

Festive Lunch Menu

For reservations please call 0141 332 6668

Served from 1st to 31st December

(except Christmas Day)

2 Courses

17.50 per person

3 Courses

22.50 per person

served from 12 noon to 2.30pm

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

PULLED DUCK & KIMCHI MISO BROTH (V OPTION)

preserved mustard greens, bamboo shoots,
shitake mushrooms, goji berries

STEAMED MINI DIM SUM PLATTER (V OPTION)

prawn har gau, crab meat & chive,
salmon & saffron dumpling

SATAY CHICKEN LOLLIPOPS (S) (N)

peanuts, honey & coconuts

OPIUM RIBS NO.2

yuzu & mandarin sauce

BUTTERNUT SQUASH DUMPLING (V) (N)

courgette, shimeji mushroom, pine nuts, kung pao sauce

MAIN COURSE

KOREAN BBQ CHICKEN (V OPTION)

pan fried chicken breast, mixed pepper, red onion,
korean bbq sauce, jasmine rice

CHILLI SALT & PEPPER PORK (S) (V OPTION)

sichuan salt, chilli, garlic, pak choi, jasmine rice

MUSSAMAN BEEF CURRY (S) (V OPTION)

slow cooked beef shin, broccoli, carrots,
thai curry, jasmine rice

KUNG PAO HADDOCK (S) (V OPTION)

punchy hot & sweet sauce, bell peppers, chilli,
onions, jasmine rice

TIGER PRAWNS & BROCOLLI (V OPTION)

ginger, garlic, oyster sauce, fried soft noodles

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

Drinks are extra as priced

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