



NOVA

RESTAURANT

2 COURSES 50 / 3 COURSES 55

STARTERS

TEMPURA PRAWNS

Fried Prawns in Tempura & Spicy Mayo

BAO BAN

Traditional Steamed Japanese Bread, BBQ Beef, Crispy Onion, Chives, Homemade Red Onion & Raspberry Sauce

CHICKEN LOLLIPOP

Spicy wings served with lime and sesame seeds.

DRAGON ROLL

Tempura prawn, cucumber roll topped with avocado, tobiko, crispy onion, teriyaki and mayo sauce.

SEARED SALMON

Salmon avocado and cucumber roll topped with seared salmon, spicy mayo and tobiko.

GYOZA

Fried vegetables or prawns dumplings served with sweet chilli sauce.

MAINS

LOBSTER RAVIOLI

Dry Porcini Mushroom, Fresh Tagliatelle, White Veal Ragu, Parmesan Fondue & Fresh Black Truffle

BABY CHICKEN

Whole Baby Chicken Slow Cooked With Miso Sauce, Grilled Baby Carrots & Chips

SEA BREAM

Sea bream fillet Marinated in Lemon Zest, Garlic, Mixed Herbs & Crushed Pistachio, served with purple broccoli.

LAMB CHOPS

Grilled lamb chops with mashed potatoes.

SIRLOIN

Dry aged Sirloin Beef steak, Crushed Potatoes & Parmesan and gravy sauce.

DESSERTS

TIRAMISU

Ladyfingers soaked in espresso coffee, fresh cheesy cream and cocoa powder

Alcohol free

CHOCOLATE PUDDING

Warm Chocolate Pudding with Creamy Chocolate Heart served with Vanilla Ice Cream

Vegan option available

PISTACHIO PARFEIT

Handmade Truffle Shape Pistachio, Vanilla Ice Cream & Hearth Pistachio Sauce

MIX-BERRIES CHEESECAKE

Traditional "Bavarese" cake with Vanilla and Raspberry chantille cream glazed with Raspberry puree topped with mixed berries and bisquit base

 Contain nuts

 Vegetarian

 Gluten Free

 Vegan

Please inform us about any dietary requirements or allergies and we will be happy to assist you.

All prices include VAT. An optional service charge of 12.5% will be added to your bill.

www.novaparkroyal.com