



ASIA HOUSE DINNER MENU

Starters

Saffron, Sweet Potato and Porcini Risotto (V)

Open Ravioli of Salmon, Wasabi with Kaffir Lime Sauce

Wigmore Goat's Cheese, Asian Pear and Green Tea Jelly, Parisienne of Heritage Beetroot, Green Tea Vinaigrette (V)

Papaya, Shrimp and Spinach Salad with Mint, Coriander and Chilli Dressing

Carpaccio of Rare Beef Fillet, Chilli, Mint and Crisp Shallots

Rice Paper Roll of Crab, Vermicelli, Ginger and Spring Onion

Hokkien Noodles, Seared Scallop, Ginger and Oyster Dressing

Asparagus, Lime and Miso Soup (V)

Mains

Tamarind and Lemon Grass Marinated Beef Fillet, Fragrant Rice, Sautéed Mushrooms

Corn Fed Breast of Chicken, Yam and Sweet Potato Cake, Pak Choi, Plum, Mustard and Ginger Jus

Garden of Asian Vegetables in a Lemon, Sesame and Soy Broth (V)

Soy and Ginger Tenderloin of Pork, Stir Fried Peppers, Lotus Leaf Rice

Tea Smoked Fillet of Salmon, Pak Choi and Tomato Chilli Linguine

Honey and Soy Glazed Duck Breast, Caramelised Pear, Sweet Potato and Maris Piper Mash

Pan Seared Loin of Lamb, Cumin and Paprika Aubergine, Braised Garam Masala Lentils

Tomato Tempeh, Roasted Butternut Squash, Wilted Greens, Spicy Peanut Dressing (V)

Desserts

Cardamom, Orange and Chocolate Mousse

Mango and Lemon Posset

Coconut and Lime Pudding

Green Tea Ice Cream with Candied Walnuts

Lychee, Lime and Blackberry Jelly

Red Bean Paste and Banana Spring Rolls