



NEW YEARS EVE MENU 2025 VEGAN & VEGETARIAN MENU

£110 PER PERSON - INDIVIDUAL PLATES

A GLASS OF DOM PERIGNON VINTAGE 2013 CHAMPAGNE WITH CRISPY TOFU & KIMCHI MAYO

RAINBOW VEGETABLE FUTOMAKI ROLL (5) VG
KING OYSTER & SHIITAKE GYOZA I SPICY YUZU DRESSING
BLACK TRUFFLE & CORIANDER VG

SATAY AUBERGINE SKEWERS I POMEGRANATE & HERB SALAD VG
POPCORN CAULIFLOWER I GOCHUJANG GLAZE VG

SPICED TOFU & SWEET POTATO MASSAMAN CURRY JASMINE RICE | PARATHA BREAD VG

DARK CHOCOLATE ORANGE CHEESECAKE VG
PLANT BASED | CARDAMOM BISCUIT CRUMB | MANGO SORBET

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T&Cs: Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes. Detailed allergen information is available on request and allergen charts can be found at the waiters stations or your waiter can bring you a copy. Consuming raw or undercooked meals may increase your risk of foodborne illness.

A discretionary optional service charge of 12.5% will be added to your bill.