

The background is a watercolor wash in shades of red, pink, and peach, with some darker and lighter areas, creating a soft, textured effect. There are some small dark specks in the bottom left corner.

Firefly®

DAWN



FREE SPIRITED DINING

Our journey is inspired from cultural encounters following the path of the rising moon and setting sun across the earth, and those that followed that route...The nomads, the gitano's, the incas, samurais & tribes. All as one, together, guided by the fire in the sky to an unknown, mysterious utopia.

Crossing seas, plains, pastures, jungles and mountain ranges...binding new methods, ingredients, heritage and techniques. We enhance and elevate their ancient flavours to give a unique interpretation through our menus.

SERVICE:

All dishes complement each other with an emphasis on grazing, sharing and trying new things. We recommend 2-3 dishes per person or let your server recommend their favourites.



DAYBREAK

RISE OF THE MORNING SUN

MIAMI BEACH BRUNCH 14
Crispy bacon, charred halloumi, poached egg, lime, thyme hash brown, tomato, mushroom & avocado

SMORE'S FRENCH TOAST 9.5
Sweet vanilla & cinnamon brioche, caramelised banana, chocolate ganache, smashed biscuit, marshmallow whip & hot chocolate fudge sauce

SMASHED AVOCADO TOAST 9
Shiso leaf, chilli, pico de gallo, sourdough toast v ve
Add Poached eggs v | Crispy bacon | Grilled halloumi v 2

PLANNT BRUNCH 13
Turmeric tofu scramble, thyme hash brown, beans, mushroom, tomato, avocado, wilted spinach & beetroot black pudding v ve

SHAKSHUKA 13
Sucuk sausage, rich tomato sauce, fire roasted peppers, poached egg, crumbled feta

INCAN CORNBREAD 13
Jalapeño cornbread, black bean pico, avocado, poached egg, harissa sour cream v

CAJUN STEAK & GRITS 16
Cajun blackened flat iron steak, Monterey Jack grits, ranch salad

BOCADITOS

SNACKS WHILE YOU WAIT

EDAMAME 8
Chilli tiger salt v ve

POPCORN HALLOUMI 9.5
Truffled honey v

BLACK TAHINI HUMMUS 9.5
Zoug, pomegranate & grilled flatbread v ve

GUACAMOLE 8
Shiso leaf, chilli, tomato salsa, blue corn chips v ve

SEAS & SHORES

FISHED & FORAGED

TEMPURA NOBASHI PRAWNS 14
Yuzu & togarashi mayo

SEARED SESAME CRUSTED TUNA 18
Japanese wakame, crispy garlic, grilled shiitake, tomato ponzu

BLACKENED KO-RICAN STYLE SALMON 18.5
Mango pico de gallo, crispy tostadas

JUNGLE & FORESTS

BY SPEARS AND STICKS

TENDER BEEF 13
Smoky Szechuan teriyaki

CAULIFLOWER SHAWARMA FLORETS 10
Rose & tahini v ve

TIGER PRAWNS 13
Goan tandoori marinade & lime pickle yoghurt

KOREAN BBQ CHICKEN 11
Gochujang & lime

FIRE & MOUNTAINS

PREPARED BY FLAME & HEAT

PERUVIAN CHURRASCO CHICKEN 21
Chargrilled fillet, crispy drumstick, Aji Verde & lime

WAGYU BURGER 16.5
Brioche, burger sauce, Monterey Jack, pickles & fries

COCONUT KATSU CHICKEN 18
Crispy golden chicken, coconut curry, som tam slaw, ginger & sesame

FIELDS & PLAINS

FROM THE SOIL & EARTH v

VODKA RIGATONI 16
Spicy pomodoro sauce, vodka, garlic, cream, Gran Moravia cheese v

NASU AUBERGINE 12
Jasmine pickled cucumber, miso & soy v ve

FATTOUSH BOWL 14
Salt baked beetroots, habanero & kefir lime whipped feta, cherry tomatoes, watermelon tajin, basil shoots v ve

SWEET & SOUR GREENS 7
Pak choi, broccoli & edamame, & crispy quinoa v ve

SUSHI RICE 6
Miso & furikake v ve

DAN DAN NOODLES 8
Red chilli, spring onion & coriander v ve

KYOTO FRIES 6.5
Szechuan, nori & sesame seasoning, yuzu mayo v ve

HOUSE FRIES v ve 6

GREEN HOUSE SALAD 14
Grilled avocado, avocado & burnt lime dressing, toasted pumpkin seeds, nashi pear, young courgette & crispy kale v ve



v vegetarian ve vegan

SHINTO & THE GODS

MASTERED SKILLS FROM THE FARTHEST EAST

NIGIRI

CHOOSE 3 OR 5 PIECES

BEEF FILLET	9 14
SALMON	9 14
TUNA	10 15
TIGER PRAWN	10 15

SASHIMI

5 PIECES

SALMON	12
TUNA	14
YELLOWTAIL	14
ORKNEY SCALLOP	14
MIXED	16

MAKI

CHOOSE 5 OR 10 PIECES

LADY IN RED	10 14
Salmon, avocado, mango, tobiko	
SEABASS & PRAWN	12 16
TEMPURA	
Crispy prawn, seabass, cucumber	
SPICY TUNA	12 16
Doenjang, mango, cucumber & togarashi	
CHICKEN KATSU	9 13
Crispy chicken, cucumber, pickled ginger, katsu sauce	
BLUE DRAGON	8 12
Ube, cucumber, avocado v ve	

SHINTO

3 PIECES

WAGYU GUNKAN	18
Black garlic and tomato ponzu	
LOBSTER GUNKAN	20
Yuzo mayo & caviar	
MIXED VEGETABLE	14
TEMARI	
Red pepper, avocado & mango v ve	
KATSURAMUKI ROLL	20
Tuna, salmon & yellowtail wrapped in cucumber with tomato ponzu	

OMAKASE EXPERIENCE

Omakase is the Japanese tradition of letting a chef choose your food. Let our chefs use their creative freedom and choose:

18 PIECES £40 | 40 PIECES £60



YOU DON'T KNOW YOU ARE
CAUGHT IN A MOMENT UNTIL
IT BECOMES A MEMORY...

