6.50
pomello banh trang (v)	rice paper rolls with pomello, caramel peanut sauce, coriander, basil and toasted coconut	6.00
crispy squid	chilli, spring onion, garlic chips and sweet sour adjud sauce .	7.00

## dim sum

chicken croquette	minced chicken, chives, wrapped in butter pastry	4.00
scallop siu mai	steamed scallop and prawn open top dumpling	5.50
chicken gyoza	pan fried Japanese dumpling	5.40
garlic chive mushroom (v)	steamed mushroom and garlic open top dumpling	4.00

crispy prawn yellow beancurd roll	beancurd roll stuffed with prawn, ginger, vinegar dressing	6.00
prawn spring roll	deep fried, coated in white sesame seeds with tomato salsa	6.00
duck spring roll	shredded duck, spring onion with hoisin sauce	6.00
prawn & banana spring roll	prawn and banana wrapped in rice paper	6.00
prawn har gau	steamed prawn dumpling with garlic chives	5.50

## tempura

avocado & sweet potato (v)	with orange ponzu (japanese citrus vinegar)	6.00
mushroom (v)	shitake, shimiji, oyster mushrooms	7.00
prawn	with ponzu, creamy spicy	10.50
fish & fat chips	seabass with thick cut chips and creamy spicy dressing	14.00
rock shrimp	with orange ponzu and creamy spicy dressing	17.50

## gilgamesh dishes

hoba miso chilean seabass	roasted seabass marinated sweet plum miso sauce, cooked in hoba leaf	24.80
thai red vegetarian curry (v)	sweet potato and aubergine, fried tofu, mushroom, thai basil	10.00
thai chicken curry	green curry sauce, pea aubergines, baby corn, lime leaves and thai basil	14.00
beef penang	braised beef malay curry with coconut rice	15.00
fillet of asian spiced lamb	spiced fillet of lamb, creamy spinach and truffle oil	15.50
ribeye beef bulgogi	japanese chive mash, korean chilli, garlic, sesame sauce	19.00
crispy master stock duck	with fresh plums and spicy salt, served with pancakes	12.00

## sides

jasmine rice (v)	steamed	2.80
fried rice (v)	egg, peas, spring onion	3.50
asian greens (v)	stir fried with oyster sauce	5.00
gilgamesh fried rice	prawns, crab, roast pork, peas, spring onion	6.50