



Sunday 14th May

Dinner Menu

Wild Thyme

STARTERS

Uramaki & Hosomaki platter (Salmon, sea bass, avocado, vegetable)

Deep-fried vegetable spring roll, sweet chili sauce

Thai Shrimp & calamari salad, herbs, red chilli, toasted almond, nam jim dressing

Chinese-style vegetable clear soup

WARM PLATES

Chili-garlic Grouper fish, leeks, ginger

Vegan Pad Thai, bean sprout, peanuts, tofu, lime

Seafood Manchurian, cilantro, light-soy sauce

Egg Fried Rice, peas, garlic, spring onion

DESSERT

Yuzu Cheesecake, basil syrup, coconut cremeux & coconut sorbet

Afiyet Olsun Bon appétit

