



# Chinese New Year Sharing Feast Menu

*A delicious sharing feast for parties of four or more served 29<sup>th</sup>-31<sup>st</sup> January 2025*

**Suggested Welcome Cocktail (+£12.50 per person)**

**Pisco Sour**



## Starters

Green plantain crisps with guacamole taquero (Vg)

Tapioca and cheese croquettes, guava and balsamic reduction (V)

Nikkei tuna tostadas, guacamole, chipotle mayo

Criollo-corn empanadas of the day, serrano chilli salsa

*Suggested Wine Pairing: Miolo, Alisios, Pinot Grigio/Riesling, Brazil (125ml gls)*



## Main Dishes

Grilled tiger prawns, plantain tostones, Colombian Pacific coast salsa, suero costeño

Roast Peking duck tortillas, Hoi Sin sauce, spring onions, cucumber, jalapeño chilli oil

Grilled chicken thighs, achiote and red chilli mojo, torched sweetcorn

Mains served with:

Green herb steamed rice with fried garlic (Vg); Chimichurri skin-on potato fries (Vg),

*Suggested Wine Pairing: La Ronciere, Cantoalba, Pinot Noir, Chile (125ml gls)*



## Dessert platter

Warm banana & choc bread pudding, home-made smoked cinnamon ice cream (V)

Purple corn churros, chocolate & ancho chilli sauce (Vg), coffee dulce de leche (V)

Duo of home-made ice cream/sorbet, coconut cookies (V)

*Suggested Wine Pairing: Laborum, Late Harvest Torrontes, Argentina (100ml gls)*

**£62 per person or £89 including three paired wines**

[Reserve a Table](#)

*Dishes marked (V) are Vegetarian and (Vg) are Vegan. Our menus are 100% gluten-free; please inform us of any allergies when booking. 20% VAT is included in the price. Please note we are a cashless venue, and a 12.5% discretionary service charge will be added to the bill.*