




# The Oriental Exchange

## Menu 4

### **Asian intrigues**

Selection of sushi

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Malaysian Laksa Lemak (medium or spicy)   
Spicy clam, prawn, aubergine, spring onion and bean sprouts,  
finished with coconut milk, green leaves and almond flakes

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### Peking duck

Traditional Chinese duck served with pancakes,  
scallions, cucumber and hoisin sauce

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### **Oriental cachet**

#### Murgh Makhani

Indian butter chicken marinated in a blended tomato based sauce with yoghurt,  
garam masala, cumin, ginger and garlic paste, lime, coriander, chilli, turmeric,  
ground cashews and fenugreek leaves

#### Lamb in yellow Thai curry

Slowly cooked lamb, rendered with spices and enhanced with kaffir lime leaves

#### Sizzled shellfish

Stir fried medley of king prawns, calamari and scallops  
cooked in a delicate ginger sauce

Vegetable chow mein noodles

Jasmine steamed rice

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### **Sweets**

#### Ringo No Filo Zutsumi

Apple served in a filo-roll, complemented by cinnamon  
and star anise ice cream

€50.00 per person

Minimum 10 guests

 Mild    Medium    Hot