

For your Information



- Bookings Essential.
- Minimum of four persons.
- All dishes will be served in the centre of the table.
- This menu will be served from Monday 24th November to Monday 29th December 2014
- If you have any dietary requirements please inform us and we will be happy to help.
- For all large party bookings, (8+ persons) a non refundable £10 deposit per person will be necessary to confirm the table. All deposits are deducted from the final bill on the night.
- A discretionary service charge of 10% will be added to the final bill for tables 8 and over



Christmas Party Menu



The menu

£22.40 per person



STARTERS

- Japan Beef Tataki - Chargrilled rare sliced Sirloin with onion ponzu and garlic chips
- Malaysia Bang Bang Chicken
Shredded breast of chicken with peanut butter, topped with crispy potatoes strips and chopped parsley served on mini toast
- Sichuan Crispy Squid with a Sichuan peppercorn dressing
- Japan Crunchy Salad rolls
With asparagus, sugar snap peas, served with a goma sesame dressing

MAINS (3 dishes to be served)

Choose a Sizzling Teppan to be served with finely-chopped parsley, cumin, coriander, minced garlic, olive oil and lime juice.

Either

- a) Mixed Seafood – prawns, mussels, squid
- b) Sliced Yorkshire Sirloin with onions

- Thai Seabass fillets rolls filled with enoki, shitake mushrooms steamed with Thai birds eye chilli and lemon juice
- Thai Lamb Massamam
A mild rich coconut cream curry with lamb and cooked with potatoes and crushed peanuts

To be served with

- Stir fried egg noodles with beansprouts & a touch of soy
Egg fried rice
Steamed Rice
Teppan Japanese salad

DESSERT

Christmas Dessert Tasting Plate
with Christmas pudding
icecream, Vanilla cheesecake with strawberries and white chocolate and our Portuguese Egg Tarts

