



FESTIVE MENU

Make Moments Matter
this Christmas



THE ORIENTAL EXPERIENCE



WELCOME DRINK

Asian Martini cocktail



SELECTION OF SUSHI

wakame seaweed salad



DUCK VIETNAMESE RICE PAPER SPRING ROLL

Shredded duck with cucumber, carrots, scallions, spring onions and mint



SOUP

Spicy clam, prawn, aubergine, spring onion and bean sprouts,
finished with coconut milk, green leaves and almond flakes



MAIN COURSE TO CHOOSE INDIVIDUALLY

GRILLED SALMON

In a Saikyo miso sauce, served with teppanyaki grilled vegetables

or

CHARCOAL GRILLED CHICKEN

Kyoto style chicken marinated in cider, soy and ground ginger sauce served on a
teppan grill

or

BEEF FILLET TEPPANYAKI

Fillet of beef, shiitake mushrooms, asparagus spring onions, and garlic cooked on
a hot griddle and seasoned with soy and sake, served with a Japanese ponzu
dipping



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SERVED WITH

Vegetable chow mein noodles
Jasmine steamed rice



DESSERT

Apple served in a filo pastry, complemented with cinnamon and star anise ice cream

€45.00 per person (food only)

Minimum: 10 persons | Vegetarian alternatives available | Complimentary parking