PARLAY

PARLAY SIGNATURE

2 COURSES 38pp – 3 COURSES 48pp

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

CHOPPED GREENS WITH LEMON DRESSING (V)
Mediterranean fresh greens with diced avocado and artichokes, paired with aged Parmesan shavings and a citrussy, sweet lemon dressing

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

Mains

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

GAUCHO BEEF RIB EYE
Succulent 300gr rib steak, served with a tangy chimichurri sauce, sweetcorn purée and a refreshing parsley sauce

WILD MUSHROOM RISOTTO (V)
Arborio rice cooked al dente with our wild mushroom sauce, finished with aged Parmesan and sautéed forest mushrooms

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