

Bauhinia

Pan-Asian Bar Restaurant

CHRISTMAS 2018

3 COURSES £23.00

(with Christmas crackers on the table, and a glass of Prosecco or a bottle of Asahi beer per person on arrival)

STARTERS

TOM YAM (GF)

hot and sour soup with chilli, fish sauce and lemongrass
vegetable and tofu (VG) or chicken

LUMPIA

four deep-fried spring rolls filled with vegetables served with house sweet chilli dip

TOD MUN PLA (GF)

three small deep-fried spicy fish and prawn cakes served with house sweet chilli dip with ground **peanut**

CHOCHOK

three skewers of malaysian satay chicken served with house **peanut** dip

GUO TIE DUMPLINGS

four chinese dumplings
vegetable (VG) or pork

MAINS (*served with steamed rice)

NASI GORENG

malaysian egg fried rice and spicy chilli paste
vegetable and tofu (VG please ask for no egg) or chicken and prawn

PAD THAI (GF)

stir-fried flat rice noodles with egg, pak choy, chilli and **ground peanuts**
vegetable and tofu (VG please ask for no egg) or chicken and prawn

THAI GREEN (GF)

thai green curry, medium hot with aubergines and fine beans
vegetable and tofu (VG) or chicken*

TERIYAKI

stir-fry pak choy and fine beans in a japanese soy flavoured sauce
tofu (VG) or chicken*

THAI BASIL (GF)

medium hot, thai sweet basil and chilli sauce
vegetables and tofu (VG please ask for no fish sauce) or chicken*

DESSERTS

FIRE CRACKERS

deep-fried pastry parcels with chocolate, dates and orange, served with vanilla ice cream

CHINESE TOFFEE APPLE

apple pieces tossed in crunchy toffee, served with vanilla ice cream

TARR'S ICE CREAM (GF)

choose two scoops from chocolate, coconut and vanilla flavour

MANGO SORBET (GF, VG)

made with spring water and mango, with a splash of lemon

(GF) gluten free
(VG) vegan