



ASOKA

HAPPY NEW YEAR!

2026

CANAPES

Asian oysters

Wild mushroom arancini, balsamic reduction

Asian beef tartare en croûte

Coconut crumbed prawn, ponzu mayo

STARTERS

Tuna tacos, avocado, lime crème fraîche

Burrata, charred sweetcorn,
smoked pineapple chilli sauce, toasted ciabatta, fresh oregano

Sticky Asian beef, pickled coriander daikon, fresh chilli

Steamed bao, sticky orange chicken, red pepper, toasted peanuts, coriander

MAINS

Seared Salmon, honey & lime glaze, spicy gochujang-coconut sauce,
edamame bean salad, crunchy charred red onion

Five spice teriyaki duck, ginger crumb, asian cabbage, roast garlic aioli

Truffle teriyaki Chalmar beef fillet, mashed potatoes, baby corn and carrots

Thai vegetable yellow curry, coconut basmati rice

SWEETS

Baked vanilla cheesecake, salted caramel popcorn, vanilla bean ice cream

Coconut ice cream, charred pineapple & candied cashews

Lime & basil chocolate tartlet, vanilla basil whipped ganache,
strawberry extra virgin olive oil, lemon basil micro herbs

***Dietary requirements must be noted prior to booking so we may accommodate.**

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. .