



ASOKA

DINNER SPECIAL

— FIRST COURSE —

Wild mushroom & gorgonzola arancini, balsamic reduction

Tempura vegetables, garlic & chive plant-based mayo (contains nuts)

Tuna tacos, avocado & lime crème fraîche

Baby spinach salad, avo, baby corn, miso-yaki roasted aubergine, sesame and parmesan

Grilled calamari, lime crème fraîche and harissa sauce

— SECOND COURSE —

Wagyu beef slider, brie, coriander aioli, avo, lettuce, tomato and caramelised onion

Fish tempura, wasabi infused kewpie and slaw

Braised lamb rib, sambal, tahini yoghurt & minted salsa verde

Soft shell mushroom & vegetable tacos, corn & feta salsa, kidney beans, tomato, guacamole and sour cream

Spicy gochujang Korean fried chicken, mango cumin yoghurt purée, Asian pickle salad

Mezze platter, tzatziki, hummus, roasted baby vegetables, falafel, smokey, baba ganoush, bocconcini, roasted black mushroom, marinated olives, homemade naan & warm ciabatta

— THIRD COURSE —

Malva pudding, charred pineapple, vanilla crumb, crème anglaise & vanilla pod ice cream

Salted caramel cheesecake, vanilla pod ice cream

Chocolate fondant, strawberry meringue, vanilla crumbs & burnt white chocolate ice cream

pick one from each course | R265 pp

Some dishes may contain traces of seeds, nuts and other allergens,
please notify your waiter of any serious allergies you have.
A discretionary service charge of 12.5% may be added to your bill. .
Menu and prices subject to seasonal change.