## FAEAX SCHND X 100 WARDOURST

## EVENT GROUP DINING MENUS

Dine from one of these menus, or our A La Carte menu for groups of 13 or more.

Groups 20 or more must dine from one of these menus.

This menu must be pre-booked 2 days in advance. Please book via our events team at events@100wardourst.com

Dietaries can be catered for separately.

## CLASSIC SHARING MENU

All dishes are served to your whole party and served sharing style.

Scorched Edamame with Sake, Butter, Sea Salt and Lemon (v)

Singapore Chilli Crab Wonton 'Bombs'

Beef Fillet Tataki with Onion Ponzu and Garlic Crisps

Rockshrimp Tempura with Creamy Spicy Nam Jim Sauce, Fried Shallots,
Thai Basil and Pickled Chillies

Nasu Dengaku - Miso-Yaki Aubergine with Caramalised Walnuts & Sancho (ve)

BBQ Pork Belly Buns, Grilled Duke of Berkshire Belly, Amazu Pickles & Peanut Soy

3 different kinds of Nigiri Sushi

Soft Shell Crab Tempura Roll with Tobiko, Kimchee, Avocado Mayo and Cucumber

## SIGNATURE SHARING MENU

All dishes are served to your whole party and served sharing style.

Scorched Edamame with Sake, Butter, Sea Salt and Lemon (v)

A Thousands Leaves - House Chips with Furikake and Jalapeno Dip (v)

Yellowtail Sashimi with Kizami Wasabi Salsa, Kaffir Lime Mayo and Yuzu Soy

Tuna Sashimi Pizza, Blue Fin Tuna, Wasabi Tobiko & Truffle Ponzu

Jerusalem Artichoke 'Chopsticks' with a Truffle Ponzu Dip (v)

Grilled Hispi Cabbage with Ponzu, Beurre Noisette, Truffle and Dried Miso (v)

Crispy Seabass Sliders with Tamarind Hot Sauce and Kaffir Lime Mayo

Tea Smoked Lamb Chops with Smokey Nasu and Spicy Korean Miso

8 different kinds of Nigiri Sushi

Freak Scene Special with Tempura Shrimp, Torched Hamachi, Teriyaki Sauce and Jalapeno Dressing

