

Christmas Menus are available from 29<sup>th</sup> November to 24<sup>th</sup> December

## 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.

