

Festive Dinner Menu

For reservations please call 0141 332 6668

Served from 1st to 31st December

For a minimum of two guests

Xmas Dinner

£42 per adult

£22 per child

Xmas Day

served from 1.30pm to 6.00pm

£49 per adult

£22 per child

A £10.00 per person non-refundable deposit is required per booking.

Please let us know of any allergy requirements

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STARTER

DIM SUM PLATTER ^(S)

xo scallop dumpling, prawn har gau, chilli salt & pepper squid, chicken & lemongrass dumpling, pork & chive wor tip

(vegetarian option available)

SECOND COURSE

AROMATIC DUCK & PANCAKES

served with baby leeks, cucumber & hoi sin sauce

(vegetarian option available)

Drinks are extra as priced

(s) spicy (v) suitable for vegetarians (n) contains nuts

MAIN COURSE

All served with steamed jasmine rice or fried rice

FESTIVE SEAFOOD MEDLEY

flash-fried monk fish, scallops, tiger prawn, enoki mushrooms, sugar snaps, cooked in garlic & shaoxing wine sauce

RIB-EYE BEEF TERIYAKI

wok-fried with asparagus, fine beans, red onions, cooked in tokyo teriyaki sauce

MALAY SPICY SAMBAL CHICKEN ^(S)

cooked in a chilli sambal paste with tenderstem broccoli, ginger, chilli & shallots, served in a claypot

LAMB SHANK MUSSAMAN ^{(S) (N)}

thai mussaman curry cooked with pak choi, salsify & brussel sprouts, topped with crushed peanuts & lotus crisps

FESTIVE VEGETABLE MEDLEY

vegetable three ways -

• korean bbq tofu

• mussaman curry with salsify, butternut squash & aubergine

• crispy pi-pa tofu patties

DESSERTS

CHRISTMAS PANNA COTTA

spiced panna cotta with rum, raisins, nutmeg & cinnamon

LEMON & RASPBERRY CHEESECAKE

creamy lemon cheesecake filled with raspberry sauce

BANANA FRITTER

coconut battered banana, golden syrup, sesame seeds & vanilla ice cream

CHOCOLATE MOUSSE

dark chocolate, hazelnut candies & rice krispies

DEEP FRIED ICE CREAM

vanilla ice cream inside a crispy coconut ball, with chocolate sauce, golden syrup & mixed berries

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COFFEE OR TEA WITH MINCE PIE