

GROUP MENU

AUTUMN/WINTER 2018

THANK YOU FOR YOUR BOOKING! BEING A BOOKING OF EIGHT PEOPLE OR MORE, WE ARE UNABLE TO OFFER AN A LA CARTE OPTION. IN IT'S PLACE WE OFFER OUR SHARING MENU...



CREATE YOUR OWN

TAKDREAS



ASIAN INSPIRED TACO'S

A UNIQUE AND EXCITING WAY TO EAT THAT PUTS THE EMPHASIS ON COMMUNAL EATING WHILST OFFERING A GREAT CHANCE TO EXPERIENCE ASIAN AND LATIN AMERICAN FLAVOURS, START BY TAKING A CRISPY SALAD LEAF OR AN AUTHENTIC CORN TORILLA AND FILLING IT WITH YOUR CHOICE OF THE FOLLOWING:

YÚ XIÁNG QÍEZI BǎO(V)

CANTONESE EGGPLANT AND TOFU
CASSEROLE WITH GINGER AND GARLIC

CARNE A LA PARILLA

GRILLED SIRLOIN STEAK, LIGHTLY
SEASONED & SERVED MEDIUM RARE

LĀNGA PATARASHCA

AMAZON STYLE WHITE FISH GRILLED IN
BANANA LEAF WITH LATIN AMERICAN CHILLI

HULI-HULI

HAWAIIAN STYLE CHICKEN IN A STICKY
SAUCE WITH GINGER AND PINEAPPLE

CONTINUE BY ADDING KHAO PAD [EGG FRIED RICE], WOK FRIED VEGETABLES OR FEIJODADA [BRAZILIAN BLACK BEAN STEW] AND TOP IT ALL OFF WITH A SELECTION OF AUTHENTIC LATIN AMERICAN AND ASIAN SAUCES OR PICKLES! PROVIDED.

THE MENU IS CHARGED AT 299KR PER PERSON. DRINKS AND DESSERT ARE CHARGED AT A LA CARTE PRICES.

WE WILL REQUIRE A LIST OF ALLERGIES AND DIETARY REQUIREMENTS AS SOON AS IS MOST CONVENIENT FOR YOU. AND CONFIRMATION OF FINAL NUMBERS 24 HOURS BEFORE YOUR BOOKING TIME.

THANK YOU SO MUCH FOR CHOOSING MARKET.
WE LOOK FORWARD TO SEEING YOU!