Gilgamesh
LONDON

SET MENU
£55 PER PERSON

SHARING STARTERS

Prawn Crackers

Edamame With spicy bonito, sesame and yuzu salt (V) (G)

Duck & Watermelon Salad Cashew nuts, mint & coriander (N)

Tuna Sashimi Micro herbs, kizami wasabi & ponzu dressing

Sesame Prawn Spring Roll With sweet chilli

Salmon & Avocado Maki Roll Wasabi

Duck Spring Roll With hoisin sauce

Yasai Tempura Roll (V)

Vegetarian options available

CHOICE OF MAIN COURSE

Slow Cooked Beef Short Ribs Served with parsley & chive potato

Thai Green Chicken Curry With green bean, lychee, asparagus & holy basil (G)

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

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

Teriyaki Fillet of Beef Mushroom tempura, teriyaki jus £7.5 supplement

BBQ Lamb Cutlets Mango, green papaya salad & Thai basil

Char Baked Fillet of Salmon Marinated with miso

All served with coconut rice & classic baby bok choy with ginger soya glaze

ADD SIDES

Thai Jasmine Steamed Rice (V) (G) £5

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

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

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

Ginger & Shitake Fried Noodles Chilli & onion £7

Asian Vegetable Slaw (V) £6

Egg Fried Rice (V) £5.5

Hand-Cut Chips £4.5

CHOICE OF DESSERT

Mango Cheesecake Pina Colada sorbet

Chocolate, Walnut & Pistachio Brownie Banana ice cream (N)

Strawberry & Yuzu Tart Mixed berry coulis (V)

(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. Menu subject to change.