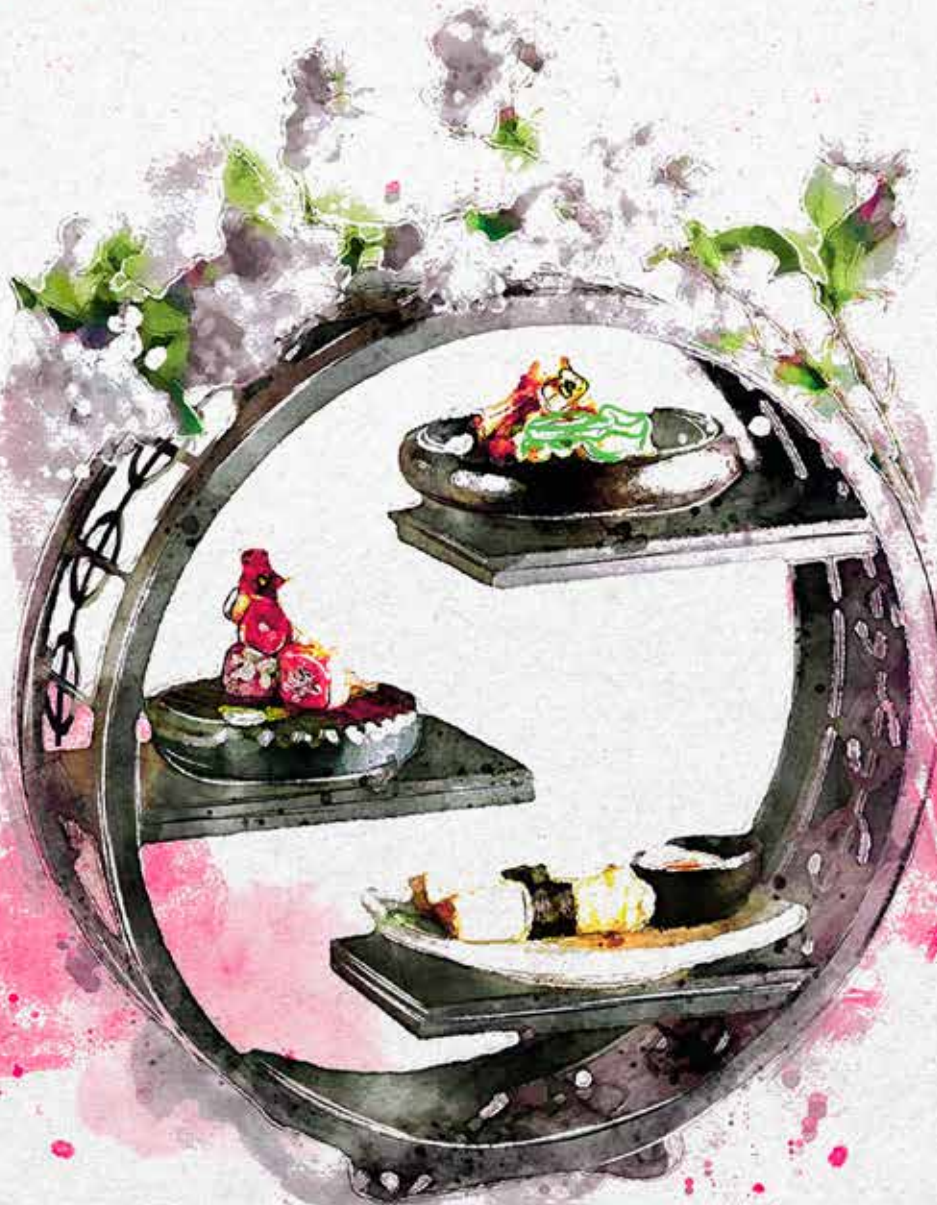




# Moonstand Lunch



Choose 3 dishes

for 30.50 pp

## For The Table

**Salted Edamame** (V) (H) 6.00

**Szechuan Edamame** (V) (H) 6.00

**½ Aromatic Crispy Duck Pancakes** 33.00  
Szechuan, cucumber and spring onion.



## Three dishes for 30.50

### Choose Two

**Coconut Chicken Salad** (H)

Mint, coriander and shallots.

**Red Belly Pork** (S)

Baby leek and smoked crackling.

**Wild Mushroom Spring Rolls** (V) (H)

Truffle sour cream.

**Sugar Snap and Broccoli Salad** (V) (H)

Sesame, soy and chilli.

**Shredded Beef Spring Roll**

Nam jim and carrot and spring onion.

**Seven Spiced Seared Tuna** (H)

Truffle aioli, caviar and citrus ponzu.

### Choose One

**Sweet and Sour Pork**

Pineapple and dragon fruit.

**Wok Fired Angry Bird** (S) (N)

Chicken, roasted chilli peppers  
cashews and sesame honey soy.

**Mongolian Mock Beef** (V) (H) (S)

Sesame, soy and peppers.

**\*Caramel Soy Steak Bavette** 100g

UK premium aged beef, shiitake,  
ginger and asparagus.

\*Supplement 7.00



## Rice and Noodles

**Steamed Jasmine Rice** (V) (H) 5.00

**Beansprout Noodles** (V) (H) 5.00

(V) Vegan option available, ask your server (V) Vegetarian (S) Spicy dish (N) Contains nuts (H) Halal option available, ask your server

Guests with allergies and intolerances should make a member of the team aware before placing an order for food or beverages. Guests with allergies or intolerances should be aware that although all due care is taken, there is a risk of allergen ingredients still being present.

Please note Our menu dishes are prepared in a kitchen that is not totally free from allergen ingredients and therefore cross-contamination may occur. Our hygiene practices are designed to reduce the risk of allergen contamination and our teams receive training to help ensure that these standards are met.

A discretionary service charge of 12.5% will be added to your bill, all of which is distributed to the team.