ASOKA

DINNER SPECIAL

FIRST COURSE

Falafal, ginger tahini, jalapeno salsa, tzatziki, warm naan

Tuna tacos, avocado, seasame dressing, lime creme fraiche

Roasted korean pork, bao bun, kimchi, pickled daikon

SECOND COURSE

Tempura vegatables, garlic chive dipping sauce

Tandoori style deboned chicken thigh, romesco sauce, pickled cucumber

West coast mussels, aromatic coconut broth, chilli, coriander toast

THIRD COURSE

Mushroom & ginger ramen noodles, tenderstem brocolli, carrot and egg

Grilled lamb ribs, spice rub, harissa cumin, tomato and aubergine

Cripsy prawn wontons, chilli coriander lime dressing

pick one from each course | R225 pp

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