

34.95 for two courses (exc dessert) / 38.95 for three courses

## **Amuse Bouche**

# **Starters**

## **Heart Beet Salad**

Marinated roasted beetroot served on baby rocket finished with sesame yoghurt sauce orange halves & roasted caramelised nuts

### Takoyaki

Japanese-ball shaped made with soft batter mixture with octopus drizzled by shichimi teriyaki sauce

#### **Duck Bonbon**

Hoisin flavoured pulled duck coated in panko breadcrumbs

## **Indonesian Chicken Satay**

Spiced peanut chicken and coconut milk, grilled to perfection

#### **Panko Prawn Tempura**

Tempura & Panko wrapped prawns sriracha mayo

## Prawn avocado mango salad

Smoked Prawn with avocado, mango & lime dressing topped with black tobiko and strawberry

## Gyoza

Pan seared to crisp wrapped chicken and vegetables with layu soya sauce

### Crispy Chilli Halloumi

Tempura Halloumi dusted with chilli

#### Calamari

Crispy calamari dusted with chilli and oriental herbs

#### **Golden Parcels**

Chicken and shrimp wrapped, fried to crisp with layu (Japanese chilli oil) soya sauce dip

#### Main

# Wagyu steak £8 supplement

MBS9 wagyu steak in Maître d' hotel and yakiniku sauce

#### ragyu steak £8 supptement

Green Chicken Curry
Coconut milk, lime leaves, courgettes, aubergines,
bamboo shoots and basil with rice

# Tom Yum King Prawn Thai Linguine £4 supplement

Tom yum (sweet and sour) sauce tossed with large prawns and linguine

# **Vegetable Curry (Pad Pong)**

Unique style of dry curry best for vegetarian with rice

# Teppanyaki Beef

Augus beef cooked on teppan with layu teriyaki sauce and three kinds of cheese

## Lamb Shank Massaman Curry £4 supplement

Cardamom, cinnamon and star anise with crunchy cashew and new potato with rice

#### Sticky Crispy Basil & Cashew Chicken

Oyster sauce basil, garlic, and peppers with rice

## Seafood Gra Pao

Stir-fry mix seafood with chilli and basil with rice or stirfried vermicelli

## **Indonesian Beef Rendang**

Beef braised in coconut milk, spices aromatics with rice

## **Desserts**

**Strawberry and Champagne** cheesecake

Milk Chocolate Truffle

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