



VITTORIA PARTY MENU

STARTERS

BEEF CARPACCIO "TATAKI"

WAFER THIN SEARED SLICES OF BEEF, DAIKON RADISH,
SPRING ONION & CAVIAR

CRAB SALAD

FRESH JERSEY CHANCRE CRAB, LIGHT WASABI & MAYO SAUCE, SUN DRIED TOMATOES

WARM SCALLOPS & OCTOPUS SALAD

PAN FRIED JERSEY SCALLOPS AND BABY OCTOPUS, MARSALA WINE & BALSAMIC , VINEGAR, OLIVE OIL, GARLIC

TEMPURA PRAWNS

ROCK PRAWNS TEMPURA BATTER WITH JAPANESE MAYO, AVOCADO, POMEGRANATE & RED CAVIAR

FISH CAKE

CHEF'S CHOICE FISH CAKES WITH MIXED SALAD & ONION CHUTNEY

CRISPY SUSHI

CRISPY FRIED CRAB AND CHIVES ROLL 6 PIECES

SPICY TEMPURA VEGETABLES

SPICY TEMPURA BATTER COATED VEGETABLES OF THE DAY

MAIN COURSE

SEA BASS

FILLET OF SEA BASS, RISOTTO & SAMPHIRE SEAWEED, SUNDRIED TOMATOES, PESTO SAUCE

SUSHI SELECTION 8 PIECES

CHEF'S CHOICE OF SUSHI CRISPY & URA MAKI ROLLS

VEGETARIAN KATSU CURRY

DEEP FRIED VEGETABLES IN KATSU BREAD CRUMBS & CURRY SAUCE, STEAMED RICE & PINK GINGER

CHICKEN KATSU CURRY

DEEP FRIED CHICKEN IN KATSU BREAD CRUMBS & CURRY SAUCE, STEAMED RICE & PINK GINGER

SUSHI

TEMPURA FUTO ROLL 6 PIECES, NIGIRI 2 PIECES, SASHIMI 2 PIECES

STEAK DIANE

AGENTINIAN RIBEYE WITH TOMATOES, GREEN BEANS & HAND CUT CHIPS

DESSERTS

VITTORIA CHEESE BOARD

CREME BRULEE

STICKY TOFFEE PUDDING WITH ICE CREAM

£38.95