

Festive Dinner Menu

For reservations please call 0141 332 6668

Served from 1st to 31st December

(except Christmas Day)

Festive Dinner

For a minimum of two guests

45 per adult

22 per child

(age 12 & under)

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

prawn har gau, crab meat & chive,
chicken bon bon, shanghai dumpling

(vegetarian option available)

SECOND COURSE

AROMATIC DUCK & PANCAKES

served with baby leeks, cucumber & hoisin 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 egg fried rice

FESTIVE SEAFOOD MEDLEY ^(S)

monk fish, scallops, tiger prawn,
mushroom, malay chilli sambal sauce,
shimeji mushroom

RIB-EYE BEEF TERIYAKI

asparagus, fine beans, red onions,
tokyo teriyaki sauce

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

thai massaman curry, pak choi,
salsify, brussel sprouts, peanuts

SANBEI CHICKEN ^(S)

ginger & sweet basil, eringi mushroom,
brussel sprouts

FESTIVE VEGETABLE MEDLEY

asian yam croquette, homemade morinaga tofu,
eringi mushroom, broccoli, butternut squash emulsion

DESSERTS

MANDARIN & GINGER CHEESECAKE

oriental sweet ginger, mandarine napoleon,
irn bru jelly

CHRISTMAS PANNA COTTA

rum, raisins, nutmeg, cinnamon,
toffee cinder honeycomb

BANANA FRITTER

crusted coconut battered, golden syrup,
vanilla ice cream

CHOCOLATE MOUSSE

dark chocolate, hazelnut candies, rice krispies

DEEP FRIED ICE CREAM

crispy coconut coating, chocolate sauce,
mixed berries

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COFFEE OR TEA WITH CHOCOLATE