

ORIENTAL TASTING EXPERIENCE

Saturday 20th June 6.30pm

An elegant six-course journey through the flavours of East & South-East Asia, carefully curated to showcase refined, regional dishes with contemporary presentation.

Course One - China

Pork & Ginger Dumpling

Delicately spiced pork dumpling, served in a fragrant soy, lime & aromatic broth

Course Two - Japan

Seared Tuna Yakatori

Lightly charred tuna skewer with pickled mooli, ginger salad & sesame dressing

Course Three - Thailand

Royal Pad Thai

King prawns, wok-tossed rice noodles, tamarind glaze, bean sprouts, roasted peanuts & fresh lime

Course Four - Indonesia

Nasi Goreng

Indonesian- style Jasmine fried rice with sweet chilli, garlic crisps & a fried egg

Course Five - Malaysia

Malaysian Yellow Curry

Slow cooked chicken in a rich yellow coconut curry, served with warm Malaysian flatbread

Course Six - South Korea

Lychee & Mango Finale

Silken lychee mousse paired with vibrant mango sorbet, served with a mango sorbet

£50 per person

£10 deposit PP required upon booking

Limited availability - advance booking essential