

MENU

3 course £23.00

To Start:

Hoisin roast duck GF
Cucumber, chilli, and spring onion salad

Teriyaki salmon GF
Charred spring onions, roast sesame and
glazed pak choi

Korean fried chicken wings GF
Red onion, carrot, and coriander

Jiaozi Mushroom dumplings V
Soy, chilli, coriander & lime dipping sauce
Oriental salad

For mains: XXXXX

Sweet & sour chicken Hong Kong style GF
Egg fried rice

Panang fish curry GF
Aromatic Jasmine rice

Japanese miso glazed pork Ramen

Or

Japanese miso glazed Tofu Ramen V

Japanese Tempura vegetables V

Korean glaze & egg fried rice

XXXXXX

Thursday 21st November Oriental
Themed Evening Menu

To Finish:

Classic banana fritter
Honey & ginger ice cream

Chinese custard tart
Cardamon, chilli & lime macerated
pineapple

Lychee, lemongrass & mango pudding GF
Ginger tuille & pistachio

V Denotes suitable for vegetarians.

GF GF denotes dishes suitable for a gluten free diet

VE Denotes dishes suitable for a vegan diet

// Denotes deconstructed dishes

We cannot guarantee that all our dishes are free from nuts or nut traces.

All dishes are subject to availability and all of our prices include VAT.

*If you have a food allergy, please bring this to the attention of a member of staff who will be pleased to advise you.

REFINED IS A TRAINING RESTAURANT
THANK YOU FOR SUPPORTING OUR STUDENTS