

New Year's Eve Menu

1st seating 4:30pm - 7 pm £50pp (3 courses) & includes a glass of bubbly

New Years Eve 7.30 pm - 9:30pm £60 pp (3 courses) & includes a glass of bubbly

STARTERS

Choose 1

Crispy Chicken Gyoza

Dumplings stuffed with chicken

Prawn Tempura

Coated in classic light batter & deep fried

Chicken Yakitori

Tender smoky chicken skewers

Crispy Veg Gyoza

Dumpling stuffed with vegetables

Vegetable Spring Rolls

Crispy fried pastry rolls served with sweet chilly sauce

California Maki

Crab Stick, avocado, cucumber, mayo and tobiko

Tori Age Roll

Katsu Chicken, spicy mayo, avocado, crispy onions & sesame seeds

Salmon Kawa Maki

Stir fried salmon skin, sesame seeds & teriyaki sauce

Tempura Maki

Deep fried crispy prawn, avocado, fried temoura batter & teriyaki sauce

The Vegan

Avocado, cucumber & mango

MAIN COURSE

Choose 1

All grilled on a hot iron plate with seasoned vegetables and egg fried rice

MEAT

Chicken

Rib Eye

Lamb

Duck

SEAFOOD

Salmon

Prawn

Seabass

Tilapia

VEGAN

Plant Based Chicken

Fresh Tofu

Additional Surcharge for following proteins-

Scallops - £10

Lobster- £20

Australian Wagyu-£50

Japanese Wagyu - £65

DESSERT £7.50

Espresso Praline Caramel Mousse

Chocolate & Miso Caramel Tart

Banoffee Pie

 vegetarian  vegan  gluten free  spicy * can be modified on request

10% discretionary service charge added to the bill | Please inform us of any allergies, intolerances, or dietary requirements you may have.