



Celebrate the joyous season with our exquisite Pan-Asian culinary journey, specially curated for the festive period. **For just £55 per person**, indulge in a symphony of flavors from across Asia, each dish a testament to the rich traditions and culinary prowess of the East. Your festive feast begins with a complimentary glass of Prosecco, setting the tone for an evening of merriment and fine dining. Join us for an unforgettable Christmas experience, where the warmth of the season meets the vibrancy of Asian cuisine. Make this Christmas a culinary adventure to remember!

Festive Menu

2026

£55
per person

AMUSE *(Any 1)*

- Prawn Cracker *(G)*
Traditional Prawn Crackers
- Padron Peppers *(Ve)*
Spanish Pepper, Sriracha Mayo

SUSHI & SASHIMI, DIMSUMS & DUMPLINGS *(Any 2)*

- Avo-Q Roll *(D)(Se)*
Sushi Rice, Avocado & Cucumber, Sriracha
- Spicy Asparagus & Togarashi *(Ve)(Se)*
Asparagus, Cream Cheese, Togarashi & Aji Amarillo Mayo
- King Salmon Roll *(E)(Se)*
Avocado, Salmon, Japanese Mayo & Sesame
- Tojo-Maki Roll *(G)(S)(E)*
Crab Stick, Avocado, Orange Tobiko, Sriracha Mayo
- Vegetable dumpling *(G)(Se)(Ve)*
Carrot, Cabbage, Ginger Shoot & Celery
- Chicken Chiu Chow *(G)(Se)*
Chicken Mince, Cantonese Chili, Scallions
- Prawn Har Kau *(G)(Se)*
Crystal Prawn Dumpling, Scallion, Ginger

DOJO BITES *(Any 2)*

- Sichuan Pepper Tofu *(G)(Ve)*
Tofu, Sichuan Peppers, Garlic & Scallions
- Crispy Sweet Chili Potatoes *(G) Se)(Ve)*
Potato Fingers,chili, Garlic, Butter, Seasoning
- Po Pia Tod (Spring Rolls) *(G)(Ve)*
Vermicelli Noodles, Cabbage, Carrot, Soy Rolled In Rice Paper Sheets & Deep Fried
- Cantonese Chicken Salt Pepper Style *(G)(E)*
Chicken Crispy Fried , Cantonese Chili
- Asian Chicken Wings *(G)(N)(E)*
Chicken Wings, Chili, Garlic
- Schuan Chili Lamb *(G)(E)(S)*
Chilli, Peppers, Onion, Seasoning
- Thai Sweet Basil Fish *(G)*
Pangasius Fish, Sweet Basil, Chili, Soy
- Golden Fried Soft-shell Crab *(G)(S)*
With Red Chili & Curry Leaf
Garlic Bean Red Chili Spring Onion Seasoning
- Fragrant Chili Prawn *(G)(S)*
Prawns, Chinese Fragrant Chili, Garlic, Ginger

Please Make Your Server Aware Of Any Dietary Allergens
D (Dairy) • N (Nuts) • S (Shellfish-Molluscs) • V (Vegan) • G

MAINS *(Any 3)*

- Five Treasure Shanghai Style *(G)(VE)*
Broccoli, Peppers, Assorted Mushrooms, Chinese Cabbage & Baby Corn Stir-Fried Shanghai Style
- Taow Hu King *(G)(VE)*
Mock Chicken, Tofu, Sugar Snaps, Basil, Garlic & Chili
- Sous Vide Roasted Duck *(G)(N)(SE)(S)(E)*
with Pancake & Dojo Home-Made Hoisin Sauce
Roasted Duck, Cucumber, Leeks, Pancake & Hoisin Sauc
- Pla Pad King *(G)(VE)*
Crispy Fish, Julienne Ginger & Spring Onion
- Mongolian Chicken *(G)(S)(E)*
Peppers, Ginger, Garlic, Onion & Red Chili Mongolian Style
- Sweet & Sour Prawn *(G)(SE)*
Prawn, Peppers, Onion, Garlic, Ginger, Chili & Seasoning

CLAYPOT CURRIES

- Vegetarian • Mock Chicken • Chicken
Lamb • Prawn
- Gaeng Daeng *(Ve)*
Thai Red Curry with Bamboo Shoot, Pea Brinjal, Kaffir Lime Leaf & Bird Eye Chili
- Gaeng Kiew Wan *(Ve)*
Green Curry, Pea Brinjal, Basil Leaf with Coconut Milk

- Rendang Curry Lamb
Rendang Curry Paste Cooked with Coconut, Potatoes, Onions & Carrot

RICE & NOODLES *(Any 1)*

- Vegetarian • Chicken • Egg • Prawn
- Beijing Style Fried Rice *(G)*
Assorted Peppers, Carrot, Beans, Five Spice & Hoisin
- Pad Si-Ewe *(G)*
Rice-Stick, Stir-Fried Broccoli, Spring Onion, Mushroom, Oyster & Soy
- Thai Style Khao Pad *(G)*
Thai Fried Rice with Onions, Carrot & Mushrooms
- Chowmein Noodle *(Ve)(G)*
Wok-Tossed Noodles, Peppers, Onion & Beansprouts
- Khao Hom Mali
Steamed Jasmine Rice

SWEET TRAP *(Any 1)*

- Festive Spiced Sticky Toffee Slice *(G)(D)*
Traditional English Sticky Toffee Pudding with a Twist
- Matcha Yuzu Slice *(G)(D)(E)*
Matcha Sponge with Yuzu Cream & Assorted Berries
- Festive White Forest Slice *(G)(D)(E)*
Layers of White Chocolate Mousse, Sponge & Cherry Compote

TERMS & CONDITIONS

- Our set menus are available for groups of 8 guests or more.
- For group bookings, the host will choose one set menu for the whole group to enjoy together.
- Your chosen menu must be confirmed at least 7 days before your event.
- A £20 per person non-refundable deposit is required to secure your booking.
- The remaining balance must be paid in full at least 7 days before the event date.
- We understand that plans can change. Your booking may be rescheduled once, provided you let us know at least 7 days before the original booking date. Any payments already made will be transferred to the new booking date.
- If you need to cancel your booking, please let us know at least 7 days before the event. Deposits are non-refundable.
- If your guest numbers change, please let us know at least 72 hours before your booking.
- As food, staffing and arrangements are prepared based on your confirmed numbers, we are unable to offer refunds for reductions in guest numbers or guests who do not attend where less than 72 hours' notice is given.
- All set-menu food is prepared for enjoyment within the restaurant and cannot be taken away from the premises.
- If you or any of your guests have allergies or dietary requirements, please let us know at the time of booking and remind your server on the day of your event, so our team can assist you.
- A mandatory 12.5% service charge will be added to the final bill.