

**£ 5 2 P E R P E R S O N**

CHOOSE ONE DISH FROM EACH SECTION

**STARTERS**



**DYNAMITE CAULIFLOWER (V)**  
BATTER-FRIED CAULIFLOWER  
COATED WITH DYNAMITE SAUCE,  
FRESH SPRING ONION, CHILLIES



**PRAWN TEMPURA**  
FRIED PRAWNS WITH SPICY MAYO &  
CHIVES



**CHICKEN KARRAGE**  
CRUNCHY CHICKEN THIGHS  
COATED IN RED PEPPER HONEY  
GLAZED SAUCE

**MAINS**



**LAMB CHOPS**  
4PCS GRILLED LAMB CHOPS WITH  
KOREAN SPICY SAUCE



**VEGETABLE NOODLES (V)**  
SEASONAL VEGETABLES WITH  
YAKISOBA SAUCE AND NOODLES



**GRILLED CHICKEN BREAST**  
MARINATED CHICKEN BREAST WITH  
GREEN BEANS, SPICY BUTTER  
GARLIC SAUCE

**SIDES**



**SKINNY FRIES WITH SEA  
SALT FLAKES**



**STICKY RICE (VG)**  
SERVED WITH SESAME SEEDS

**SUSHI**



**VEGETABLE PHILADELPHIA  
MAKI (V)**  
8PCS MANGO PIECES, CREAM  
CHEESE, AVOCADO, BLACK  
TRUFFLE



**KING PRAWN TEMPURA MAKI**  
6PCS PRAWN TEMPURA, AVOCADO,  
SPICY MAYO, FUTOMAKI COATED  
WITH A CRUNCH & SWEET SOY

MOROCCAN MINT TEA TO FINISH