



NEW YEAR'S EVE

vegan menu

COCKTAIL & CANAPÉS

AMUSE BOUCHE

CHEF'S SUSHI

red roll, beetroot, pickled vegetables, cucumber, pickled red peppers

Harmony sushi, salty & sweet deep-fried bean curd, sushi rice

wakame gunkan maki

wasabi, pickled ginger

TOM YUM VEG

galangal, chilli, traditional Thai soup with mushroom & tofu, lemongrass, basil and coriander

GLAZED TOFU BAO BUN

marinated shredded tofu, pickled cucumber, hoisin, mayonnaise

HONEY & CHILLI YASAI TEMPURA

garlic, honey & chilli vegetables

SWEET & SOUR VEGETABLES

oriental style vegetables, sweet & sour sauce

or

PANANG CURRY

eggplant, baby corn & courgettes, mild Thai style curry, coconut milk, kaffir lime leaves

all mains served with jasmine rice

DANGO

sweet rice dumplings, red bean paste, candied mango salsa

or

JAPANESE CHOCOLATE & GOLD PLATE

Japanese Nama chocolate tart, Japanese cake, orange & shiso, white chocolate ice cream

TEA, COFFEE & MISO CARAMELS



PAN ASIAN RESTAURANT

Allergies and Intolerances: before you order please speak to a member of staff if you would like to know about our ingredients.