# A-LIST NEW YEAR'S EVE

# THE CRAZY BEAR BEACONFIELD THAI RESTAURANT

£175.00 PER PERSON INCLUDES A GLASS OF CHAMPAGNE ON ARRIVAL

## CLASSIC

#### AMUSE-BOUCHE

STEAMED HAND DIVED KING SCALLOP SERVED IN THE SHELL sturia aquitaine sturgeon caviar STARTER

ATLANTIC NATIVE LOBSTER egg noodles and red habanero

#### MAINS TO SHARE

CHARGRILLED BLACK PEPPERED LAMB CUTLETS long beans, garlic, chilli and black pepper sauce RED GRESSINGHAM DUCK BREAST CURRY cherry tomatoes, green and red grapes, pineapple,

luchees and basil

GRILLED BLACK COD marinated in miso and sake

WHITE CRAB AND SHRIMP FRIED RICE (GF)

BABY PAK CHOI (V)

DESSERT

TROPICAL FRUIT SALAD lychee granita, passionfruit and banana sorbet (V) (GF)

## VEGETARIAN

#### AMUSE-BOUCHE

HOT AND SOUR SOUP fresh premium japanese mori-nu tofu, peas, bamboo, egg white, shiitake mushrooms and chillies (V)

#### STARTER

ASSORTED STEAMED DIM SUM shiitake chive & carrot, crystal, bamboo & taro (V)

#### MAINS TO SHARE

PAD THAI STIR FRIED MOODLES beansprouts, shallots and pickled white radish (V) (GF)

MASSAMAN VEGETABLE CURRY roasted peanuts, isle de noir potatoes, onion and crispy

shallots (V) (GF)

STEAMED JASMINE RICE (V) (GF)

BABY PAK CHOI (V)

DESSERT

TROPICAL FRUIT SALAD, passionfruit and banana sorbet (V) (GF)

PLEASE NOTE THIS IS A SHARING MENU. MINIMUM TWO PEOPLE PER MENU.

This is a sample menu - dishes and prices may vary.

(V) vegetarian I (VG) vegan I (GF) adaptable for gluten-free

Some dishes contain ingredients that are no specified in the description, guests with allergies should be aware of this risk. Please speak to your server if you wish to know more about our ingredients or if you wish to discuss allergens. Unfortunately, we are unable to guarantee the absence of nuts in any of our dishes. Please note that although thorough precautions have been made, game birds may still contain lead shot, and fish may contain bones. Prices include VAT. A discretionary 13.5% service charge will be added to your bill.