

CHRISTMAS MENU

SHOWCASING A SELECTION OF ENTICING BESPOKE ASIAN DISHES, OUR 4 COURSE CHRISTMAS MENU

AMUSE BOUCHE

Grilled Padron Pepper

Grilled Padron pepper, Sichuan and raspberry salt

1ST COURSE

Lobster Tail Roll

Lobster tail roll, fresh truffle, yuzu, pickled mango and black rice

2ND COURSE

Popped Corn Monkfish Cheeks

Popped corn monkfish cheeks, aji Amarillo dip, ash salt

3RD COURSE

Whole Grilled Lobster

Whole grilled lobster, yuzu hollandaise, tobiko, sweet potato chips, micro salad, ponzu

DESSERT

Crumble

Crumble with soft meringue, coconut ice cream and coriander oil

Wagyu Beef Taco

Wagyu beef taco served on a bed of rice cracker with osetra caviar, foie gras and nori

Lamb Belly Chicharron

Lamb belly chicharron, jalapeno sauce, rainbow radish and pea shoots salad

Aged Rib-eye Beef

Aged Rib-eye beef 8 OZ served with Chinese mystery sauce, garlic, lotus crisps, Padron pepper

Churros

Churros with coffee and amaretto dip

Wild Forest Mushrooms Ceviche

Wild forest mushrooms ceviche, tiger milk, marsh samphire

Warm Aubergine and Tofu Salad

Warm aubergine and tofu salad, Pecan nuts, tamarind yogurt, coriander

Thai red mock duck curry

Thai red mock duck curry served with lychee, baby corn, beans and fragrant green rice

- Please select one dish per course
- Preorder for groups of 8 or more people
- £50 per head
- If you have any dietary requirements, please ask for assistance from a member of staff
- A discretionary service charge of 12.5% will be added to the total bill

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