

£ 5 2 P E R P E R S O N

£ 5 9 P E R P E R S O N W I T H S U S H I

C H O O S E O N E D I S H F R O M E A C H S E C T I O N

S T A R T E R S



**DYNAMITE CAULIFLOWER (V)**

BATTER-FRIED CAULIFLOWER COATED WITH DYNAMITE SAUCE, FRESH SPRING ONION, CHILLIES



**PRAWN TEMPURA**

FRIED PRAWNS WITH SPICY MAYO & CHIVES



**CHICKEN KARRAGE**

CRUNCHY CHICKEN THIGHS COATED IN RED PEPPER HONEY GLAZED SAUCE

M A I N S



**LAMB CHOPS**

4PCS GRILLED LAMB CHOPS WITH KOREAN SPICY SAUCE



**VEGETABLE NOODLES (V)**

SEASONAL VEGETABLES WITH YAKISOBA SAUCE AND NOODLES



**GRILLED CHICKEN BREAST**

MARINATED CHICKEN BREAST WITH GREEN BEANS, SPICY BUTTER GARLIC SAUCE

S I D E S



**SKINNY FRIES WITH SEA SALT FLAKES**



**STICKY RICE (VG)**

SERVED WITH SESAME SEEDS

S U S H I



**VEGETABLE PHILADELPHIA MAKI (V)**

8PCS MANGO PIECES, CREAM CHEESE, AVOCADO, BLACK TRUFFLE



**KING PRAWN TEMPURA MAKI**

6PCS PRAWN TEMPURA, AVOCADO, SPICY MAYO, FUTOMAKI COATED WITH A CRUNCH & SWEET SOY

M O R O C C A N M I N T T E A T O F I N I S H