

AVAILABLE EVERY DAY

LUNCH 1200-1400

DINNER 1730-1930

2 COURSES 15.00

3 COURSES 18.00

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STARTERS

CHICKEN SALAD

Coriander, mint, chilli, cucumber, red onions,
crispy wonton, ceviche dressing

CRISPY DUCK ROLL

Cucumber, wasabi peas (4 pieces)

PRAWN TEMPURA

Tempura battered prawns with ponzu sauce (2 pieces)

SESAME PRAWN ROLLS

Served with chilli garlic dip (S)

MUSHROOM GYOZA

Crispy mushroom dim sum with Thai dipping sauce (4 pieces)(V)

MAINS

MALAYSIAN CHICKEN

Creamy curry sauce, pink peppercorns, egg fried rice

SWEET & SOUR PORK

Jasmine rice

PAN-FRIED SEA BASS

Asparagus, black bean sauce

IGA SHOGA YAKI

Fried squid, ginger, courgettes, peppers, jasmine rice

SAUTÉED TOFU

Garlic sautéed greens (V)

DESSERT

VANILLA CHEESECAKE

Madagascar vanilla bean, toasted marshmallows and fruit coulis

TROPICAL FRUIT PLATTER

A selection of fresh fruit served with kiwi compote and desiccated coconut (GF)

CHOCOLATE MARQUISE

Vanilla ice cream and mixed berries (GF)

BANANA FRITTERS

Toffee sauce, coconut ice cream and toasted sesame seeds

CHEF'S SELECTION OF SORBET OR ICE CREAM

3 scoops (GF)

AN OPTIONAL 10% SERVICE CHARGE WILL BE ADDED TO YOUR BILL

IF YOU SUFFER FROM ANY ALLERGENS OR FOOD INTOLERANCES AND WISH TO FIND OUT MORE ABOUT THE INGREDIENTS WE USE, PLEASE INFORME YOUR SERVER OR A MEMBER OF STAFF.

(V)VEGETARIAN (S)SPICY (GF) GLUTEN FREE