



CELEBRATION MENU

STARTERS

Select one

The Pods Green Salad (D)

Lollo rosso, cucumber, feta cheese

Zea Mays (D)(G)

Grilled corn cob, maple syrup, pink pepper corns

Chicken and Prawn dumplings (S)(SE)(G)

Water chestnut, coriander, sesame oil

Korean Chicken Bao(G)(D)

Chicken, asian pickles, gouchujang mayo, bun

Agemono (S)(G)(SE)

Prawn tempura, truffle mayo, sesame seeds, salmon crumble

SOUPS

Select one

Tom Yum Soup (S)(G)

Thai broth, kaffir lime, lemon grass, galangal, thai parsley

VEGETABLES – CHICKEN – PRAWN

Chinese Hot and Sour Soup (S)(G)

Tangy pepper broth, tofu, mushroom, bamboo shoots

VEGETABLES – CHICKEN – PRAWN

MAIN COURSE

Select one

Norwegian Salmon (D)(G)

Grilled Salmon, sautéed vegetables, lemon butter sauce

Hunan Chicken (S)(G)

Chicken, mix vegetables, spicy sauce, jasmine rice

Gochujang Lamb Chops (D)(G)

Lamb, sriracha sauce, ginger, broccolini, asparagus, carrot, fried rice

Thai Green Curry (S)(G)(D)

Creamy green curry

VEGETABLES – CHICKEN – PRAWN

Tenderloin Pad Krapow Sauce (G)(N)

Black angus tenderloin, bean sprout, asian chiffonade, chili basil sauce, jasmine sauce

Sweet and Sour Tofu (G)

Tofu, bell peppers, pineapple, cashew nut, tangy sauce

DESSERTS

Select one

Ginger Cheesecake (D)(G)

Ginger, mango, cacao, lemon zest

Pecan Nut Fudge Brownie (G)(N)

Pecan nuts, dark chocolate, raspberry coulis

Ice cream (D)

CHOCOLATE – VANILLA – MANGO

COCUNUT

Mochi Ice cream (D)

CHOCOLATE – ORANGE – GREEN TEA

SALTED CARAMEL – COCUNUT

Sorbet

LEMON – STRAWBERRY

Should you have any allergies or dietary requirements please ask your waiter for assistance.

Please note we do not specify gluten or gluten free. We consider all products may be exposed to cross contamination.

N – Nuts; D – Dairy; V – Vegetarian; G – Gluten; SH – Shellfish; SE – Sesame Seed

Please inform your server for any other allergens or dietary restriction. Prices are inclusive of 7% municipality fee and 5% VAT