

## WINTER 2009 MENU

DINNER: £25 (two courses); £29 (three courses) inc 15% VAT  
A discretionary 15% service charge will be added to your bill

Bread offering selection and canapés

### STARTERS

Burnt garlic, pumpkin and turmeric leaf soup; Korean pepper oil

Jasmine tea-braised poussin, tahini sauce; fresh ginger chutney

Stir fried frog legs with ginger, galangal and XO sauce (£2 supplement)

Tender calamari satay; pickled water chestnuts; Thai chilli and cucumber dip

Fish balls, silk tofu and okra soto; sweet and spicy soy

Taro and Chinese celery cake; coconut granules and lime relish (veg)

Steamed sweet corn & red curry custard; lotus root crisps (veg)

### INTER – COURSE (£2.80 supplement)

Lemongrass and ginger granita

Hibiscus tea and brown sugar granita

### MAIN COURSES

Mutton kofte in korma curry; satsuma skin pilau; bean sprout rojak

Sea bass fillet curry with sour mango; bell pepper sambal;  
lotus leaf rice parcel

Roast fillet of ostrich; peanut & Szechuan peppercorn sauce;  
compressed rice (£3 supplement)

Pigeon & plum hot pot; spiced congee; mooli som tam

Pan-fried calves' liver; green curry sauce; cumin & honey-roasted sweet  
potato

Roast aubergine teriyaki; Indonesian uduk rice; spinach urab;  
stir-fried shitake mushroom (veg)

Potato, cherry tomato & coriander curry; celeriac & harissa mash;  
Asian herb salad (veg)

## DESSERTS

Pandan sponge and butter pudding; green tea ice cream

Caramelised banana with star anise & black pepper; oolong tea ice cream

Mascarpone-filled cinnamon pancake; longan & mint salsa

Coffee & burnt sugar cake; toffee cream