



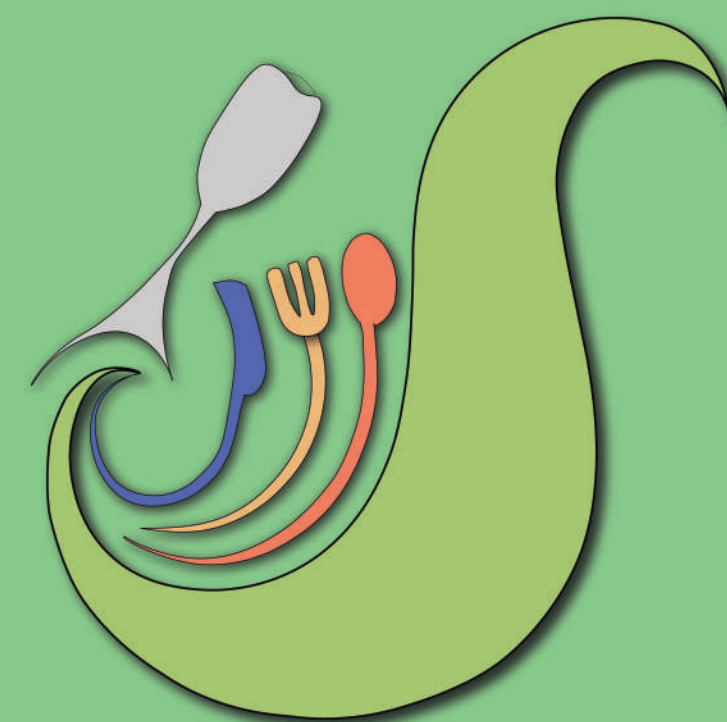
SIDE DISHES

PAPADUM (WITH SAUCE) (2 PCS).....	2,30
JASMINE RICE.....	4,30
BASMATI RICE.....	4,30
EGG FRIED RICE.....	6,60
FRECH FRIES.....	4,30
Stir Fried Hakka Noodle:	
VEGETABLE.....	7,60
EGG.....	8,60
CHICKEN.....	9,60
PRAWNS.....	10,60



DESSERTS

Coupe Denmark	5,30
Vanilla ice cream with whipped cream and warm molten chocolate.	
Romanoff	5,30
Vanilla ice cream with fresh strawberry and cream.	
Choco Lava	5,90
Molten Chocolate cake with vanilla ice cream.	
Gulab Jamun (3 pcs)	4,90
Fried balls of dough made from milk solids and semolina, soaked with an aromatic rose syrup, spiced with green cardamom and saffron.	
Beetroot Halwa	6,90
Beetroot halwa is a slow cooked dessert made with grated beetroots, milk, sugar, cardamom and dry fruits.	
Coco Delights ✓.....	6,90
Jellied coconut milk served with sorbet.	

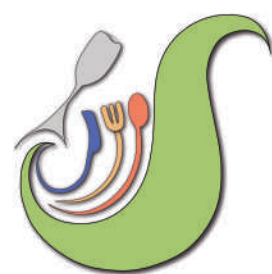


The Seasonal
Asian Kitchen & Bar

*No dish, food or drink, including the cover charge, can be charged if it is not requested by the customer or if it is not used.

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The Seasonal

STARTERS

Tomato Soup5,30

Fresh tomato cooked with garlic and herbs served with toasted bread and cream.

Hot & Sour Soup5,90

Vegetable stock reduced with seasonal vegetables, vinegar and chilly sauce.

Vegetable Salad6,30

Fresh vegetables with Asian seasoning.

Avocado Salad6,90

Fresh avocado, tomato, onion and fresh herbs seasoned with lime and pepper.

Sweet and Sour Tofu6,30

Fried tofu tossed in sweet and sour sauce.

Potato Lollipop.....6,30

Boiled sweet potatoes with garlic, red onions and mint served with pomegranate mayonnaise.

Drums of heaven.....6,90

Chicken Drumsticks tossed in Asian flavours.

Fried Shrimps.....7,90

Fried shrimps tossed in Asian flavours.

Asian Clams.....6,90

Stir fried clams cooked in oriental sauce.

BREAD

Garlic Bread.....4,30

THE TASTE OF ASIA

Aubergine Pistachio15,40

Aubergine marinated with house made spices paste cooked with cherry tomatoes and roasted pistachio served with papadum and saffron rice.

Orange Chicken.....15,90

Crispy chicken cooked with fresh orange sauce, finished with sesame oil served with jasmine rice.

Mango Tofu15,30

Fried Tofu cooked in mango pulp, ginger, chilly served with jasmine rice.

Mango Prawns.....17,60

Fried prawns cooked in mango pulp, ginger, chilly and honey sauce served with jasmine rice.

Mango Chicken.....15,90

Fried chicken cooked in mango pulp, ginger, chilly and honey sauce served with jasmine rice.

Coco Salmon.....17,30

Pan seared salmon in house made spices & herbs paste reduced in coconut milk served with coconut rice and pickle.

Coco Prawn.....19,30

Pan seared prawn in house made spices & herbs paste reduced in coconut milk served with coconut rice and pickle.

Spinach Curry

Home made spinach puree cooked with onion, tomato, and Indian spices served with basmati rice.

• VEGAN.....	14,30
• CHICKEN.....	16,60
• PORK.....	15,30
• LAMB.....	17,30
• PRAWNS.....	17,60
• DUCK (CLAY IN POT).....	23,60

Rendang

House made spices paste reduced with coconut milk served with NASI LEMAK RICE.

• VEGAN.....	14,30
• CHICKEN.....	16,60
• PORK.....	15,30
• LAMB.....	17,30
• MINCED BEEF.....	16,60
• PRAWNS.....	17,60
• DUCK (CLAY IN POT).....	23,60

Phanang Curry

Phanang curry made with lemon grass, shallot, kaffir lime, garlic and ground spices reduced with coconut milk and Asian vegetables served with jasmine rice.

• VEGAN.....	14,30
• FISH(MACKERED).....	14,60
• PORK.....	15,60
• LAMB.....	17,30
• PRAWNS.....	17,60
• DUCK (CLAY IN POT).....	23,60

Thai Green Curry

Green curry made with chilly, galangal, lemon grass, shallot and ground spices reduced with coconut milk and asian vegetables served with jasmine rice.

• VEGAN.....	14,30
• CHICKEN.....	16,60
• PORK.....	15,30
• LAMB.....	17,30
• PRAWNS.....	17,60
• DUCK (CLAY IN POT).....	23,60

Biryani

Experience a culinary journey with our renowned Biryani, featuring fragrant basmati rice and tender meats or fresh vegetables, slow-cooked to perfection with a blend of exquisite spices. Each bite is a celebration of flavor, perfectly complemented by a side of cooling Punjabi mix raita.

• VEGETARIAN.....	16,60
• CHICKEN.....	17,60
• LAMB.....	18,60
• PRAWNS.....	19,60
• DUCK (CLAY IN POT).....	23,60

SIZZLERS

Vegetarian17,60

Vegetable manchurian, fried tofu served with stir fried noodles with sizzling sauce on sizzling platter.

Chicken.....19,60

Chicken manchurian, stir fried vegetables served with stir fried noodles with sweet & sour sauce on sizzling platter.

Prawns.....20,60

Prawn Manchurian, stir fried vegetables served with stir fried noodles with sweet & sour sauce on sizzling platter.

SIDE DISH

PAPADUM(WITH SAUCE)(2 PCS).....	2,30
JASMINE RICE.....	4,30
BASMATI RICE.....	4,30
EGG FRIED RICE.....	6,60
FRENCH FRIES.....	4,30

STIR FRIED HAKKA NOODLE:

VEGETABLE.....	7,60
EGG.....	8,60
CHICKEN.....	9,60
PRAWNS.....	10,60