

GRADUATION DINNER MENU 2007

Tuesday June 19th - Friday June 22nd

2 Courses - £22.95 / 3 Courses - £26.95

CHOICE OF APPETISERS

VIRGIN SUSHI PLATTER ^(GF)

Salmon, tuna & prawn nigiri, avocado maki

RAINBOW SUSHI PLATTER ^(GF)

(£3 SUPPLEMENT)

Tuna, salmon, sea bass, eel, prawn, avocado & tobiko

SASHIMI PLATTER ^(GF)

(£3 SUPPLEMENT)

Tuna, yellow tail & salmon with fresh wasabi

SALMON & NORI SPRING ROLL

Scottish salmon with seaweed nori served with a sweet chilli dip

VENISON NEGI MAKI ^(GF)

Venison, asparagus, and spring onion

IKA NO KARI KARI AGE

Crispy fried squid with green chilli & lemon salt

CHICKEN SATAY ^{(GF) (NUTS)}

Strips of marinated chicken, char-grilled and served with a peanut sauce and sweet cucumber relish

SPICY THAI FISH CAKES ^{(GF) (NUTS)}

Fresh haddock mixed with spices and red curry paste, deep-fried and served with cucumber, ground peanuts, sweet chilli and shallot relish

THAI STYLE PRAWN TOAST

A succulent blend of fresh prawns and herbs on crispy bread, topped with fresh prawns, served with a red sweet chilli sauce

PANDAN CHICKEN ^(GF)

Marinated chicken breast fried inside Thai pandan leaf

GYOZA

Pan-fried traditional Japanese pork dumpling

KABOCHA CROQUETTES (V)

Crispy bread pumpkin with tonkatasu sauce

(GF) = GLUTEN FREE

(NUTS) = MAY CONTAIN NUTS

GRADUATION DINNER MENU 2007

Tuesday June 19th - Friday June 22nd

2 Courses - £22.95 / 3 Courses - £26.95

CHOICE OF MAINS

CHILLI & THAI BASIL TOFU (V)

Deep fried tofu cooked with onions, red & green peppers, fresh chilli's, garlic and fresh Thai basil

YASAI TEMPURA (V)

Mixed vegetable tempura with warm soy & mirin sauce

ALASKAN BLACK TAILED COD ^(GF)

Marinated sweet miso Alaskan black cod with Japanese rice log and pickled ginger stem

SPICY FISH CHOIE SHEE ^(GF)

Fresh local haddock fillets, cooked with red curry sauce, young coconut flesh & sweet Thai basil

THAI SCALLOPS 'KEBAB' ^(GF)

Fresh local scallops, marinated in oyster sauce, garlic and fish sauce, skewered with red peppers and char grilled, served on a bed of fresh crispy salad with a sweet & spicy Thai sauce

CHICKEN GREEN CURRY ^(GF)

Tender chicken fillet pieces cooked in coconut milk with freshly pounded green herbs, fresh chilli's, Thai vegetables and flavoured with holy basil leaves

RED CURRY DUCK & PINEAPPLE ^(GF)

Duck breast cooked in a rich red curry sauce with fresh pineapple.

MISO LAMB CUTLETS ^(GF)

Char grilled marinated spicy miso lamb chop with spinach salad and lotus root chips

JUNGLE FILLET OF BEEF ^(GF)

Tender pieces of fresh Scottish fillet, wok fried with fresh green peppercorns, granchai root, fresh chilli's, Thai basil and a sweet tangy sauce.

ICHIBAN SUSHI & SASHIMI PLATTER ^(GF)

(£15 SUPPLEMENT)

Tuna, yellow tail, salmon & squid sashimi. Sea bass, salmon, sweet shrimp, eel, octopus & seared sirloin beef nigiri. Scotch roll maki, served with miso dressed green salad & mixed seaweed, pickled ginger and fresh wasabi

ALL SERVED WITH JAPANESE OR THAI RICE

DESSERTS

CRÉME BRULÉE ^(GF)

SELECTION OF HOME MADE ICE CREAM ^(GF)

Cocount, Green Tea, Passion Fruit Sorbet, Vanilla & Strawberry

CHOCOLATE FUDGE CAKE

RASPBERRY MOUSSE CAKE