

# THEATRE MENU

TWO COURSE WITH A GLASS OF PROSECCO — 34

*Add another course — 5*

## OPENING NIGHT

**Da Luca, Prosecco**

SO

## FIRST ACT

**Vegetable Gyoza** <sup>284 cal</sup>

*Japanese steamed vegetable dumpling, served with soy and sesame, pickled cucumber*

SE, SY, CE, MU, G

**Chicken Satay** <sup>147 cal</sup>

*Thai-style grilled inner tender fillets, peanut sauce dip, coriander, lime*

PN, N, F, SY, MU, G

**Thai Fish Cakes** <sup>110 cal</sup>

*Red Thai curry flavoured fish cakes, pickled cucumber, sweet chilli dip*

F, EG, M, G

## SECOND ACT

**Grilled Sea Bass** <sup>335 cal</sup>

*Pan-fried sea bass with soy glaze, jasmine rice, daikon chilli salad*

SE, F, SY, G

**W Chicken Bao** <sup>645 cal</sup>

*Crispy fried chicken bites, Japanese style sriracha mayonnaise, served in soft hirata buns with W spiced fries*

SE, EG, SY, MU, G

**Aubergine Steak** <sup>421 cal</sup>

*Grilled aubergine steak, five spiced puy lentil stew, Violife cream*

CE, SO

## FINALE

**Matcha & Coconut Churros** <sup>331 cal</sup>

*Honeycomb and vanilla ice cream*

EG, SY, M, G

**Mochi** <sup>up to 241 cal</sup>

*Coconut, raspberry and lychee, mango and passion fruit*

N, EG, SY, M, G

Allergen Key: Peanuts (PN), Nuts (N), Sesame Seeds (SE), Fish (F), Eggs (EG), Soya (SY), Milk (M), Celery (CE), Mustard (MU), Sulphites (SO), Gluten (G).

We welcome enquiries from customers who wish to know whether any dishes contain particular ingredients. Please inform your order taker of any allergy or special dietary requirements that we should be made aware of when preparing your request.