



M I Z U 
PAN ASIAN RESTAURANT

NEW YEAR'S EVE MENU

COCKTAIL & CANAPÉS



MIZU AMUSE BOUCHE



CHEF'S SUSHI

rainbow dragon roll, cucumber, avocado, Salmon, tuna, Japanese mayo // Harmony sushi, salty and sweet deep-fried bean curd and sushi rice, wasabi, pickled ginger



KING PRAWN & CORN EGG DROP SOUP

traditional Cantonese flavours, a twist on the classic egg drop soup



OKONOMIYAKI

Japanese savoury pancake, cabbage, shredded duck, okonomiyaki sauce, Japanese mayonnaise



CUMIN ROASTED SHETLAND SCALLOP

wambatu moju (spicy Sri Lankan egg plant pickle), bok choy



CHINESE STYLE BEEF & PEPPER IN BLACK BEAN SAUCE

Himalayan 28-day salt aged Lakeland beef fillet, caramelised chilli, mix bell peppers, water chestnuts, sticky rice or noodles

OR

SALMON KARE-KARE

mild Filipino curry, salmon, coconut milk, peanut butter, string beans, coriander, pickled ginger, sticky rice or canton noodles



VIETNAMESE CHE DAU TRANG

creamy, sweet milk rice pudding, Black eye peas, saffron, pistachio cake, vanilla, pistachio ice cream

OR

JAPANESE CHOCOLATE PLATE

Japanese nama chocolate tart, Japanese chiffon cake, orange & shiso, white chocolate ice cream

Call 017687 77285 to book a table
SEVEN COURSES
£73.95



M I Z U 
PAN ASIAN RESTAURANT

**NEW YEAR'S EVE
VEGAN MENU**

COCKTAIL & CANAPES



AMUSE BOUCHE



CHEF'S SUSHI

rainbow dragon roll, cucumber, avocado, pickled red peppers // Harmony sushi, salty and sweet deep-fried bean curd and sushi rice, wasabi, pickled ginger



TOFU & CORN SOUP

traditional Cantonese flavours, a twist on the classic egg drop soup



OKONOMIYAKI

Japanese savoury pancake, cabbage, shredded duck, okonomiyaki sauce, Japanese mayonnaise



CUMIN ROASTED SWEET POTATO

wambatu moju (spicy Sri Lankan egg plant pickle), bok choy



FRIED EGG PLANT KARE-KARE

mild Filipino curry, coconut milk, peanut butter, string beans, coriander, pickled ginger, sticky rice or canton noodles



VIETNAMESE CHE DAU TRANG

creamy, sweet soy milk rice pudding, Black eye peas, saffron, pistachio cake, vanilla, pistachio ice cream

OR

JAPANESE VEGAN CHOCOLATE PLATE

Japanese nama chocolate tart, Japanese chiffon cake, orange and shiso, white chocolate

Call 017687 77285 to book a table
**SEVEN
COURSES
£73.95**

LODORE FALLS

HOTEL & SPA

★★★★

017687 77285 • Lodore Falls Hotel, Borrowdale, Keswick, CA12 5UX