



Monday 31st December 2018

Celebratory Menu £38 per person

STARTERS

Crab and Prawn Toast

Toast made with a layer of crab and prawns, lightly coated with egg, deep-fried, served with a cucumber relish

Seared Beef

Beef wrapped over Enoki mushrooms, topped with a spicy Teriyaki sauce

Pink Salt and Pepper Squid

Fried baby squid with spices, chilli, coriander, pink salt and pepper, served with a wasabi cream

Southern Thai Chicken

Fried chicken wings in a Thai style, with crispy onion and a crushed chilli sauce

Crispy Seaweed V

Thin Japanese seaweed, deep-fried in crispy and light tempura batter, served with a tomato salsa

SECOND COURSE

(FOR A MINIMUM OF TWO GUESTS)

Aromatic Duck with Pancakes

(V option with Quorn)

Crispy aromatic duck served with cucumber, spring onions, steamed pancakes and hoi sin sauce

MAIN COURSES

Crispy Teriyaki Duck

Fried aromatic duck, served in a teriyaki sauce, accompanied with crispy seaweed

Massaman Chicken Confit 🍛

Slow-cooked chicken legs, fried till crispy, served with a Massaman curry made with potatoes, onions, carrots, garnished with crispy onion

Steak Laos 🍛

Shoulder of pork marinated in coriander, coconut milk and pepper, grilled, served with a spicy tamarind sauce (recommended with sticky rice)

Spiced Prawns Gari 🍛

Indonesian curry with tiger prawns, aubergines and peppers

Holy Basil Chilli Beef 🍛

Fried tender beef with Thai chilli, garlic and holy basil

Seafood Pad Prik Pao 🍛

A medley of seafood fried with caramelised Thai roasted chilli, onions, peppers and sweet basil

Ginger Sea Bass

Slices of sea bass, deep fried, then tossed with yellow bean sauce, ginger and chilli

Malaysian Vegetable Rendang V 🍛

Malaysian curry with tofu, zucchini, baby corn and carrots in a rich warm sauce

All main courses served with your choice of jasmine steamed rice, sticky rice, egg fried rice or pad mee noodles

A PLATTER OF DESSERTS

COFFEE OR TEA



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.