





BEAUJOLAIS DAY MENU 35.00

FOR THE TABLE

CRISPY WONTONS & POPPADOMS
Spiced coconut yoghurt dip VG

STARTERS

CUCUMBER & AVOCADO SUSHI ROLL VG

PRAWN HAR GOW DUMPLINGS Steamed & sesame crusted fragrant ponzu & chives Please choose one of the starters

CRISPY DUCK SPRING ROLLS Pickled cucumber | hoisin sauce

SEARED BEEF TATAKI
Crispy shallots | spring onion
& ponzu dressing

TERIYAKI CHICKEN YAKITORI (3) Sweet soy glazed chicken skewers

MAINS =

MASSAMAN LAMB Slow-braised lamb curry cashew nuts & coconut

KERALAN CHICKPEA & SHISHITO PEPPER CURRY Pak choi | green pepper VG Please choose one of the mains

SALT & PEPPER BEEF (190GM 6.50Z) Ginger noodles cashews & chives (£2.50 supplement) TIGER PRAWN RENDANG Indonesian spiced curry turmeric | lemongrass | ginger | chilli

CHAR SIU BARBEQUE GLAZED PORK BELLY Toasted sesame | ichimi spice & smokey bbq dressing



STEAMED RICE & WOK FRIED GREENS chilli | ginger | crispy shallots VG

DESSERTS

ADD DESSERT FOR ADDITIONAL 5

SOFT SERVE ICE CREAM Mango sauce | coconut V

DOUGHNUTS
Warm passion fruit & coconut doughnuts
yoghurt dipping sauce V

COCONUT PANNA COTTA Pineapple | passion fruit toasted coconut & pandan VG



for allergen and nutritional info please scan QR code T&Cs: Please always inform your server of any allergens or intolerances before placing your order. Not all ingredients are listed on the menu, and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request however we are unable to provide information on other allergens. A discretionary optional service charge of 12.5% will be added to your bill.



