

SUNDAY ROAST

A contemporary twist on the classic roast, infused with Asian Flavors, spices, and seasonal ingredients for a unique Sunday dining experience.

COMPLIMENTARY HOUSE APPETISER

CRISPY RICE CRACKER WITH HOUSE CREAM

STARTERS

HOUSE SALAD

Seasonal greens and fresh cucumber.

NOYA PRAWN COCKTAIL SALAD

Iceberg lettuce mixed with chilli tomato mayo, red onion, radish, sweetcorn, grilled avocado and Ebi prawn tempura.

BAO BUN WITH ROASTED BONE MARROW & MISO

Bao bun filled with roasted bone marrow & caramelised miso.

TUNA TARTARE

Fresh diced tuna dressed with light citrus and soy finished with crisp accents.

BABY SQUID

Deep-fried squid seasoned with Japanese seven spices. Served with lime, celery and spicy mayo.

SPICY CHICKEN KARAAGE

Crispy fried chicken tossed in a spicy sweet Korean glaze, garnished with kimchi sesame, fresh chilli and chopped spring onions, finished with fried rice noodles.

KOHLRABI & CHICKEN SOUP

Concentrated chicken broth with tender chicken pieces and aromatic kohlrabi.

SUSHI SELECTION

DRAGON ROLL (8 pcs)

Tempura prawn and avocado, topped with smooth avocado rolled slices that resemble a dragon scale, finished with a lively blend of spicy mayo and eel sauce, topped with black tobiko.

CALIFORNIA MAKI (8 pcs)

Crisp cucumber, avocado and tender snow crab, layered with a duo of spicy & sweet mayo sauces and tobiko.

A5 WAGYU MAKI (6 pcs)

Crispy asparagus, pickled daikon and cucumber wrapped in rice and nori. Topped with seared wagyu beef, drizzled with miso truffle and eel sauce. Topped with caviar for a rich umami packed finish.

ROAST MAINS

CHARGED CRISPY CABBAGE

Robata grilled with yakitori glaze, quinoa furikake, crispy onion, spicy mayo & crispy garlic.

FISH & CHIPS

Crispy fried fish served with seasoned chips and house tartar sauce.

ROASTED SUFFOLK CORN-FED CHICKEN BREAST

Oven roasted corn fed chicken breast tender and juicy. Served with its own chicken gravy.

CORNISH LAMB SHANK

Slow braised lamb shank until perfectly soft. Finished with its own lamb juices.

ROASTED BEEF RUMP

Classic roasted beef rump served with its own beef gravy.

MIX ANY TWO OF BEEF, LAMB OR CHICKEN

SIDES

EGG FRIED RICE

CORN IN THREE TEXTURES

Corn foam, fried corn and crunchy corn bites.

BABY POTATOES WITH CHILLI OIL & ALIOLI

MAC & CHEESE

Maccaroni pasta topped with mozzarella cheese and truffle.

GRATINATED CAULIFLOWER WITH BECHAMEL SAUCE

For the safety of guests with food allergies, we kindly advise that we are unable to modify dishes. Our team is happy to assist you in navigating the allergen guide upon arrival.

