



## Festive Feast Set Menu

£35\*  
per person

\*Add Aromatic Duck with Pancakes @ £3 extra per person (total: £38 per person)

For a party of 4 or more  
Booking required. Includes all of the following:

**ON ARRIVAL** Prawn Crackers

### STARTER DISHES

#### Chicken Gorlae

Southern Thai Style grilled chicken with spicy herbs and chillies

#### Turkey Gyoza Parcels

Japanese pastry wrapped over minced Turkey, served with Shoyu Mayo and Nori Seaweed

#### Heavenly Beef

Slices of beef marinated in palm sugar and coriander seeds, shallow fried, served with a cucumber and a sharp chilli dip

#### Tempura Prawns and Vegetables

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

**SECOND COURSE DISH\***  
(add this 2nd course for extra £3 per person)

#### Aromatic Duck with Pancakes

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

### MAIN DISHES

#### Winter Peppercorn Beef

Slow-cooked beef with aromatic spices, fresh peppercorn, garlic and coriander

#### Teriyaki Turkey

Thin sliced Turkey breast coated with Panko, fried till golden crisp, topped with homemade Teriyaki sauce and seaweed

#### Spicy Festive Seafood

King prawns, squid, mussels, peppers, fried with herbs, roasted chillies and garlic sauce

#### Grilled Lemongrass Pork

Sliced pork shoulder marinated with pepper, lemongrass, garlic, palm sugar and coriander, served with tamarind sauce

#### Indonesian Chicken Curry

A rich curry with peppers, aubergine, spices and turmeric

#### Steamed Jasmine Rice

Thai jasmine fragrant rice steamed to perfection

### FESTIVE DESSERTS

A platter of homemade desserts

## Vegetarian Festive Feast Set Menu

£25  
per person

For a party of 2 or more  
Booking required. Includes all of the following:

### STARTER DISHES

#### Mushroom Rolled Toast

Toast rolled around mushrooms and coriander with Mandarin sauce

#### Steamed Dumplings

Steamed Chinese chives and cabbage in pastry, served with a sweet and zesty soy sauce

#### Tempura Vegetables

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

#### Grilled Teriyaki Courgette

Special grilled courgette in Teriyaki sauce

### MAIN DISHES

#### Indonesian Curry

Rich curry with tofu and a variety of vegetables

#### Chilli and Garlic Aubergine

Fried aubergine with garlic, chillies and yellow beans in mushroom sauce

#### Sambal Tofu

Tofu tossed in Malaysian Sambal with fine beans, sprinkled with kaffir lime leaves and chillies

#### Steamed Jasmine Rice

Thai jasmine fragrant rice steamed to perfection

### FESTIVE DESSERTS

A platter 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.

