

SUMMER MENU 2017

Starters

mixed hors d'oeuvres
(chef's selection of five small eats)

Intermediate Course

crispy duck with pancakes
green leaf salad with miso dressing

Mains

stir fry black pepper beef
stir fry three style mushroom with pak choi
chicken in yellow bean sauce and pine nuts
Thai fragrant steamed rice
(a complimentary dish of stir fry prawn with xo sauce
will be added for four persons or more)

£28.95 per person

(minimum of two)

Please note that these dishes cannot be altered.

In the 1960's our parents, the Wing Cheungs, emigrated to East Anglia from Hong Kong. Our family has very strong ties with Suffolk, and Ipswich in particular, going back more than 30 years.

We're proud to take part in #SuffolkDay and celebrate all that's great about our county, by launching our "Summer Menu". This features two main courses* that use the very finest of Suffolk-produced meat and vegetables.

*Stir Fry Black Pepper Beef and Chicken in Yellow Bean Sauce and Pine Nuts.

AQUA MENU

Starters

seafood mixed hors d'oeuvres
(chilli and pepper squid, crayfish and vermicelli California rice rolls,
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
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