

ST MARTINS LANE

LONDON

EVENTS GROUP DINNER MENU 1

£40 per person

When dining on a group menu, all dishes are served in the centre of the table for sharing.

All items need to be pre-ordered. Final menu requirements must be received at least 5 working days in advance of event date.

Any changes to final numbers must be made at least 48 hours in advance of event.

STARTERS

GREEN MANGO SALAD

prawns, red onion, long beans, peanuts

SOFT SHELL CRAB

crispy garlic, bird eye chilli, pepper

TOFU BERGERDIL

onion pickle, sweet chilli sauce (v)

MAINS

SWEET & SOUR SNAPPER

ginger, onion, bell pepper

CHICKEN KRA PAO

bird eye chilli, basil

RED CURRY

mushroom, tofu, long beans (v)

SIDES

CHAR KWAY TEOW PRAWNS

ho fun noodles, chilli, chinese chives

STEAMED JASMINE RICE

DESSERTS

CHOCOLATE PROFITEROLES

hazelnut crèmeux, hot chocolate sauce

COCONUT & LEMONGRASS MOUSSE

chocolate crumbs, kaffir lime ice cream

MANGO PASSION FRUIT TART

mango sauce, guava sorbet

PINEAPPLE CARPACCIO

coconut lime sorbet, mango salsa (v)

(V) Suitable for vegetarians.

For food allergies and intolerances, please speak to a member of our team about your requirements before ordering. A full list of all allergens contained in each dish is available on request. A discretionary service charge of 15% will be added to your bill. After a deduction of the credit card commission payable on this and 1% administration fee, the balance is all distributed to service staff.



ST MARTINS LANE

LONDON

EVENTS GROUP DINNER MENU 2

£45 per person

When dining on a group menu, all dishes are served in the centre of the table for sharing.

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STARTERS

GALANGAL CHICKEN SKEWERS

coriander, lime dip, curry leaves

SEARED SCALLOPS

tom yam sauce, spinach, crisp lotus root

VIETNAMESE GLASS NOODLE SALAD

glazed tofu, peppers, peanuts, asian herbs (v)

MAINS

SESAME-CRUSTED TUNA

cucumber, avocado, wasabi ginger soy

SWEET POTATO & THAI ROUND AUBERGINE CURRY

turmeric, lemongrass, lime leaf (v)

SIRLOIN STEAK YAKINIKU

king oyster mushrooms

SIDES

BLUE SWIMMER CRAB FRIED RICE

eggs, chinese chives (v)

MORNING GLORY

soybean paste, thai chilli (v)

DESSERTS

CHOCOLATE PROFITEROLES

hazelnut crèmeux, hot chocolate sauce

COCONUT & LEMONGRASS MOUSSE

chocolate crumbs, kaffir lime ice cream

MANGO PASSION FRUIT TART

mango sauce, guava sorbet

PINEAPPLE CARPACCIO

coconut lime sorbet, mango salsa (v)

(V) Suitable for vegetarians.

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