

NEW YEAR'S EVE BANQUET

£65.00

per person – 1st sitting

(5.00pm – 8.00pm)

Glass of fizz on arrival)

£75.00

per person – 2nd sitting

(8.30pm – finish. Live vocalist throughout the night. Glass of fizz on arrival and another to bring in the New Year)

APPETISER PLATTER

VIETNAMESE SQUID CAKE

(Traditional street food dish from Quang Ninh Province of Vietnam.

Diced minced squid, finely ground pork, garlic, scallion stalks and shallots deep fried until golden brown & served with a sweet chilli dipping sauce)

WEeping TIGER SKEWER

(Marinated sirloin steak slices doused in a traditional Thai sauce of garlic, chillies, coriander, shallots and soy sauce)

DEEP FRIED OYSTERS

(Fresh oysters deep-fried in a light tempura batter served with wasabi mayonnaise)

WILD BETEL LEAF BEEF WRAP

(Succulent marinated beef slices in oyster sauce, sautéed lemongrass, shallots, minced garlic, black pepper wrapped in wild Betel leaf and char grilled served with a sweet & sour dipping sauce)

AROMATIC CRISPY DUCK

(Served with pancakes, leeks, cucumber and Hoi Sin sauce)

MAINS

FLAMBE TIGER PRAWNS

(Fresh whole tiger prawns in a mango & caramel aromatic sauce)

MASSAMAN LAMB SHANK

(Slow cooked lamb shank in a creamy Thai aromatic sauce with pumpkin & broccoli)

CHICKEN HOLY BASIL

(Thai street food favorite made with sliced chicken breast stir-fried with Thai chillies, oyster sauce, light soy sauce, garlic and Thai Holy Basil)

BEEF SIRLOIN WITH PANANG SAUCE

(Sirloin steak doused in a traditional Malaysian curry sauce of coconut milk, sweet basil leaves kaffir lime leaves, lemongrass & coriander)

DESSERT

LEMONGRASS CHEESECAKE

(Lemongrass flavored cheesecake served with stem ginger ice cream)

For special dietary requirements or allergy information, please speak with our staff before ordering. Although we endeavor to do so, we cannot guarantee that any of our dishes are allergen free due to possible cross contamination in our kitchen environments.