



CHRISTMAS DAY

vegan menu

CHEF'S SEASONAL SUSHI & SASHIMI SELECTION

kanpyo cucumber maki, kabayaki, goma mayonnaise
shiitake nigiri
pickled nasu & red bell pepper roll, truffle mayonnaise, kabayaki
asparagus inari maki
pickled ginger & wasabi

TOM KHA VEGETABLE

spicy & sour coconut, lemongrass & galangal vegetables and coriander soup

VEGETABLE AGE

crispy vegetables, sweet chilli

SAGO PEANUT CAKE

fried sago cake, coriander chilli sauce

VEGETABLE KAENG

vegetables, coconut milk, fresh chillies, kaffir lime leaves, shallots

or

MISO EGGPLANT

miso glazed eggplant, chilli edamame beans and Brussels sprouts

all mains are served with jasmine rice, stir-fried Brussels sprouts, asparagus & rainbow carrots

BLACK CHERRY TAPIOCA SAGO

cherry gel, aero chocolate, vanilla sponge

or

COFFEE & CREAM AGAR JELLY

coconut puree, white chocolate, mango

TEA, COFFEE & MINCE PIES



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.

