# ALA CARTE LUNCH SET MENU

# TUE-FRI: MAINS £9.95 / 2 COURSES £14.95 / THREE COURSES £19.95

# STARTERS CHOOSE ONE:

**CHICKEN KARAAGE** 

Coated chicken breast in potato starch CHICKEN GYOZA

Minced chicken & cabbage in dumpling with sauce

#### TILAPIA TEMPURA (GF\*)

Tilapia fish in light tempura batter

# CHICKEN YAKITORI (GF\*)

Chicken breast skewers, teriyaki sauce

# PRAWN TEMPURA (GF\*)

Tiger prawn in light tempura batter

### SALMON CROQUETTE

Deep fried salmon with potato in bread crumbs Served with teriyaki sauce

### VEGETARIAN/VEGAN

EDAMAME SALTED (GF) Soya beans seasoned with Malden salt VEGETABLE GYOZA

Carrot, cabbage, tofu in dumpling with sauce **PUMPKIN KOROKKE** 

Sweet pumpkin in tonkatsu vegetable sauce
SWEET POTATO TEMPURA(GF\*)

Fresh sweet potato in a tempura batter

MIXED VEGETABLE TEMPURA(GF\*)

Seasonal vegetables in a light tempura batter



CURRIES ALL SERVED WITH RICE

#### SEABASS IN MILD PANANG SAUCE (GF)

Fresh seabass in potato starch with yin & yang sauce

#### PANKO CHICKEN KATSU CURRY

Breaded chicken breast in traditional Java curry sauce

#### CHICKEN BREAST CURRY

Marinated chicken breast in Thai red curry

#### BEEF RENDANG IN MILD CURRY SAUCE (GF)

Indonesian mild curry



#### **CHICKEN YAKISOBA (GF\*)**

Japanese stir-fried chicken noodles

#### **BEEF YAKISOBA (GF\*)**

Japanese stir-fried beef noodles

# CHICKEN PAD THAI (GF\*, N)

Chicken breast with rice noodles in Pad Thai sauce

#### **CHICKEN RAMEN**

Japanese soup-based noodles

#### VEGETARIAN/VEGAN

PANKO TOFU CURRY

Fried tofu in mild panang curry sauce

# VEG DUCK CURRY

Vegan duck in green Thai curry sauce

# VEG YAKISOBA (GF\*)

Japanese stir-fried vegetable noodles

#### VEG PAD THAI (GF\*, N)

Vegetables with rice noodles in Pad Thai sauce



# <u>DESSERTS</u>

#### HOMEMADE CHEESECAKE

Mango cheesecake served with vanilla ice cream

(GF) - gluten free (GF\*) - gluten free upon request (N) - contains nuts A 10% DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO YOUR BILL

# TEPPANYAKI LUNCH SET MENU

## TUE-FRI: MAINS £9.95 / 2 COURSES £14.95 / THREE COURSES £19.95

# STARTERS CHOOSE ONE:

CHICKEN KARAAGE

Coated chicken breast in potato starch CHICKEN GYOZA

Minced chicken & cabbage in dumpling with sauce

#### TILAPIA TEMPURA (GF\*)

Tilapia fish in light tempura batter

CHICKEN YAKITORI (GF\*) Chicken breast skewers, teriyaki sauce

#### **PRAWN TEMPURA( GF\*)**

Tiger prawn in light tempura batter

#### SALMON CROQUETTE

Deep fried salmon with potato in bread crumbs Served with teriyaki sauce

#### VEGETARIAN/VEGAN

EDAMAME SALTED (GF) Soya beans seasoned with Malden salt VEGETABLE GYOZA Carrot, cabbage, tofu in dumpling with sauce

PUMPKIN KOROKKE

Sweet pumpkin in tonkatsu vegetable sauce
SWEET POTATO TEMPURA

Fresh sweet potato in a tempura batter

#### MIXED VEGETABLE TEMPURA

Seasonal vegetables in a light tempura batter



ALL GRILLED ON A HOT IRON PLATE WITH SEASONED VEGETABLES AND STEAMED RICE (GF\*)

CHICKEN BREAST RIB-EYE STEAK SEABASS TILAPIA

LAMB SALMON DUCK SQUID

Sauce options:

TERIYAKI / TOKYO CREAM / HOT GARLIC / CREAMY GARLIC / BLACK PEPPER

### VEGETARIAN/VEGAN

ALL SERVED FROM THE KITCHEN

#### **PANKO TOFU CURRY**

Fried tofu in mild panang curry sauce

#### **VEG DUCK CURRY**

Vegan duck in green Thai curry sauce

#### VEG YAKISOBA (GF\*)

Japanese stir-fried vegetable noodles

#### VEG PAD THAI (GF\*, N)

Vegetables with rice noodles in Pad Thai sauce



# DESSERTS

HOMEMADE CHEESECAKE

Mango cheesecake served with vanilla ice cream

(GF) - gluten free (GF\*) - gluten free upon request (N) - contains nuts A 10% DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO YOUR BILL