

FESTIVE MENU

- £35 -

Choose one item from each course:

- COMPLIMENTARY -

EDAMAME vg/gf

PRAWN CRACKER

sea salt

- BITS & BOBS -

GINGER CALAMARI

ginger, coriander

SOMTAM GF

green papaya salad, peanut, chilli tamarind & lime

CHICKEN SATAY GF

peanut sauce, cucumber salsa

GYOZA VEGETABLE vg

soya wasabi

PRAWN POMELO GF dried coconut, peanuts, lime, chilli coriander on shiso leaf

AVOCADO spicy mayo, avocado, spring onion

SALMON TARTARE

- MAIN -

PAD THAI PRAWN OR VEG

rice noodle, egg, tofu, beansprout, chive

SALMON

sesame spinach cucumber salad, honey ponzu

sun dried black bean, bamboo heart

served with jasmine rice

DUCK CURRY GF

lychee, aubergine, basil leaf served with jasmine rice

GINGER BEEF

onion, chilli, mushroom, onion, soy bean served with jasmine rice

AUBERGINE TOFU BLACK BEAN VG NASI GORENG

chilli jam, basil, chilli

- DESSERT -

ORANGE CAKE WITH COCONUTICECREAM VG

Please let us know if you have any allergies or intolerances. Discretionary service charge of 12.5% is included in your bill.

