

GRADUATION

Menu

AVAILABLE JUNE | JULY

2 COURSES £25
3 COURSES £30 PER PERSON

Includes a complimentary glass of
Moët & Chandon champagne
for the Graduate

STARTER

Guests receive all dishes to share as a platter

SATAY KAI

Thai grilled Marinated Chicken Skewers, served with a rich creamy peanut sauce.

DRAGON ROLL TORPEDO SUSHI MAKI

The roll is wrapped in seasoned Japanese rice with chilli and sesame. Filled with crispy prawn tempura, buttery avocado, sweet radish pickle and topped with tobiko fish roe.

TIBETAN MOMO DUMPLINGS V

Crispy pastry parcels with vegetable filling tossed in a tangy soy based sauce, 5 pieces.

BEEF MASSAMAN DUMPLINGS

Thai style dumplings. Slow-cooked beef infused with Massaman curry, wrapped in crispy parcels. 5 pieces

MAIN COURSE

Guests receive all dishes to share

CHICKEN GREEN CURRY WITH JASMINE RICE

Flavoursome Thai curry with coconut milk, bamboo shoots, Thai chillies and kaffir lime leaves

SLOW BRAISED LAMB BIRIYANI

A deeply flavourful and tender dish with succulent Lamb, slow-cooked with a blend of aromatic.

DRUNKEN NOODLES WITH CHICKEN SATAY DUMPLINGS

Chicken satay dumplings cooked with Udon Japanese style noodles tossed in aromatic soy sauce, hot and spicy Thai herbs & sweet basil.

DUM ALOO V

Rich cream sauce spiced with Indian spices and served with fried baby potatoes, fried onions, red chilli and coriander.

DESSERT

Served Individually

Warm Chocolate Fondant

Served with Thai Milk Tea Ice-cream



Graduation

Where wisdom
meets taste.

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Celebrate your
next chapter!

