

## GRADUATION LUNCH MENU 2007

*Tuesday June 19th - Friday June 22nd*

*2 Courses - £15.95 / 3 Courses - £19.95*

### **CHOICE OF STARTERS**

#### VIRGIN SUSHI PLATTER <sup>(GF)</sup>

Salmon, tuna & prawn nigiri, avocado maki

#### SASHIMI PLATTER <sup>(GF)</sup>

*(£3 SUPPLEMENT)*

Tuna, yellow tail & salmon with fresh wasabi

#### SALMON & NORI SPRING ROLL

Scottish salmon with seaweed nori served sweet chilli dip

#### 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 <sup>(GF)</sup>

Marinated chicken breast fried inside Thai pandan leaf

#### GYOZA

Pan-fried traditional Japanese pork dumpling

#### AGE DASHI TOFU (V)

Crispy fried silken tofu with sweet dashi broth

### **CHOICE OF MAINS**

#### YASAI TEMPURA (V)

Mixed vegetable tempura with warm soy & mirin sauce

#### SWEET POTATO MASSAMAN CURRY <sup>(GF)</sup>

Sweet potatoes and whole baby shallots cooked in a medium spiced, rich, gentle sauce. A southern Thai speciality.

#### SALMON TERIYAKI

Chargrilled fillet of Scottish salmon with Japanese teriyaki sauce

#### THAI CHICKEN GREEN CURRY <sup>(GF)</sup>

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

#### CHILLI & THAI BASIL PORK <sup>(GF)</sup>

Marinated tender pork, wok fried with fresh green chilli's, peppers & onion, flavoured with fresh Thai basil.

#### JUNGLE FILLET OF BEEF <sup>(GF)</sup>

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

*ALL SERVED WITH JAPANESE OR THAI RICE*

### **DESSERTS**

#### CRÉME BRULÉE <sup>(GF)</sup>

#### SELECTION OF HOME MADE ICE CREAM <sup>(GF)</sup>

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

#### CHOCOLATE FUDGE CAKE

#### RASPBERRY MOUSSE CAKE

(GF) = GLUTEN FREE