



# 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 arjad cucumber relish, peanut 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

GRASS-FED BLACK ANGUS BEEF PANANG CURRY 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 hoisin dipping sauce

SHIITAKE, BUTTON AND CHESTNUT MUSHROOM SATAY arjad 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

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**

**PB** plant based | **GF** adaptable for gluten-free | **WB** wellbeing dish

Some dishes contain ingredients that are not specified in the description, guests with allergies please speak with your server to know about allergens.

Unfortunately, we are unable to guarantee the absence of nuts in any of our dishes.

Prices include VAT | Exclude discretionary 13.5% service charge added to your final bill.