

V a l e n t i n e ' s M e n u

3 course meal £55 per person

A GLASS OF PROSECCO OR NON ALCOHOLIC BEVERAGE ON
ARRIVAL

first

wasabi king prawn

JUICY KING PRAWNS DRESSED IN OUR FAMOUS JAPANESE
WASABI DRESSING

satay mock chicken (v)

GRILLED CHICKEN SKEWERS FLAVOURED WITH AROMATIC
SOUTHEAST ASIAN SPICES AND HERBS

salt & pepper squid

SERVED WITH FRESH CUT SPRING ONION AND RED CHILLI

freshly made vegetable spring roll (ve)

BLACK FUNGUS, CABBAGE, CARROT AND GLASS NOODLES

second

seafood vegetable wrap

FINELY CHOPPED KING PRAWNS, SCALLOP, BABY CORN,
CARROT, MUSHROOMS AND FINE BEANS SERVED WITH
CHICORY LEAVES

or

vegetable wrap (ve)

FINELY CHOPPED SHIMEJI MUSHROOMS, BABY CORN, CARROT
AND FINE BEANS SERVED WITH CHICORY LEAVES

third

deep fried king prawns

SERVED IN MONGOLIAN SAUCE

stir-fry sirloin beef

WITH ASPARAGUS IN SZECHUAN SAUCE

stir-fry mock chicken (v)

IN BLACK PEPPERCORN SAUCE

tender stem broccoli (ve)

SERVED WITH SHIMEJI MUSHROOMS

fragrant egg fried rice (v)/steam rice (ve)

A CHOICE OF OUR EGG FRIED RICE OR OUR JASMINE
STEAMED RICE

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. PLEASE ASK A MEMBER OF STAFF FOR MORE DETAILS OF THE INGREDIENTS. PRICES ARE VAT INCLUSIVE . A DISCRETIONARY 12.5% SERVICE CHARGE TO BE ADDED TO THE BILL . (V) VEGETARIAN . (VE) VEGAN .

