

2 Courses Lunch Menu

Seaburn

£14.95

12:00
noon to
4:00pm

STARTERS

Royal Sweet Corn Soup - With fresh small diced Chicken

Vegetarian Hot & Sour Soup (V)(S) - With shiitake mushroom, black fungus & bamboo shoot

Dim Sum Platter (freshly steamed, please allow 15 minutes)
Steam prawn har gau dumpling & pork shumai in bamboo basket, served with chilli Soya dip

Crispy Duck Salad - With lamb lettuce, pine nut and pomelo in house chilli, coriander dressing

Vegetarian Spring Roll (V) - Served with house sweet & chilli sauce

Supreme King Prawn Toast

Minced prawns smothered on a toast & served with house sweet chilli sauce

Salt & Chilli King Prawns (S)

Stir-fried with fresh scallion, five spices and chilli

Salt & Chilli Baby Ribs (S)

Small baby ribs tasty and tender

Crispy Filo King Prawns

Served with our homemade sweet and chilli sauce

Duck Samosa

Served with our homemade hoi sin sauce

Dragon Tail Ribs

Coated with Honey and plum glaze

Satay Chicken Skewers (S)

Chicken skewers served with our spicy satay sauce

Deep-Fried Chicken Dumpling

Edamame Bean (V)

Lightly salted freshly blanched soya bean

Deep Fried Angry Softshell Crab (S)

Served with Japanese mayo

Crispy Duck with Crispy Pancake

Petite crispy pancakes layered with crispy duck and hoi sin sauce, shredded lettuce and shaved bell peppers

Crispy Aromatic Duck ¼ (for two persons sharing)

With shredded scallion, cucumber, Hoi Sin Sauce and traditional pancake

Five Spices Duck Wings

Drizzled with our special honey plum glaze

Chicken Skewers (GF) - served with salad vegetables

Baby Gem Lettuce Wraps (V)(S)(GF)

Filled with stir-fried spicy black bean assorted mushrooms and Asian greens

MAIN COURSE

Singapore Vermicelli Noodle (S)

Rice noodles fried with Char Sui, Prawns and vegetables

Phad Thai Noodles - with Chicken/Beef/Vegetables
King Prawn (£1 supplement)

Nasi Goreng (S) Indonesian style fried rice

Kumquat Chicken - Lightly battered diced chicken served in a rich velvety molasses style sauce with kumquats and confit cherry tomatoes

Paradise King Prawns - Lightly battered with passion fruit mayo (£1 supplement)

Chinese Roasted Duck - Traditionally prepared and hung overnight and roasted in a duck furnace, duck is marinated in Chinese Angelica and herbs, served with roasted peanut (£1 supplement)

Roasted Duckling with Plum Sauce (£1 supplement)

Pan-Fried Rib Eye Steak Rolls with Asparagus

Asparagus wrapped in sliced rib-eye steak, served with black pepper sauce (£1 supplement)

Three Style Mushroom Stir-Fried (V)

With asparagus, cloud ear (edible jelly fungus) and pine nut

Sweet & Sour Chicken Hong Kong Style

Honey Chilli Crispy Chicken (S)

Crispy Chicken 'Peking Style (S)

Salt and Chilli Chicken (S)

Salt & Chilli King Prawns or Squids (s)(£1 supplement)

Malaysian Curry (S) Chicken / Beef / Assorted Vegetables
King Prawn (£1 supplement)

Thai Red Curry (S) Chicken / Beef / Assorted Vegetables
King Prawn (£1 supplement)

Thai Green Curry (S) Chicken / Beef / Assorted Vegetables
King Prawn (£1 supplement)

Traditional Black Pepper (S)
Chicken / Beef / Assorted Vegetables
King Prawn (£1 supplement)

Thai Satay (S) Chicken / Beef / Assorted Vegetables
King Prawn (£1 supplement)

Chilli Black Bean (S) - with Mushroom, Chicken/Beef
King Prawns (£1 supplement)

Stir-fried Chicken Fillet in Teriyaki Sauce
Stir-fried Shredded Duck Teriyaki Sauce (£1 supplement)

Stir-Fried Chicken with Pineapple in Plum Sauce (GF)

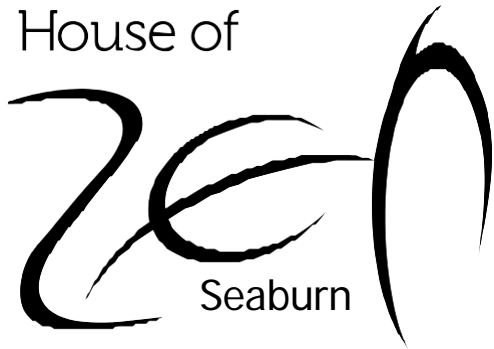
Stir-Fried Sliced Chicken (GF) - with assorted vegetable in Gluten Free Soya Sauce

All above main courses include fried rice, boiled rice or chips.
£1.50 extra with Yaki Ramen, salted chilli chips. Except Nasi Goreng, Vermicelli Noodles and Phad Thai Noodles

V=Vegetarian S=Spicy GF=Gluten Free

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House of



Seaburn

Dessert Menu

Caramelised Banana £6.50

Served with caramel sauce, vanilla ice cream and almond flakes.

Cheesecake of the Week £5.65

Please ask your server.

Lemon Panacotta Tart £5.65

Sheer decadence! Rich, buttery shortcrust pastry cases flooded with a smooth lemon panacotta filling, finished with a light sugar dusting.

Chocolate Sponge Pudding £5.95

Served with Belgium chocolate sauce and vanilla ice cream.

Premium Ice Cream/Sorbet £4.95

Vanilla Bean

Strawberry Supreme

Rich Chocolate

Coconut

Mango

Lemon Sorbet

Mango Sorbet

Add one scoop for £1.80

Grown Up Dessert

Gelato Affogato with DiSaronno Amaretto £7.95

Premium Gelato, Espresso, Disaronno shot and Amaretto biscuit. Total Indulgence.

*not included in Set Menu, Lunch Menu & Early Evening Menu

Liqueur Coffees £5.45

Baileys Coffee

Rich espresso, a measure of Baileys and thick cream.

Calypso Coffee

Rich espresso, a measure of Tia Maria and thick cream.

Irish Coffee

Rich espresso, a measure of Jameson's Irish Whiskey and thick cream.

Italian Coffee

Rich espresso, a measure of Disaronno Amaretto and thick cream.

Café Royale

Rich espresso, a measure of brandy and thick cream.

A Selection of Teas and Coffees

English Tea £2.50

Earl Grey Tea £2.50

Yulan Flower Tea £3.50

Oolong Tea £2.50

Green Tea £2.50

Fresh Mint Tea £3.50

Hot Chocolate £2.95

Cappuccino £2.95

Latte £2.95

Americano £2.20

Mocha £2.95

Macchiato £2.95

Espresso £2.00 Large £2.80

Allergens

Guests with allergies and intolerances should make a member of the team aware, before placing an order for food or beverages.

Guests with severe allergies or intolerances should be aware that although all due care is taken, there is a risk of allergen ingredients still being present.

Please note, any bespoke orders requested cannot be guaranteed as entirely allergen free and will be consumed at the guests own risk.

Management reserve the right to refuse service.