PARLAY

PARLAY PRESTIGE

2 COURSES 45pp – 3 COURSES 54pp

AVAILABLE MONDAY – SUNDAY 18:30 – 21:30

Choose your favourite from each course

Starters

SAMBAL PRAWNS
Succulent, wok fried in a rich and aromatic Malaysian chilli sauce

LINGUINE FRUTTI DI MARE
Tossed with a lightly spicy, rich seafood sauce with prawns, mussels, squid and octopus

JINLING DUCK ROLLS
Aromatic duck crispy rolls with ginger, Szechuan spices and hoisin sauce

Mains

FILLET STEAK BURGUNDY
Served with a silky, rich mushroom mousse, caramelised onions and an elegant, warming red wine jus

LOBSTER RISOTTO
Arborio rice cooked al dente with our creamy lobster bisque and topped with a succulent lobster tail

HALIBUT PUTTANESCA
Delicately pan fried with a flavoursome slow cooked San Marzano tomato sauce, Sicilian capers, Taggiasca olives and anchovies

Desserts

PARLAY TIRAMISU (V)
Classic and enriched with an aromatic coffee mousse and pistachio praline

CHOCOLATE FONDANT (V)
Indulgent, velvety and warming with blood orange sorbet and Verdemanda olive oil

Sides

Fancy something extra on the side?

KOFFMANN FRENCH FRIES (VE) 6

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with Parmesan and truffle oil

MASHED POTATO (V) 5

SAUTEED POTATOES (V) 5

ARABIC RICE (V) 6

BUTTERED GREENS (V) 6

TENDERSTEM BROCCOLI (VE) 7.5

GRILLED ASPARAGUS (VE) 12

ARABIC SALAD (VE) 6.5

(V) Vegetarian (VE) Vegan

A discretionary 15% service charge will be added to your bill.

If you have any allergies or dietary requirements, please speak to a member of the team before ordering. Please be aware that traces of allergens used in our kitchen and bar areas may be present, and we cannot guarantee the absence of allergens from our dishes or drink serves.

Scan for calorie menu