

## Three course festive sharing menu

For 4 people or more. Booking is required.  
This menu includes all of the following:

£28.95  
per person

### Starters

#### Korean Spare Ribs

Ribs marinated in Korean spices, grilled to perfection

#### Satay Turkey

Turkey grilled on skewers with a spicy peanut sauce

#### Seafood Rolls

Vermicelli, prawns and crab, wrapped in a paper pastry

#### Chicken Karaage

Japanese-style chicken thighs, marinated in sake, ginger and soy sauce, deep fried until crisp

### Main course

#### Curried Rib Eye

Beef rib eye, char-grilled to medium, topped with a creamy green curry sauce and fresh sweet basil

#### Teriyaki Crispy Duck

Crispy duck breast topped with Teriyaki sauce, served with crispy seaweed

#### Prawn Bulgogi

Prawns fried in a bulgogi sauce, flavoured with peppers and onions

#### Spicy Turmeric Chicken

Roasted Chicken marinated in turmeric, black pepper and Thai spices

#### Grilled Black Pepper Pork

Shoulder of pork marinated in coriander, coconut milk and pepper then grilled to perfection

#### Jasmine Rice

Steamed fragrant jasmine rice

### Dessert

#### Festive Dessert

Variety of homemade desserts



## Four course festive sharing menu

For 4 people or more. Booking is required.  
This menu includes all of the following:

£32.50  
per person

### Starters

#### Korean Spare Ribs

Ribs marinated in Korean spices, grilled to perfection

#### Satay Turkey

Turkey grilled on skewers with a spicy peanut sauce

#### Seafood Rolls

Vermicelli, prawns and crab, wrapped in a paper pastry

#### Chicken Karaage

Japanese-style chicken thighs, marinated in sake, ginger and soy sauce, deep fried until crisp

### Second course

#### Aromatic Duck with Pancakes

Duck served with cucumber, spring onions, steamed pancakes and hoisin sauce

### Main course

#### Massaman Lamb Shank

Slow-cooked lamb shank with potatoes, onions and roasted peanuts in a rich Thai curry with herbs and spices

#### Prawn Bulgogi

Prawns fried in a bulgogi sauce, flavoured with peppers and onions

#### Spicy Turmeric Chicken

Roasted chicken marinated in turmeric, black pepper and Thai spices

#### Tamarind Sea Bass

Sliced sea bass, deep-fried, served in a caramelised tamarind sauce with crispy shallots and chillies

#### Grilled Black Pepper Pork

Shoulder of pork marinated in coriander, coconut milk and pepper then grilled to perfection

#### Jasmine Rice

Steamed fragrant jasmine rice

### Dessert

#### Festive Dessert

Variety of homemade desserts

## Three course vegetarian festive sharing menu

For 2 people or more. Booking is required.  
This menu includes all of the following:

£20.95  
per person

### Starters

#### Wasabi Mushrooms

Mushrooms in panko flakes, deep-fried, drizzled with a wasabi cream

#### Spring Rolls

Vermicelli, carrots, and cabbage wrapped in a paper pastry, deep-fried, served with a sweet chilli dip

#### Satay Quorn on Skewers

Grilled Quorn smothered in a homemade peanut sauce

#### Tempura Vegetables

Crispy vegetables deep-fried in a light tempura batter, served with a wasabi and soya dip

### Main course

#### Singapore Tofu Curry

Rich tofu curry with turmeric spices - the famous signature dish from Singapore

#### Sizzling Vegetables with Tofu

Assorted seasonal vegetables stir-fried with tofu in a red wine sauce, served on a sizzling plate

#### Black Pepper Quorn

Wok-fried Quorn with chillies, onions and peppers in a black pepper sauce

#### Jasmine Rice

Steamed fragrant jasmine rice

### Dessert

#### Festive Dessert

Variety of homemade desserts

#### Allergies and Intolerances

If you have any food allergies or intolerances, please bring them to the attention of a member of our team before ordering. Although every effort is made to accommodate guests who are celiac or gluten intolerant, flour and other glutinous ingredients are used in our kitchens. It is therefore impossible to guarantee a risk-free environment.

