

WINTER MENU 2017/18

Starters

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

Intermediate Course

crispy duck with pancakes

Mains

sanbei fillet of beef and vegetables
chicken in yellow bean sauce and pine nuts
stir fried scallop with asparagus and cloud ear

(a complimentary dish of lamb cutlets with Vietnamese dressing will be added for four persons or more)

£28.95 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, 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