Gilgamesh
LONDON

SMALL PLATES

Edamame Beans (V) (G) — £5
Chilli or Salted

Spicy Laksa Soup (N) — £8.5
Malaysian style tiger prawn & rice noodle with bean sprouts, coriander & chilli

Kai-Dao Eggs (V) (N) — £8.5
Deep fried poached hen's eggs, candy beetroot, sweet walnut & coriander sweet sauce

Muc Chien Crispy Squid (G) — £9.5
Thai chilli, banana shallots served with adjud sauce

Crispy Chicken Wings — £9.5
Chicken wings with sweet & sour kimchi glaze, crispy garlic

Pork Spare Ribs — £9
Cherry smoked spare ribs, ginger, chilli, garlic, hoi sin

Chilli Crispy Fried Tofu (V) (G) — £8.5
Aromatic soy, green onion and banana shallot

Kimchee Chicken — £9.5
Korean barbecue kimchee, cabbage

TEMPURA

Soft Shell Crab — £16
with saffron & apple sauce, green onion & green chilli

Lemon Sole Tempura — £13.5
with yuzu ponzu sauce, nori salt

Black Tiger Prawn Tempura — £15
with scallion & wasabi dressing

Tuna Wrapped in Wakame Seaweed — £15
with yuzu ponzu sauce

Avocado & Sweet Potato (V) — £12.5
with a ponzu dipping sauce

DIM SUM

Prawn Spring Roll (x4) — £9
White sesame seeds, sweet chilli

Duck Spring Roll (x4) — £9
Roasted duck, cucumber, spring onion with hoisin sauce

Yam, Quinoa & Coconut Spring Roll (x4) (V) — £7.5
Salt-roasted yam with tahini & toasted sesame seeds

SALADS

Duck and Watermelon (G) (N) — £14.5
Crispy duck, watermelon, cashew nuts, shallots, mint, coriander

Quinoa Grain, Teriyaki & Thai Basil Salad (V) — £9.5
A crunchy fragrant power-food salad, herbs, chilli & crispy shallot

Wakame & Cucumber Salad — £10.5
Miso dressing, sesame and Japanese radish

Hu Xia You Shala — £13.5
Tiger prawn & chicken salad, pomelo dressing

Mock Duck & Watermelon (V) (N) — £12.5
Crispy mock duck, watermelon, cashew nuts, shallots, mint & coriander

CURRY DISHES

Thai Yellow Curry (V) (G) — £15
With exotic vegetables, tofu & pineapple

Thai Green Chicken Curry (G) — £18.5
Green bean, lychee, asparagus & holy basil

Malaysian Seafood Jungle Curry — £18.5
Green chilli, lemongrass, Thai basil, green peppercorns & lime

Beef Panang — £20.5
A rich & spicy Thai red curry with succulent pieces of short rib, plum tomato & potato

SPECIALITIES

Beef Bulgogi — £27
Slow roasted short ribs, fragrant herb mash, spicy sauce

Chilean Seabass — £35
Miso roasted, wrapped in hoba leaf, cucumber

Japanese Grade a5 Wagyu Beef — £65
Sirloin served with a truffle & herb butter

ROBATA

In Japanese cuisine, robatayaki (literally "fireside-cooking"), often shortened to just robata, refers to a method of cooking, similar to barbecue, in which items of food on skewers are slow-grilled over hot charcoal. Robata originates from a centuries-old country style of cooking by northern Japanese fishermen around a communal hearth (irori) that serves both as a cooking area and a source of heat.

SKEWERS

Spiced Honey Lamb Skewers — £10.5
Indonesian sweet soy

Spicy Beef Sirloin — £12.5
Sesame, red chilli & sweet soy

Tiger Prawn Satay (N) — £15
Peanut satay sauce

FISH

Barramundi Steak — £22
Mango, coriander & lime compote

Char-Baked Fillet of Salmon — £23
Marinated in miso

MEAT

Teriyaki Fillet of Beef — £35
Mushroom tempura, teriyaki jus

Thick Cut Sirloin — £29.5
with mushroom tempura

BBQ Lamb Cutlets — £27.5
Mango, green papaya salad & Thai basil

Spatchcock Baby Chicken — £17
Green nam jim & fennel salad

WOK

Gong Bao Chicken (N) — £22
Sweet peppers, onion, cashew nuts & spicy sauce

Tiger Prawn Pad Thai (N) — £22
with prawn tails, rice noodles, bean sprouts & peanut in a tamarind sauce

Singapore Style Noodles with Chicken — £19.5
Egg noodles, green onion, sweet peppers & fragrant sauce

Udon Noodle Vegetable Chow Mein (V) — £15
Mixed choy, green onion, sweet peppers in a rich soy sauce

SIDES

Thai Jasmine Steamed Rice (V) (G) — £5

Egg Fried Rice (V) — £5.5

Coconut Rice (V) (G) — £5.5
Traditional Thai sticky rice

Pak Choi (V) (G) — £7
Wok fried with garlic & ginger sauce

Stir Fried Napa Cabbage (V) — £7
With chinese mushrooms

Green Rice (V) (G) — £6
Thai basil, coriander, ginger, sesame oil, crispy quinoa

Ginger & Shitake Fried Noodles — £7
Chilli & onion

Hand-Cut Chips — £4.5

(V) Vegetarian (G) Gluten Free (N) Contains Nuts

A discretionary service charge of 12.5% 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 the dishes will be completely allergen free. All our Sake is of premium quality. Best served chilled, warm on request.