



For your Information

- Bookings Essential.
- Minimum of four persons.
- All dishes will be served in the centre of the table.
- This menu will be served from Monday 27th November to Saturday 30th December 2017.
- Vegetarian options available on request.
- If you have any dietary requirements please inform us and we will be happy to help.
- For all large party bookings, (8+ persons) a non-refundable £10 deposit per person will be necessary to confirm the table. All deposits are deducted from the final bill on the night.
- A discretionary service charge of 10% will be added to the final bill.

- **NEW YEAR'S EVE** - A La Carte Menu on the first sitting. For the main event on the second sitting we have a special Tasting menu at £95 per person including entertainment and a glass of champagne at midnight. Served from 9pm.
- Tasting menu with wine flight on New Year's Eve is priced at £125 per person including entertainment and a glass of champagne at midnight.
- New Year's Eve – First Sitting – A deposit of £20 per person to secure bookings, which will be deducted from the final bill on the night.
- New Year's Eve – Second Sitting – Full Payment for the Tasting Menu is required in advance to secure bookings
- New Years Eve – Deposits are non-refundable if cancelled after Friday 15th December 2017.

Christmas at the Orchid



Closed only for Christmas Day
and Boxing Day

The Silk Road

£37.50 per person



STARTERS

- Singapore **Crispy Prawns –**
Crispy tiger prawns in an Oriental mayonnaise topped with sliced shallots and sesame seeds
- Hong Kong **Festival Monkfish –** 🌶️
Fillets of monkfish steamed with garlic and chilli, served with a pickled plum and yellow bean sauce
- Sichuan **Ma La Chicken –** 🌶️🌶️
Shredded breast of chicken salad with spring onions, coriander, garlic and tingling Sichuan peppercorns, served on crispy toast

MAINS

- Thai **Beef Panaeng –** 🌶️🌶️
A richly spiced curry with coconut cream, Thai herbs and shredded lime leaves
- Hong Kong **Ped Makarm –**
Crispy fried sliced duck breast with tamarind and crispy vermicelli
- Sichuan **Xiang La Prawns –** 🌶️🌶️🌶️
Tiger prawns stir fried with spring onion, chilli, coriander, mushrooms & ginger in a spicy Sichuan chilli sauce
- Asia **Egg fried rice**
- Thai **Phad Thai Jay**
Stir fried rice noodles with tamarind & bean sprouts

DESSERT

Orchid Christmas Dessert
Surprise



The Grand Palace

£42.50 per person



STARTERS

- Japan **Beef Tataki –**
Chargrilled rare sliced sirloin with mixed leaves, sake, ginger & orange dressing
- Thailand **Meing Gai Rolls –** 🌶️
Crispy chicken rolls with zest of ginger, red onion, fresh peppercorn, lime and Betel leaf
- Malaysia **Nonya Udang Prawns –** 🌶️🌶️
Tiger prawns with a Nonya style dressing of dried shrimps, curry paste & chilli

MAINS

- Hong Kong **Ching Tsing Yi –**
Fillets of Seabass steamed with soy, spring onion and ginger
- Sichuan **Cumin Venison –** 🌶️🌶️🌶️
Stir fried sliced Venison served pink with green beans, celery, carrot and red onion in a spicy cumin, ginger, garlic and chilli rub
- Malaysia **Kari Seafood –** 🌶️🌶️
Stir fried king tiger prawns, scallops and mussels with garlic, chilli, and ginger covered in a rich Malaysian Ikan curry cream sauce
- Japan **Teriyaki Duck –**
Pan fried breast of duck served pink alongside baby corns, green beans, carrots and a Japanese style Teriyaki sauce
- Asia **Egg fried rice**
- Hong Kong **Stir fried egg noodles**

DESSERT

Orchid Christmas Dessert
Surprise

