

YUU

KITCHEN

@ ICEBAR

SEATED SHARING MENU A

£35

EDAMAME (Ve)

soy beans in a pod, chilli or salted

VIETNAMESE SSAM (Ve)

corn, mushroom and noodle spring rolls, wrapped in lettuce with housemade sweet chilli sauce

GRILLED CAULIFLOWER (Ve)

sweetcorn, jalepeño dressing, shallots, garlic chips and chives

SWEET & STICKY EGGPLANT (Ve)

wok fried with white miso glaze, crunchy shallots, sesame

CHICKEN KARAAGE

banana catsup, sriracha hiroshi, spring onion

KIMCHI FRIES (Ve^o)

spring onion, fried shallots, chives

7UP BRAISED PORK BELLY BAO (cut in half)

bbq sauce, cucumber pickles, larb

STEAMED RICE (Ve)

sesame seeds

CHICKEN INASAL

ancho grilled chicken thigh, green papaya acharra sweet pickle

FOR DESSERT

BANANA TURON (V) + COCONUT CAKE (V)

please note dishes are served between 2 people in our signature sharing style

V vegetarian Ve vegan Ve^o vegan option

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