



ESTD
2013

GRAND PACIFIC

A U S T R A L A S I A

Bar & Garden

LUNCH**AVAILABLE MONDAY TO FRIDAY BEFORE 5PM**

2 FOR £11**3 FOR £15****4 FOR £20**

Mussels with miso, lime and chilli

Collingwood Dinkies

Vietnamese pork egg with vegetable noodles and nouc cham

Onigiri with tofu and soy [V]

Red fish curry with sticky jasmine rice

Maki roll selection of tuna, salmon and pickled mushrooms

Thai fish salad

Temaki seaweed rolls with salmon and robata beef

Lemongrass and tom yum fish cakes

Sate chicken on a noodle salad with coconut dressing

Seared teriyaki beef with sweet soy and spring onion

Vegetable tempura [V]

ASIAN HIGH TEA**£25pp**

Take a journey through the Pacific Rim flavours of Australasia and Grand Pacific with the Asian High Tea. This unique sharing experience is served in two waves.

Minimum 2 guests.

WAVE ONE

A three tier sushi and salad selection, served with a complimenting glass of The Spee' Wah Australian 'champagne'

WAVE TWO

Three tiers of sweet indulgence, served with your choice of loose leaf or flowering tea

OYSTERS	x6
Mixed plate of filtered Cornish oysters	£12.50
Natural Soy pearl, chilli, coriander, shallots and mirin	
SASHIMI	x7
Yellowfin tuna	£12
Tasmanian kingfish	£16
Loch Duart salmon	£10
Scallops	£10
NIGIRI SUSHI	x4
Prawn	£6.50
Yellowfin tuna	£7.50
Seared teriyaki beef	£7.50
Smoked eel	£9.50
Tasmanian kingfish	£9.50
Loch Duart salmon	£6
Vegetarian	[V] £5

CALIFORNIAN/TEMPURA ROLLS		x4
Soft shell crab		£8
Japanese kampyo	[V]	£6.50
Prawn, avocado and cucumber		£6.50
Spicy tuna and mango		£7.50
Smoked duck 'Dragon roll'		£7
Roast salmon and sour plum		£7.50
Avocado, shiso and carrot	[V]	£6
MIXED GUNKAN		x4
Spicy salmon and tuna		£7.50
Red and white kimchi	[V]	£7.50
MIXED SELECTIONS	x6	x12
Sushi and Sashimi x14	£25	
Sashimi		£19.50
Nigiri	£10	£19.50
Californian roll	£10	£19.50

TEMPURA	
Squid and fresh lime	£8.50
Vegetables on sticks [V]	£7.50
Soft shell crab	£12.50
Japanese curried korokke [V]	£7.50
Prawns and asparagus	£10.50
Popcorn tempura [V]	£5
FROM THE ROBATA GRILL	
Grilled mackerel in banana leaves	£8.50
Spicy chicken skewers	£7.50
Sweet potato and teriyaki dressing	£4.50
Prawn and wasabi Bombay mix	£9.50
Szechuan salt and pepper beef skewers	£9
Asparagus glazed with sweet sesame oil [V]	£6.50
BBQ lamb cutlets with soured cabbage	£13
Teriyaki beef	£13.50
Sliced beef fillet	£22.50

SMALL PLATES	
Edamame, pan-fried with chilli, garlic and ginger [V]	£4
Crab stick with mango salsa	£11.50
Black cod roasted in hoba leaf	£21.50
Beetroot cured salmon and fennel salad	£8
Roasted foie gras with pickled rhubarb	£13.50
Tuna tartar	£8.50
Seared hand dived scallops with spicy honey glazed pork	£13.50
Yum Yum rice squares [V]	£7
Roasted aubergine with miso mustard	£5
Pork wonton	£7.50
Hand dived scallop ceviche with tiger's milk	£14.50
Seared tuna salad niçoise	£11.50
Chicken, lime and coconut salad	£9
Beetroot salad with goat's cheese and honey	£8.50
Beef salad with nouc cham	£10.50
Gado gado salad [V]	£8

MUST HAVE DESSERTS

£7.50

Poached rhubarb and ginger crumble with gingerbread ice-cream

Lemon crème brûlée with raspberry sorbet

Mango soufflé with coconut ice-cream and mango soup
(please allow 20 mins)

Chocolate and coconut

Mixed sweet sushi

Chocolate soufflé with raspberry sorbet and chocolate sauce
(please allow 20 mins)

Garden buttermilk panna cotta

Artisan ice-creams and sorbets