DINNER SET MENU

STARTER

HONEY KARAGE CHICKEN
Crispy, juicy Japanese fried chicken coated in a sweet, sticky honey glaze.
with sesame seeds

FISH CAKE
Delicate, golden fish cakes, crispy on the outside and soft, flavourful on the inside.

TOFU SATAY
Golden, crispy tofu coated in a rich, creamy satay sauce with a delicious hint of peanut and spice.

MAIN

COTO BEEF
Traditional Indonesian beef soup from Makassar, slow-cooked in a rich, aromatic peanut broth with tender beef and warming spices.

FISH CURRY
Tender cod and fresh vegetables simmered in a rich, aromatic curry sauce, full of flavour and warmth

TEMPE RENDANG
Tempeh slow-cooked in a rich, aromatic Indonesian rendang sauce with coconut milk and fragrant spices.

DESSERT

TIRAMISU
espresso soaked lady fingers
layered with a sweet cream

£28 FOR TWO COURSES
£37 FOR THREE COURSES

INCLUDING A GLASS OF
RED OR WHITE WINE