

CHRISTMAS DINNER MENU 2017

Starters

mixed hors d'oeuvres

*(consists of: tempura prawn, coconut chicken katsu,
tea glazed baby back ribs (g), chilli and pepper squid (g))*

Intermediate Course

crispy aromatic duck with pancakes, cucumber, spring onion and hoi sin sauce

Or

fried soft shelled crab with red chilli and curry leaf
(N.B: please choose either of the above intermediate dish)

Mains

Stir fry fillet beef with sake and red onion
Char grilled Iberico pork with Vietnamese dressing
Thai green chicken curry with aubergine and menma
Stir fry fine bean with dried shrimp and garlic
Thai fragrant rice

£27.95 per person

(minimum of two)

Please note that these dishes cannot be altered.

AQUA MENU

Starters

seafood mixed hors d'oeuvres

*(chilli and pepper squid (g), crayfish and vermicelli California rice rolls (g),
tempura prawn, crab & prawn katsu)*

Intermediate Course

fried soft shelled crab with red chilli and curry leaf
sliced pork salad with Vietnamese dressing

Main Course

chilli beef with scallions
Malaysian prawn curry
pan grilled fillet of sea bass with teriyaki sauce
stir fry monks vegetables (g)
Thai fragrant steamed rice

Desserts

(a selection of various desserts made by our chefs)

£33.95 per person

(minimum of two)

please note that these dishes cannot be altered

If you have any allergies or specific requirements, please notify a member of staff

(g) indicated gluten free