



SET MENU

SERVES MIN 4 GUESTS

We love to feed you and your guests, we know we have an extensive Menu, which can make it easy for larger groups.

That's why we have come up with the Rose Bush menu for all you Beautiful Roses. These menus will consist of our best dishes. During the course of 2 hours you will be fed and surprised with the best of Asian food.

ASK A MEMBER OF STAFF ABOUT ALLERGY AND DIETARY REQUIREMENTS. ANY CHANGES IN THE MENU WILL HAVE TO BE ADDRESSED ON A PRE ORDER.

MENU 1 £29.95 PP

WHILE YOU WAIT

Spicy Crackers

TO BEGIN

STARTER PLATTER OF THE FOLLOWING

SKEWERS

Chicken Yakitoryi

GYOZAS

Expertly wrapped little parcels of mix vegetables

CHICKEN LOLLIPOPS

Inside out pieces of chicken wings deep fried & served in sweet vinegar w/ finely sliced spring onions and chilli

HIRATA BUNS: (BAO BUNS)

In house made buns, deep fried & filled with choices of pulled duck or tofu, passionfruit infused mayo. Both comes with kim chi salad filling. Feeling adventurous? Why not try our black hirata buns

TO FOLLOW

Served with Jasmine Rice & Fries

THAI GREEN CURRY: CHICKEN

Coconut milk, & Thai Asian herb curry w/ onions, aubergine, pak choy, green beans, chillies & coriander

OR

CHICKEN KATSU CURRY

Juicy Chicken breast, breaded & crispy fried & smothered generously with our mild katsu curry

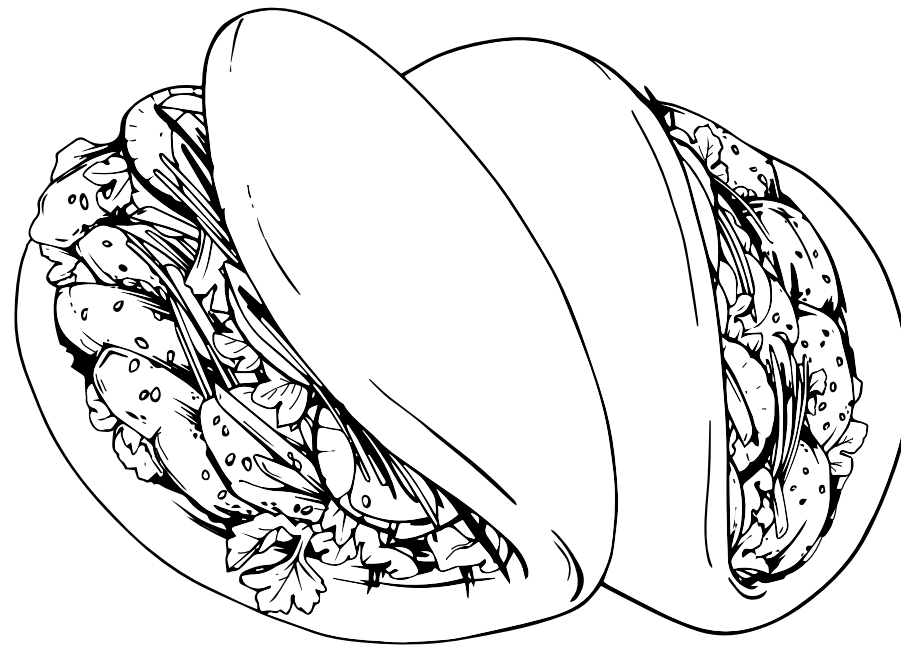
OR

ROZU CRISPY FRIED NOODLES (N)

Chicken crispy fried noodles w/ sliced red onions, green beans red chillies pak choy carrots beansprouts and spring onions and crushed nuts and a wedge of lime and coriander

DESSERT

Mixed dessert platter



MENU 2 £34.95 PP

WHILE YOU WAIT

Spicy Crackers

TO BEGIN

STARTER PLATTER OF THE FOLLOWING

TOKYO JOE LIL' BURGERS

Tender pieces of minced beef in mini burgers w/ emmental and mac sauce

SPICY AHI TUNA

Succulent piece of Ahi tuna rolled in nori seaweed w/ sweet vinegar marinated rice & kimchi & caviar

ROCK SHRIMP

Deep fried sweet shrimp finished off with wasabi mayo

GYOZAS: VEG

Expertly wrapped little parcels of mix vegetables w/ your choice of prawn, chicken or just plain vegetables

TO FOLLOW

CHOOSE ONE OF THE FOLLOWING

Served with Jasmine Rice, Fries and Mixed Veg

CHICKEN KATSU CURRY

Juicy Chicken breast, breaded & crispy fried & smothered generously with our mild katsu curry

OR

NASI GORENG

Malaysian spicy fried rice w/ diced chicken, prawn pieces, diced onions, diced carrots, green beans and sweet peas w/ our blend of oriental herbs & spices paste

OR

ROZU CRISPY FRIED NOODLES (N)

Chicken crispy fried noodles w/ your choice of protein and sliced red onions, green beans red chillies pak choy carrots beansprouts and spring onions and crushed nuts and a wedge of lime and coriander

DESSERT

Sharing Dessert Platter





MENU 3 £39.95 PP

WHILE YOU WAIT

Spicy Crackers
Chilli Cashews

TO BEGIN STARTER PLATTER OF THE FOLLOWING

TWISTED CALIFORNIA MAKI

Tiger prawn tempura rolled in marinated rice & nori seaweed, mango, parmesan & sweetened red onions

STICKY BBQ WINGS

Juicy Pieces of wings crispy fried and tossed in our unique blend of sauces served with house mixed salad and homemade potato crisp

ROCK SHRIMP

Deep fried sweet shrimp finished off with wasabi mayo

HIRATA BUNS: (BAO BUNS)

In house made buns, deep fried & filled with choices of pulled duck w/ passionfruit infused mayo. Both comes with kim chi salad filling.

TO FOLLOW

CHOOSE ONE OF THE FOLLOWING

Served with Jasmine Rice & Fries

YAKI NIKU STEAK

Prime cuts of wagyu or tender fillet steak marinated in our secret sweet, sticky & garlicky sauce and grilled to your liking & accompanied with sauted exotic mushrooms

OR

GRILLED SEABASS

Fresh fillet of seabass simply seasoned w/ salt flakes & cracked pepper
Delicately grilled to perfection served with Asian inspired salsa

OR

MALAYSIAN BEEF RENDANG

Chunky, Tender pieces of beef cooked gently in coconut milk and a blend of Far East herbs & spices. A spicy curry traditionally served at ceremonial occasions

OR

BAKED COD IN SWEET MISO (N)

Juicy pieces of COD marinated and baked in sweet miso, complimented with crispy battered green beans, toasted pine nuts and barley

DESSERT

Sharing Dessert Platter

