

Starters

Foie Gras & Chicken Liver Parfait, served with raisin Bread	6.00
Cold Prawn Salad With sweet chilli & papaya	6.00
Edam me with nori, sesame and chilli salt	4.50
Mango duck spring roll, chilli and basil dipping sauce	6.50
Lobster and pickled mouli roll	8.00
Salmon Tartar with warm sushi rice & a sesame dressing	6.50
Wakame Salad (Japanese seaweed salad)	6.50
Yakatori Chicken	5.00
Thai – fishcakes, with sweet chilli sauce	5.00
Deep fried Calamari with Thai Basil mayo	6.00

Slates from the sea

Monkfish Tempura With Celeriac & apple salad with Lotus root chips	17.00
Teriyaki Tuna on a Lobster & spring onion mash	20.00
Red Snapper steamed with Sake & Nouc Cham, In a Banana leaf with asian veg	17.00

Slates from the sky

Confit crispy duck, watermelon and pomegranate salad	18.00
Ginger caramel chicken	15.00

Slates from the land

Thai Green curry with baby veg. and sticky rice	15.00
Black Faced Lamb, best end, marinated in Harisa, served with Dauphinoise potato's & Aubergine stuffed Tomato	18.00

Slates on the side

Spicy vegetable tempura	6.50
Sticky rice	4.00
Garlic and oyster glazed wok fried bok choy	4.50
Ginger Noodles	5.00