



CRAZY BEAR CHRISTMAS TASTING MENUS

ELEVEN PLATE TASTING MENU

minimum of 4 people £35 per person

SHRIMP CRACKERS sweet chilli dipping sauce

ASSORTED STEAMED DIM SUM siu mai, har gau, gau chai

WOK FRIED BABY SQUID sesame, lime, chilli, oyster sauce

CRISPY VEGETABLE ROLL nahm jiim prik dipping sauce

SPICY STIR-FRIED CHICKEN long beans, preserved egg, ginger, red curry paste

WHOLE CRISPY SEABREAM hot and sour sauce

PAD THAI CRAZY BEAR NOODLES stir fried rice noodles bean sprouts shallots pickled white radish

RED DUCK CURRY pineapple, cherry tomato, grapes, lychee, kaffir lime leaves, sweet basil leaves, coconut milk.

STEAMED CHOI SUM oyster sauce

STEAMED FRAGRANT JASMINE RICE

DESSERT

TWELVE PLATE TASTING MENU

minimum of 4 people £45 per person

CHICKEN SATAY ard-jard and peanut sauce

ASSORTED STEAMED DIM SUM siu mai, har gau, gau chai

SOFT SHELL CRAB lemon and wasabi mayonnaise

CRISPY PEKING DUCK ROLL hoi sin sauce

PAN FRIED KING SCALLOP crispy seaweed XO sauce

STEAMED SEABASS FILLETS spring onion, ginger, Chinese mushrooms

VENISON FILLET onion, garlic, black pepper

PAD THAI CRAZY BEAR NOODLES stir fried rice noodles, tiger prawns, bean sprouts pickled white radish

GAI LAN oyster sauce

GREEN CHICKEN CURRY baby aubergine bamboo shoots lime leaves, sweet basil leaves coconut milk

STEAMED FRAGRANT JASMINE RICE

DESSERT

