



WOLFOX
SAVOY





THIS IS OUR FIRST EDITION LUNCH AND DINNER MENU. WE ARE WORKING ON OUR FINAL FULL MENU AND WE ARE HOPING TO BRING THIS TO YOU EARLY APRIL 2024. WE ARE CURRENTLY WAITING FOR OUR FULL POWER TO BE UPGRADED BY AN EXTRA 200A. AND UNTIL THEN WE ARE SLIGHTLY LIMITED IN THE KITCHEN. BARE WITH US. IT WILL BE WORTH IT

COLD DISHES

Chūtoro Tartare	22
Finely Chopped Semi Fatty Tuna with Kizami Wasabi, Smoked Garlic Soya and Truffle Miso Yuzu	
Yellowtail Carpaccio	22
Served with Truffle Ponzu Dressing and Caviar	
Paper Thin Salad (Ve)	12
Wafer Thin Slices of Mixed Vegetables drizzled with Yuzu Kosho Dressing	
Watercress Salad (Ve)	12
Fresh Crisp Salad, dressed with Wasabi Avocado Dressing, Topped With Crispy Tensu and Bubu Arare	
Wolfox Burrata Salad (V)	15
With Homemade Pickles, Smoked Tomato, Pickled Onions, Cuca Melon, Beetroot, Tomato Miso Sauce, Sesame Dressing	

HOT DISHES

Flamed Edamame (Ve)	7
Steamed, Flambeau Then Seasoned with Mirin & Smoked Chilli Garlic, Sprinkled with Aonori Flakes	
Salted Citrus Edamame (Ve)	6
Steamed, Sprinkled with Salted Citrus	
Chilli Garlic Fried Rice With Lobster Claws	17
Japanese Premium Nishiki Rice, Shiso Leaf, Mint, Lobster Meat, Smoked Chilli Garlic	
Pan Fried Ajinomoto Prawn Gyoza	14
Prawn Dumpling with Beetroot Seasoning, with Spicy Yuzu Ponzu Dressing	
Tempura Vegetables Gyoza (V)	12
Vegetable Dumplings, Deep fried in Japanese Crispy Batter Served with Kimchi Mayo	
Nuoc Cham Soft Shell Crab	18
Soft Shell Crab Deep Fried in Crispy Japanese Batter, Nuoc Ham Cham Sauce, Fried Shallots, Yuzu Sesame, Coconut Chips and Japanese Mixed Herbs	
Tori Kara Age With Spicy Tangy Sauce	12
Boneless Chicken Marinated in Fresh Ginger, Garlic, Sake and Soy, Deep Fried Then Trickled with Spicy Tangy Sauce	

BAO BUN

• Asian BBQ Chicken Style Bao Buns with Yuzu Kosho Mayo	13
• Braised Pork Style Bao Buns With Braised Pork Sauce	14
• Oyster and Shiitake Mushroom, Shiso Leaf, Hoi Sin Sauce, Spring Onions, Crushed Peanuts (Ve)	12
• Grilled Jackfruit, Mango Chutney, Shiso Leaf, Pickled Onion, Sweet Chilli Souce, Ume Sesame Seeds (Ve)	12

WOLFOX'S SPECIAL KABURIMAKI ROLLS

Wagyu Maki (5 Pcs)	24
Seared/Aburi Wagyu Beef, Shiso Leaf, Japanese Pickles, Sliced Cucumber, Asparagus with Eel Sauce and Truffle Yuzu Miso Sauce, Black Caviar	
Katsu Chicken Maki (5 Pcs)	15
Curried Chicken, Sliced Cucumber, Sliced Avocado, Shiso Leaf with Avocado	
Seared Sake Maki (5 Pcs)	15
Seared Salmon in Soya Garlic, Sliced Avocado, Tempura Prawn, Philadelphia Cheese, Shiso Leaf Green, Fried Kadaifi, Trout Ikura, Yuzu Kosho Mayo	
Shiso & Vegetables Maki (Ve) 5 Pcs	12
Japanese Pickles, Avocado, Asparagus, Sweet Kanpyo, Sliced Cucumber, Shiso Leaf Green with Avocado & Chives Dressing	
Spicy Tuna Maki	18
Seared Tuna With Shichimi, Chopped Fresh Tuna with Sriracha and Kizami Wasabi, Avocado, Shiso Leaf, Cucumber, Kimchi Sesame, Kimchi Mayo, Bubu Arare, Orange Tobiko, Spring Onion	
Dragon Asian Pears Maki	20
Tempura Prawn, Fresh Asian Pears, Shiso Leaf, Sliced Avocado with Yuzu Kosho Mayo, Eel Sauce and Black Tobiko, Wasabi Sesame	

Aburi Nigiri (2 Pcs)

- Faroe Island Salmon Gently Flamed, Brushed with Soya Garlic, Kizami Wasabi 7
- Chūtoro Tuna Brushed with Soya Garlic, Oscietra Caviar 9
- Yellowtail Brushed with Soya Garlic, Yuzu Tobiko 8

Sashimi (4 pcs)

- Faroe Island Salmon Gently Flamed, Kizami Wasabi 12
- Chūtoro Tuna, Oscietra Caviar 18
- Yellowtail, Yuzu Tobiko 16

SIDE DISHES

Miso Soup (Ve) 6

Gently Boiled Fermented Miso Broth, Firm Tofu, Spring Onion, Mixed Seaweed

Tender Stem Broccoli (Ve) 7

Steamed Broccoli with Orange Den Miso, Fried Shallots, Ume Sesame

Pan Fried Vegetables (Ve) 9

Mixed Japanese Mushroom, Pak Choi, Green Beans, Tender Stem Broccoli, with Vegetables Oyster Sauce, Aonori Flakes

Japanese Wakame Salad (Ve) 6

Three Types Of Japanese Wakame, Fresh Daikon, Goma Sauce, Sprinkled Aonori, Shredded Nori, Ume Sesame

Steamed Rice (Ve) 5

Japanese Nishiki Rice, Cultivated in Rich Mineral Soil in Northern Italy

MAIN COURSE

Crispy Aromatic Duck 24

Homemade Pickles, Kumquats, Kohlrabi Strings, Asian Salad, Mango and Chutney Pickle, Plum & Sriracha Sauce

Smoked Haddock Croquettes Green Curry 22

Smoked Tomato, Padron Pepper, Coconut Chip, Mango and Chutney Pickle, Yuzu Kosho Mayo, Carrots, Thai Basil Leaf

Green Curry Plant Based (Ve) 22

Smoked Tomato, Roasted Padron Pepper, Grilled Jackfruit, Sweet Potato, Coconut Chip, Mango and Chutney Pickle, Thai Basil Leaf

Faroe Island Salmon Teriyaki 26

24 Hours Marinated, Cooked in the Robatayaki, with Avocado Creme, Julienne Spring Onion and Chilli Red, Lime Zest, Chilli Powder, Yuzu Sesame

Satay BBQ Chicken 24

Asian Salad, Baby Corn, Pineapple, Micro Water Cress, Satay Peanut Sauce, Eel Sauce and Kombu Dashi

Lumina Lamb Yakiniku 30

Marinated in Yakiniku and Shiso Sauce for 24 Hours, Cooked on the Robatayaki Grill, Spicy Tangy Sauce, Finely Chopped Chives, Fried Mixed Chilli, Fried Shallots, Foie Gras Miso Sauce, Japanese Mixed Herbs

Australian Wagyu Ribeye (180g) 48

Cooked in the Robatayaki Grill, Japanese Koji Butter, Chopped Chives, Fried Garlic, Kizami Wasabi, Short Ribs Sauce, Malden Sea Salt

Argentinian Angus Sirloin Steak (180g) 34

Cooked in the Robatayaki Grill, Japanese Koji Butter, Chopped Chives, Fried Shallots, Kizami Wasabi, Short Rib Sauce, Malden Sea Salt

DESSERTS

- Thai Basil & Coconut Panna Cotta (Ve) 12
- Matcha Cheesecake 10
- Sesame Fondant, Vanilla Ice Cream 14
- Selection of Gelato and Sorbet 8

(V) Vegetarian (VE) vegan - Please ask for our allergies menu - Fish may contain bones
Please advise a member of staff if you have any allergies/dietary requirements.
12.5% discretionary staff service charge will be added to your final bill

