

# A Taste of the Orient

## SOUP

- Miso soup
- Crab leg and sweetcorn
- Tom yam soup with chicken or tiger prawn
- Wonton soup
- Carrot and kaffir lime leaf broth with shrimp and asparagus

## STARTER

- Steamed or pan fried dumplings with ginger and chilli soy dipping sauce
- Assorted dim sum with dips
- Fragrant lump crab cakes with sweet chilli mayonnaise
- King crab legs with wasabi mayonnaise
- Thai tiger prawn or chicken glass noodle salad
- Sesame-crust rare ahi tuna chunks with a wasabi mayonnaise dip
- Vietnamese ahi tuna rice-paper rolls with fresh herbs and dipping sauce
- Yakatori chicken bamboo skewers
- Edamame bean with sea salt or Asian dressing
- Tiger prawn, beef or chicken satay

## SUSHI & SASHIMI

We supply assorted sushi and sashimi with pickled ginger, soy sauce, and wasabi

## MAINS

- Seared salmon, bok choy, chilli, and lime
- Ginger pork medallions with lemongrass and chillies with shitakes
- Yakiniku barbeque beef with watercress
- Lemongrass chicken pad thai
- Beef in oyster sauce with spring onion
- Black cod with miso (24hrs notice)
- Pan fried seabass with mango, noodle salad and spicy dressing
- Teriyaki chicken, beef or jumbo shrimp with sliced courgette
- Steamed herb infused red snapper with chilli, ginger and tomato relish
- Steamed cod with ginger, spring onion and crispy garlic slivers
- Thai yellow curried lobster with jasmine rice and fresh basil
- Thai green curried chicken, beef or jumbo shrimp with jasmine rice
- Vegetables in a spicy coconut broth
- Seared king crab legs with 'to ban jan' sauce
- Slow roast Asian pork belly on noodles



# A Taste of the Middle East

## SOUP

- Lentil and coriander soup
- Spinach and lamb soup
- Harira

## STARTER

- Cold Mezze – a full selection of appetisers
- Hommus
- Moutabel
- Hot Mezze – Kofta Kibbeh, Fataya, Falafel, Samosa
- Grilled haloumi cheese with beetroot and cucumber salad
- Lebanese salad
- Cheese or spinach fataya
- Tabouleh salad (*illustrated*)
- Fattouch salad with pomegranate seed and flat bread crispy croutons

## MAINS

- Lamb, eggplant and prune tagine with saffron orzo
- Marinated lemony tiger prawn kebabs with almond coriander couscous
- Koosa mahshi – stuffed courgettes in tomato sauce
- Moroccan chicken served with chargrilled vegetable couscous, mint and harissa
- Djaj mtabbel – lemon spicy chicken
- Lamb kapsa – lamb leg served with spicy rice
- Samak bi sabanikh – red snapper with wilted spinach
- Spiced lebanese lamb chops
- Malfoof – lamb stuffed cabbage rolls in tomato sauce
- Circassian chicken with chickpeas and spinach
- Red snapper with tahini sauce
- Spicy tomato coriander prawns and basmati rice

## DESSERTS

- Figs in honey with yogurt and cardamon spiced nuts
- Baklava
- Rice pudding with cardamom and rose water
- Milk pudding with mango
- Um Ali

