

New Year's Eve
The Zen Late Evening Gourmet Banquet
£55 per person

(Glass Of Champagne to welcome 2019 before countdown)

****Soup Choices****

Drunken Chicken Soup

(Winter warming soup, chicken slow cooked with ginger, black fungus, brandy & wine)

Chicken and Sweetcorn Soup

****Entrée Platter****

Vegetable Spring Roll

Fillet Pork Skewer with Special BBQ Sauce

Golden Bag

(Fill with minced chicken, seafood & sweetcorn)

Temco Prawn (N)

(Deep fried prawn with crispy bread crumb on a bed of coconut rice & served with satay sauce)

****Aromatic Crispy Duck****

(Served with Hoi Sin sauce, leeks, cucumber and pancakes)

****Main Course Choices****

1. Sweet & Sour Chicken

2. Shredded Crispy Beef with Hot & Spicy Sauce (SS) (N)

3. Malaysian Seafood Sambal (SS)

*(Malaysian Famous Spicy Paste with a combination of Sweet, Spicy & Salty Taste.
Made with Shrimp Paste and Stir Fried with Onions & Fine Beans)*

4. Duck with Thai Red Curry (S)

(Duck breast cooked with bamboo shoots, peppers, aubergine, chilli, beans & sweet basil in coconut milk)

5. Special with Thai Massaman Curry (N)

(Mixed meat - chicken, pork, beef & king prawns cooked in coconut milk with potatoes, carrots & top with cashew nuts)

6. Steamed SeaBass Fillet with Ginger & Spring Onion

7. Sizzling Fillet Steak with Mushroom & Garlic Sauce

8. Chicken with Thai Fresh Chilli Sauce (SS)

(Stir fried with chilli, mushrooms, onions, peppers, carrots & sweet basil)

9. Roast Pork Belly with Fine Bean (SS) (N)

(Thai style, roast pork belly stir fried with fine beans, onions, lime leaves, dried chilli & tossed with peanuts)

10. "Pe Par" Tofu with Prawn in Black Bean Sauce

(Classic Chinese dishes, deep fried minced prawn & bean curd filling with prawns served with black bean sauce)

11. Teriyaki Beef

(Stir fried tender beef with ginger, onions, special teriyaki sauce & sprinkle with sesame & garnished with green vegetable)

12. Bean Curd with Thai Yellow Curry (V)

(Bean curd cooked with potatoes, onions, carrots, pineapple in a rich turmeric flavoured curry & topped with fried shallots)

All Served with Egg Fried Rice or Steamed Rice

**** Dessert Choices ****

1. Honey Nugget Cheese Cake (N)

2. Ice Cream with Meringue

(Vanilla ice cream fill with raspberry sauce bed with meringue)

S= Spicy N= Nuts V= Vegetarian

New Year's Eve bookings policy

In order to make a reservation for New Year's Eve:-

- A £10.00 deposit per person is required at the time of booking for the early sitting and a £25.00 deposit per person for the late sitting. Your reservation will not be confirmed until the deposit has been received.
Deposits will be deducted from the final bill.
- Cancellations must be received a minimum of 4 days to the time of the booking or any deposits paid will be retained.
 - Should your party numbers decrease, we require 24 Hours' notice otherwise the deposits will be retained for the number of people who do not turn up at the arranged time.

*******Allergies*******

All dishes are prepared in a kitchen where products containing nuts and other allergens are handled and prepared. This means that while we take the utmost of care when preparing food, we may not be able to guarantee our food will not contain traces of a specific allergen.

New Year's Eve
3 Course Early Sitting
£23.90 per person (Minimum 2 people)
Last Orders for this menu is 6.30pm

****Soup Choices****

Drunken Chicken Soup

(Winter warming soup, chicken slow cooked with ginger, black fungus, brandy & wine)

Chicken and Sweetcorn Soup

****Entrée Platter****

Vegetable Spring Roll

Fillet Pork Skewer with Special BBQ Sauce

Golden Bag

(Fill with minced chicken, seafood & sweetcorn)

Temco Prawn (N)

(Deep fried prawn with crispy bread crumb on a bed of coconut rice & served with satay sauce)

****Main Course Choices****

1. Crispy Beef with Hot and Spicy Sauce (SS) (N)

(Deep fried lightly battered shredded beef cooked with chilli, carrots & peppers)

2. Sweet and Sour Chicken

3. Malaysian Prawns Sambal (SS)

(Malaysian Famous Spicy Paste with a combination of Sweet, Spicy & Salty Taste. Made with Shrimp Paste and Stir Fried with Onions & Fine Beans)

4. Chicken with Massaman Curry (N)

(Chicken cooked in coconut milk with potatoes, carrots & cashew nuts)

5. Oriental Spiced Pork Belly

(HomeStyle Braised Tender Pork Belly with Oriental Spices, Bedded with Salad and Garnished with Spring Onions)

6. Teriyaki Beef

(Stir fried tender beef with ginger, onions, special teriyaki sauce & sprinkle with sesame & garnished with green vegetable)

7. Special Green Curry (SS)

(Mixed pork, prawns, beef & chicken cooked with coconut milk with an aromatic selection of Thai herbs, peppers, broccoli, bamboo shoots, aubergine & sweet basil)

8. Roast Pork Belly with Fine Bean (SS) (N)

(Thai style, roast pork belly stir fried with fine beans, onions, lime leaves, dried chilli & tossed with peanuts)

9. Chicken with Thai Fresh Chilli Sauce (SS)

(Stir fried with chilli, mushrooms, onions, peppers, carrots & sweet basil)

10. Bean Curd with Thai Yellow Curry (V)

(Cooked with coconut milk, pineapple, potatoes, carrots in a rich numeric flavoured curry & garnished with fine shallots)

All Served With Egg Fried Rice Or Boiled Rice

(S) - spicy (N)- nuts (V) - vegetarian

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