



VALENTINE'S TASTING MENU

passionate. asian. dishes.



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TO BEGIN

Thai Shrimp Crackers
Sweet chilli dip (CR,SD)

PAD MIXED STARTERS

Chicken Gyoza (W,S,SD,SE)
Prawn Money Bags, Japanese Lemon Mayonnaise (CR,W,SD,E)
Mussels in a Fragrant Spicy Tom Yum Broth (M,F,CR)
Roasted Duck Wraps
Chinese pancakes, cucumber, spring onion, Peking sauce (W,SD,S,SE)

MAIN

Sirloin Steak, Black Peppercorn Sauce (W,C,SD)
Chicken Massaman (SD,S,CR)
Seared Sea Bass, Soy Dressing, Herb Salad (F,S,W)
Garlic & Soy Wok Fried Asian Greens (V,S,W)
Salt & Pepper Potatoes (V,SD)
Jasmine Rice (V)

DIM SUM DESSERTS

Passion Fruit & Mango Mochi 🍓 (V,CN,S)
Tonka Bean Crème Brulée, White Chocolate Raspberry Sable (D,E,S,W)
Mini Asian Pear Sticky Toffee Pudding (V,D,W,SD,S,E)

A discretionary 10% service charge will be added to your bill.

Please advise us of any food allergies. Whilst every care is taken, we cannot guarantee that our kitchens are an allergen free environment, nor can we guarantee the processes used by our ingredient manufacturers.

Gluten Allergy: (B) Barley, (O) Oats, (R) Rye, (SP) Spelt, (W) Wheat

Nut (Tree Nut) Allergy: (A) Almonds, (BN) Brazil nuts, (CN) Cashew nuts, (H) Hazelnuts, (PS) Pistachios, (PN) Pecan nuts, (WN) Walnuts

Other Allergy: (C) Celery, (CR) Crustaceans, (D) Dairy/milk, (E) Eggs, (F) Fish, (L) Lupin, (M) Molluscs, (MU) Mustard, (P) Peanuts, (SE) Sesame seeds, (S) Soya, (SD) Sulphur dioxide

Lifestyle: 🍓 Plant-based, (V) Vegetarian