



NYE 2025

£95 SHARED BANQUET

Champagne Cocktail on Arrival

Edamame Beans [V][VG][GF]

with truffle salt

Crispy Duck Spring Rolls

served with hoisin sauce

Popcorn Shrimp

served with spicy miso-chipotle mayo

Tsukune Chicken Meatball Skewer [GF]

chicken meatball skewer with teriyaki sauce

Salmon & Avocado Roll [GF]

topped with tobiko

Yellowtail Jalapeno

topped with jalapenos and yuzu ponzu

Crispy Duck, Watermelon & Cashewnut

aromatic crispy duck, cashew nuts, fresh mint, watermelon, coriander, asian dressing

Yuzu Baby Chicken

yuzu apple-glazed boneless chicken with a sweet butter sauce

Miso Chilean Seabass [GF]

marinated in savoury champagne miso

Ribeye Bulgogi with Chive Mash

grilled ribeye, on bed of wasabi chive mash, bulgogi sauce

Vegetable Fried Noodles [V]

wok fried with fresh beansprouts and spring onion

Pak Choi [V][VG]

Steamed Jasmine Rice [V][VG][GF]

Chef's Dessert Selection



NYE 2025

£95 PLANT BANQUET

Champagne Cocktail on Arrival

Edamame Beans [V][VG][GF]

with truffle salt

Vegetable Spring Rolls [V]

served with sweet chill sauce

Vegetable Dumplings [V][VG][GF]

served with light soy sauce

Wakame & Cucumber Salad [V][VG]

seaweed and cucumber with soy-citrus dressing

Malaysian Curry with Tofu [V][VG][GF]

fragrant Malaysian curry with coconut and spices

Aubergine Miso [V][VG][GF]

caramelised in a sweet miso glaze and sesame seeds

Vegetable Fried Noodles [V]

wok fried with fresh beansprouts and spring onion

Pak Choi [V][VG]

Steamed Jasmine Rice [V][VG][GF]

Chef's Dessert Selection