

Pre-Theatre Menu

Served All Week

5.00pm to 6.30pm

Tables may need to be returned by 7.30pm

Please let us know of any allergy requirements

2 Courses £17.80

3 Courses £22.80

STARTERS

CHICKEN & KIMCHI MISO BROTH ^(V OPTION)

shredded chicken, preserved mustard greens, bamboo shoots, shitaki mushrooms & goji berries

HAR GAU

steamed dumpling with king prawn & bamboo shoots in a spinach pastry

CHICKEN & LEMONGRASS DUMPLING ^(S)

crispy fried dumpling with chicken, red onion, fine beans, lemongrass, chilli & red curry paste

CHILLI SALT & PEPPER SQUID ^(S)

seasoned squid in a crispy coating of sichuan salt, chilli, shallot & pepper

BUTTERNUT SQUASH DUMPLING ^{(V) (S) (N)}

pan seared dumpling with butternut squash, courgette, enoki mushrooms, chinese chive, pine nuts & kung pao sauce

MAIN COURSES

VIETNAMESE LEMONGRASS CHICKEN ^(S)

flash fried in a spicy paste of garlic, turmeric, chilli & lemongrass with asparagus & sugar snaps, served with steamed jasmine rice

SICHUAN SLOW COOKED BEEF ^(S)

spicy beef shin slow braised with sichuan chilli bean sauce & sichuan peppercorn, cooked with broccoli & carrots, served with steamed jasmine rice

KOREAN BBQ PORK

wok-fried loin of pork with mixed pepper, red onion & sesame seeds in korean bbq sauce, served with steamed jasmine rice

THAI RED CURRY TIGER PRAWN ^{(S) (V OPTION)}

broccoli florets, fine beans, courgette, cherry tomatoes & sweet basil, served with steamed jasmine rice

ATLANTIC HADDOCK

IN BLACKBEAN SAUCE ^(V OPTION)

simmered in a garlic blackbean sauce with bell peppers, fine beans & onion, served with steamed jasmine rice

(S) spicy (N) contains nuts (V) & (V OPTION) suitable for vegetarians

DESSERTS

LEMON & RASPBERRY CHEESECAKE

creamy lemon cheesecake filled with raspberry sauce

PINA COLADA PANNA COTTA

mahiki rum, pineapple, coconut & matcha coral sponge cake

BANANA FRITTER

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

CHOCOLATE MOUSSE

dark chocolate, hazelnut candies & rice krispies

AFTER SEVEN

dessert tipple of tia maria, baileys, crème de menthe & cream

EXTRAS

Please ask a member of staff for coffees, teas or dessert tipples

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