CHRISTMAS Menu

THE 48
PAN ASIAN CUISINE

Starters

Winter Miso Soup (Ve)
Miso broth with silken tofu, shitake mushroom and green onions.

Sauté Chicken Skewers
Served with peanut sauce and pickled vegetables.

Pomelo & Prawn Salad (Vegan option available)
Prawns tossed with pomelo, roasted coconut, peanuts, and coriander in a sweet-spicy-lime dressing.

Duck Spring Roll
Sweet plum sauce with a hint of five spice.

Mains

(All mains served with Jasmine Rice)

Seared Seabass in Yuzu butter
Pan-seared seabass fillet draped with yuzu and garlic butter.

Stir-Fried Pepper Beef
Hong Kong-style stir-fry with peppers & chilli.

Panang Chicken Curry
Thick coconut curry infused with Kaffir lime leaves and basil.

Pumpkin Katsu (Ve)
Panko-coated pumpkin slices in a katsu curry sauce.

Dessert

Steamed Date Sponge
Warm pandan custard.

Chocolate Brownie
Vanilla ice cream, miso caramel.

Tropical Mochi Ice Cream
Tropical fruit ice cream in a soft rice dough.

Sticky Mango Rice (Ve)
Sweet sticky rice, coconut caramel and sliced mango.

3 COURSE £29.99pp

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