

## TEMPTASIAN SET MENUS

### “LOTUS”

#### COMBINATION BASKET 🌶️

Sweet corn fritters, chicken saté, duck parcel and crispy prawn coated in puffed rice accompanied with sweet chili sauce

#### TOM KHAA KAI 🌶️🌶️

Chicken, galangal, mushroom, and coconut soup

#### MAIN COURSES

##### MO GU JI

Stir fried chicken with shiitake, oyster and Wood Ear mushrooms

##### GU LAO XI LIE

Sweet and sour pork served with fresh pineapple and oriental vegetables

#### EMPAL DAGING 🌶️🌶️

Sweet and spicy Indonesian style marinated beef in a galangal and tamarind base, cooked with vegetables, sambal oelek, kecap manis, onions, garlic

#### RICE AND NOODLES

Singapore style noodles

Egg fried vegetable rice

#### DESSERT

Mango pudding topped with fresh mango and mint

€40 per person (Minimum order for 2)

## “SAKURA”

### SUSHI

Chef's Sushi tasting plate

### PRAWN PRAWN PRAWN

Prawn tempura, crispy rice puffed prawn and prawn wrapped in blanket, served with sweet chilli sauce and garlic soy sauce

### MALAYSIAN LAKSA LEMAK

Spicy clam, fish, prawn, aubergine, spring onion and green bean noodles, finished with coconut milk, green leaves and almond flakes

### PEKING DUCK

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

### MAIN COURSES

#### 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

#### MIXED SEAFOOD MASALA 🌶️🌶️

Scallops, calamari, prawns, onions, ginger, seasonal vegetables and spices served in a buttery masala sauce

#### CHINESE-STYLE SIZZLED BEEF FILLET

Sliced fillet of beef served with spring onions, butter, ginger and garlic, served on a hot griddle

#### VEGETABLE PHAD THAI NOODLES 🌶️🌶️

#### NASI GORENG FRIED RICE

### DESSERT

Spiced lava cake served with coconut ice cream

€60 per person (Minimum order for 2)