



# FEASTING MENU

## MENU 1

40 PER PERSON

Avocado Tostada

Sea Bream Carpaccio

Ponzu, chilli oil, yuzu,  
spring onion

Chicken Tsukune

QP Mayo, shiso, shichimi

Miso Soup

Korean Fried Chicken

Hot sauce, shichimi,  
spring onion

Hoisin Boston Butt

Wasabi & apple puree,  
mustard greens

Black Garlic Tenderstem

Fu Caesar Salad

Steamed Rice

## MENU 2

55 PER PERSON

Avocado Tostada  
Spicy Tuna Tostada

Venison Tataki

Chive oil, shiso, radish,  
nasturtium

Prawn Toast

QP Mayo, shichimi,  
sweet chilli

Miso Soup

Teriyaki Salmon

Pickled cucumber, sesame

Szechuan  
Lamb Shoulder

Coriander & mint

Black Garlic Tenderstem

Fu Caesar Salad

Steamed Rice

## MENU 3

70 PER PERSON

Avocado Tostada  
Spicy Tuna Tostada

Sea Bream Carpaccio

Ponzu, chilli oil, yuzu,  
spring onion

Venison Tataki

Chive oil, shiso, radish,  
nasturtium

Iberico Bossam

Cabbage kimchi, lettuce

Miso Soup

Duck Breast

Sour cherry, nashi pear

Monkfish Char Siu

XO Sauce, morning glory

Duck Leg Fried Rice

Black Garlic Tenderstem

Fu Caesar Salad

## VEGAN MENU

40 PER PERSON

Avocado Tostada

Whipped tofu

Roasted beetroot, shiso oil,  
buckwheat

Eringi skewer

Teriyaki, sesame

Miso Soup

Char Siu

Cauliflower Steak

Wasabi & apple puree,  
mustard greens

Aubergine Mabo Tofu

Pak choi, chilli oil, spring onion

Black Garlic Tenderstem

Fu Caesar Salad

Steamed Rice

*Please let your server know if you have food allergies or intolerances. We make our dishes fresh on site, so cannot guarantee that there will be no cross-contamination. Further guidance on allergens can be found by scanning the QR code*

*Please note, no gluten or gluten containing products are used in the preparation of dishes marked GF however our kitchen is not a gluten free environment.*



Allergens

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