



# NEW YEAR'S EVE

*menu*

## COCKTAIL & CANAPÉS



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### AMUSE BOUCHE

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#### CHEF'S SUSHI

sukoji roll, salmon tempura, prawn karage, avocado, spicy Japanese mayonnaise  
battera maki tuna  
Harmony sushi, salty & sweet deep-fried bean curd, sushi rice  
wasabi, pickled ginger



#### TOM YUM KUNG


traditional Thai lemongrass & ginger prawn soup

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#### ASIAN PORK BELLY BAO BUN

Asian-spiced pork belly, soya honey glaze, bao bun

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#### CHILLI GARLIC SCALLOP

pan-seared scallops, saffron coconut sauce

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#### VIETNAMESE BEEF CURRY (HOT)

aromatic beef stew, bo kho spice & chilli

or

#### THAI PANANG CURRY

mint & coriander chicken with fresh Thai spices, lime, lemon grass, coconut

*all mains served with jasmine rice*

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#### DANGO

sweet rice balls, red bean paste, candied mango salsa

or

#### JAPANESE CHOCOLATE & GOLD PLATE

Japanese Nama chocolate tart, Japanese cake, orange & shiso, white chocolate ice cream

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## TEA, COFFEE & MISO CARAMELS



PAN ASIAN RESTAURANT

*Allergies and Intolerances: before you order please speak to a member of staff if you would like to know about our ingredients.*

