

ST MARTINS LANE

LONDON

EVENTS GROUP DINNER MENU

£45 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

VIETNAMESE POMELO SALAD
cucumber, carrot, mint, peanut (v)

GALANGAL CHICKEN SKEWER
coriander, lime dip

SEARED SCALLOPS
tom yam sauce, lotus root

MAINS

KAMPOT PEPPER BABY CHICKEN
baby corn, carrots, asparagus, long beans

CAMBODIAN FISH AMOK
turmeric, lemongrass, coconut, jasmine rice

SWEET POTATO & AUBERGINE CURRY
turmeric, lemongrass, lime leaf (v)

SIDES

BLUE SWIMMER CRAB FRIED RICE
eggs, chinese chives (v)

MORNING GLORY
soybean paste, thai chilli (v)

DESSERTS

KAFFIR LIME FLAN
egg custard, coconut, lime

STICKY RICE WITH MANGO
coconut, rice

WHITE CHOCOLATE MOUSSE
matcha green tea

(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.

