



Ten Plate

50 per person | minimum two people per set menu (classic or vegetarian)

CLASSIC

CRISPY SEAWEED GF

KING PRAWN TEMPURA tempura dipping sauce

COTSWOLD CHICKEN SATAY ajard cucumber relish, peanut dipping sauce

CRISPY GRESSINGHAM DUCK SALAD white onion, red onion, celery, roasted cherry tomatoes, coriander, coconut, chilli paste

CHARGRILLED LAMB CUTLETS long beans, garlic, chilli, black pepper sauce

STEAMED SEA BASS FILLETS ginger, shiitake, spring onion, premium light soy sauce

BLACK ANGUS BEEF PANANG CURRY chargrilled baby courgettes, lychees, cherry tomatoes, grapes GF

CHOI SUM light premium soy

BEANSPROUTS braised garlic cloves GF

STEAMED JASMINE RICE GF

VEGETARIAN

CRISPY SEAWEED GF

CRISPY RICE PAPER VEGETABLE SPRING ROLL hoi sin dipping sauce

SHIITAKE, BUTTON AND CHESTNUT MUSHROOM SATAY ajard cucumber relish, peanut dipping sauce

GREEN PAPAYA SALAD long beans, cherry tomatoes, physalis, chilli, garlic, peanuts, fresh lime GF

CHARGRILLED EGGPLANT black bean sauce

VEGETABLE PAD THAI peanuts, egg, tamarind, beansprouts, spring onion

MIXED VEGETABLE PANANG CURRY chargrilled baby courgettes, lychees, cherry tomatoes, grapes GF

CHOI SUM light premium soy

BEANSPROUTS braised garlic cloves GF

STEAMED JASMINE RICE GF

GF adaptable for gluten-free

Some dishes contain ingredients that are not specified in the description, guests with allergies please speak to your server to discuss allergens. Unfortunately, we are unable to guarantee the absence of nuts in our kitchen. Although thorough precautions are taken, fish may contain bones. Prices inc VAT | exclude a discretionary 13.5% service charge.