ASOKA

DINNER SPECIAL

FIRST COURSE

Tempura vegetables, garlic chive vegan mayo

Tom yum soup, coconut, chilli, lime, coriander, prawn, seafood quenelles

Sticky beef bao bun, sesame seeds, chilli, pickled daikon

SECOND COURSE

Vietnamese rice paper roll, crunchy vegetables, mint, tofu, sweet chilli soy sauce

Spicy gochujang Korean fried chicken, mango cumin yoghurt purée, Asian pickle salad

Grilled calamari, lime crème fraiche, harissa sauce

THIRD COURSE

Mushroom tacos, corn & feta salsa, tomato, avocado and sour cream

Sticky pork ribs, bourbon peach sauce, corn slaw, nacho crumbs, guacamole, lime crème fraiche

Blackened kingklip, cauliflower purée, lentils, pickled grapes

pick one from each course | R245 pp

DESSERT

each dessert | R105

Orange & almond cake, roasted plum, halva ice cream

Trio of sorbet

Warm pear & ginger cake, poached pear, chai crème patisserie

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.