

# Taste the Continents

## Sunday Lunch Menu 2 - Asia

### Salad bar

A selection of natural and composed salads from our gardemanger, including marinated and pickled vegetables, terrines, pates and dry cured meats served with flavoured dressings and house chutneys



### Soup

Rasam soup; and authentic Indian lentil soup with flavoured croutons (M) (G) (V)  
Tomato saar made with Nepalese spices (MOL) (F) (CL)



### Pasta station

Penne tossed in prawn, ginger garlic and chili (G) (M) (N) (V)  
Baked orecchiette in curried spinach velouté (G) (M) (CL) (G)  
Succhietti in pumpkin and cardamom fondue (G) (M) (N) (V)



### Carvery

Artic spiced crusted perch, mango relish (SFH) (F) (MOL)  
Roast chicken roulade stuffed with curried mousseline (M)  
and crushed cashew nuts, yogurt raita (SFH) (MU) (M) (N)

### Hot counter

Baked grouper with braised kale, cumin and coriander with pickled ginger (M)  
Tandoori spiced veal tikka haryali (M) (N)  
Slow cooked pork belly glazed with soy and cardamom (SES) (SY) (M) (N)  
Bo luc lac; Vietnamese shaking beef (M) (N) (SY)

### Accompaniments

Pilau rice (M) (N) and vegetable byriani (M)(N)  
Fried curried potato with apricots (M)  
Vietnamese stir fried noodles (M) (N) (G)  
Grilled butternut squash with caraway (M)



### Asian stall

Lamb samosas (M) (N) (SFH)  
Vegetable pakora (M) (N) (SFH)  
Assorted dim sum with traditional Asian dips (M) (N)  
Selection of sushi (SY) (SES) (G) (M)



### Cheese table

A selection of local and international cheeses, water biscuits, grissini, nuts, grapes and dried fruits



### The pastry corner

A variety of gâteaux and pies served with fruit coulis and fresh cream



Please advise your server if you have any dietary requirements  
Cereals containing Gluten (G) Crustaceans (CR) Egg (E) Fish (F) Peanuts (P) Soya (SY) Milk including Lactose (M)  
Tree Nuts (N) Celery (CL) Mustard (MU) Sesame (SES) Lupin (L) Molluscs (MOL) Sulphites (SFH)