

THE 5TH M E N U

CHRISTMAS SPECIALS

STARTERS

PULLED SESAME CHICKEN - 15K
filled spring onion pancakes

SPICY MEXICAN CEVICHE - 15K
Diced marinated seafood with coriander, lime & chilli

FRESH GLOBE ARTICHOKE WITH TORTELLINI - 15K
In nutty sage butter & tomato jam

MAIN COURSES

TWICE COOKED FIVE SPICE PORK BELLY
Candied apples, cilantro, fresh basmati rice & sauteed romanesco - 32K

TERIYAKI BASTED GRILLED TUNA
Hand made potato noodles tossed with julienne vegetables
& sprouts with lime & chilli oil - 28K

TRIO OF PIEROGI
Jackfruit, spinach and cashew nut flavoured dumplings, with rose harissa,
avocado dip & green papaya chutney - 25K

DESSERTS

CARDAMOM SCENTED SUMMER PUDDING - 15K
with local vanilla meringue crumb & gooseberry jelly

CASHEW NUT PIE - 15K
Layers of biscuit, caramel & topped with roasted cashew nuts,
laced with baileys cream