



57.50PP

INCLUDES FREE-FLOW OF SELECTED **COCKTAILS FOR 90 MINUTES**

WAVE ONE

PRAWN AND SESAME CRACKER (H)

Nori and edamame guacamole. SHORT RIB SPRING ROLL

Black pepper pork.

Nam jim, carrot and spring onion. PAN SEARED PORK DUMPLING WAVE TWO

WOK FIRED ANGRY BIRD N

Chicken, roasted chilli pepper, cashews and sesame honey soy.

BALSAMIC TERIYAKI SALMON

Black pepper, pickled ginger and cucumber.

STEAMED JASMINE RICE 6 H

COCKTAILS

TIGER ESSENCE Sloe Gin, blueberry, pineapple.

FLIGHT OF THE PHOENIX Vodka, Blue Curacao, poppy, apple. CHERRY HIGHBALL

Tequila, cherry, soda, lime.

BUTTERFLY PEA SPRITZ

Gin, pink grapefruit soda, Butterfly pea.

EXTRAS

PEKING DUCK PANCAKES

Szechuan, cucumber and spring onion. (serves 2-4)

TENDERSTEM BROCCOLI (© (H)

Black sesame and truffle.

7.50

17.00 PP

CARAMEL SOY AGED STEAK

12.50 PP

UK premium aged beef, shiitake, ginger and asparagus. (serves 2)

CHINESE GREEN BEANS (%) (H) Sweet soy and roasted garlic.

7.50

(ii) Vegan option available, ask your server (iv) Vegetarian 🌶 Spicy dish (iii) Contains nuts (iii) 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.