



Firefly®

DUSK

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.

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	
LAMB KEEMA SAMOSAS	10
Mango, lime & pickle yoghurt	

JUNGLE & FORESTS

BY SPEARS AND STICKS

TENDER BEEF 13
Smoky Szechuan teriyaki

PORK BELLY 13
Sour lime, sweet chilli orange

CAULIFLOWER 10
SHAWARMA FLORETS
Rose & tahini v ve

TIGER PRAWNS 13
Goan tandoori marinade & lime
pickle yoghurt

KOREAN BBQ CHICKEN 11
Gochujang & lime

SEAS & SHORES

FISHED & FORAGED

WHOLE LOBSTER 65
FONDUE TO SHARE
Tempura lobster claw, grilled
tail, thermador cheese fondue,
hasselback potatoes

TEMPURA NOBASHI 14
PRAWNS
Yuzu & togarashi mayo

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

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

TEBASAKI GLAZED 36
BLACK COD
Roasted in hoba leaf,
shiro dashi sauce

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

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

FIRE & MOUNTAINS

PREPARED BY FLAME & HEAT

CHERMOULA SPICED 26
LAMB CHOPS
Pomegranate, apricot harissa
& minted yoghurt

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

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

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

WAGYU SIRLOIN 38
Nuoc Cham sauce



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 TEMARI

Red pepper, avocado & mango v ve


KATSURAMUKI ROLL

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...