

Three course festive sharing menu

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

£24.95
per person

Starters

Mandarin Rolled Toast

Toast rolled around roast duck and served with a Mandarin sauce

Sweet and Spicy Korean Ribs

Soft and tender spare ribs grilled with Korean sauce

Tempura Prawns

Prawns deep-fried in a crisp, light tempura batter and served with a wasabi and soy dip

Indonesian Chicken Satay

Chicken grilled on skewers, basted with warm Indonesian spices

Main course

Char Sui Pork

Cantonese-style barbecued pork with pak choi

Massaman Chicken

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

Chilli Prawns

King prawns, sautéed with garlic, chilli and spring onions on a bed of flash-fried lettuce

Pak Choi with Mushroom Sauce

Flash-fried pak choi with garlic in a mushroom sauce

Braised Lemongrass Beef

Slow-cooked beef with lemongrass, chillies, shallots and kaffir lime leaves

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:

£27.95
per person

Starters

Mandarin Rolled Toast

Toast rolled around roast duck and served with a Mandarin sauce

Sweet and Spicy Korean Ribs

Soft and tender spare ribs grilled with Korean sauce

Tempura Prawns

Prawns deep-fried in a crisp, light tempura batter and served with a wasabi and soy dip

Indonesian Chicken Satay

Chicken grilled on skewers, basted with warm Indonesian spices

Second course

Aromatic Duck with Pancakes

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

Main course

Pad Cha Seafood

Red snapper, king prawns, squid and mussels with wild ginger in a spicy sauce

Braised Lemongrass Beef

Slow-cooked beef with lemongrass, chillies, shallots and kaffir lime leaves

Char Sui Pork

Cantonese-style barbecued pork with pak choi

Massaman Chicken

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

Chilli Prawns

King prawns, sautéed with garlic, chilli and spring onions on a bed of flash-fried lettuce

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:

£19.95
per person

Starters

Mizo Aubergine

Small cubes of aubergine with sesame mizo sauce

Crispy Seaweed

Paper-thin Japanese seaweed fried to a crisp, topped with wasabi cream

Steamed Dumplings

Steamed chives and cabbage in Japanese pastry, served with a sweet, tangy, dark sauce

Tempura Vegetables

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

Main course

Singapore Vegetable Curry

Rich curry with turmeric spices. Singapore's signature dish

Mushrooms with Orange Sauce

Mushrooms coated with panko, topped with a sweet and tangy orange sauce

Wild Ginger Tofu and Vegetables

Flash-fried zucchini, fine beans, mushrooms and tofu with wild ginger in a spicy sauce

Jasmine Rice

Steamed, fragrant jasmine rice

Dessert

Festive Dessert

Variety of homemade desserts

Allergies and Intolerances

Please be aware that all our dishes are prepared in a kitchen where nuts and gluten are present, as well as allergens, therefore we cannot guarantee that any food items is completely free-from traces of allergens. All our food is prepared & cooked to order. Please ask a member of staff for our allergen matrix. Please let us know if you have any food allergies or intolerances so we can assist you with your selection.

