

## FESTIVE MENU

- £40 -

Choose one item from each course:

- COMPLIMENTARY -

**EDAMAME** vg/gF

PRAWN CRACKER

sea salt

- BITS & BOBS -

GINGER CALAMARI

ginger, coriander

SALMON TARTARE

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

- MAIN -

PAD THAI PRAWN OR VEG

rice noodle, egg, tofu, beansprout, chive

**SALMON** 

sesame spinach cucumber salad, honey ponzu

**DUCK CURRY GF** 

lychee, aubergine, basil leaf served with jasmine rice

**GINGER BEEF** 

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

**NASI GORENG** 

chilli jam, basil, chilli

AUBERGINE TOFU BLACK BEAN vg sun dried black bean, bamboo heart served with jasmine rice

- 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.

