



rouge

Chinese New Year

**Thursday 26th January
Chinese New Year Celebration**

4 dishes for £20 Extra dish £5

Scan me for more information



Rouge Restaurant, RM6 4XT

02085487441

rouge@ncclondon.ac.uk

for allergy requirements please let the waiting staff know





rouge

Chinese New Year



Twice-cooked Chinese pork belly served with white rice

by Thamer Gharawi

24 hours marinated pork belly, steamed and roasted with the most traditional Chinese exotic spices

~or~

Soy braised sea bass with tofu and ginger infused jasmine rice

by Lewis Latham

Sustainable caught fresh sea bass fillet braised in Chinese liquor, served with tofu and stir fry mixed veg

~or~

Prawn-stuffed chillies with black bean sauce

by John Dowland

Roasted mild chillies stuffed with marinated prawns, served with fermented black bean sauce. SPICY!

~or~

Kung Pao Chicken

by Markel Leiba

Authentic Szechuan Chinese Style Kung Po Chicken, made with fresh breast, spicy, sweet, slightly sour, savoury delicious sauce

~or~

Soy-Honey glazed five spice duck breast with plum sauce

by Atanas Penchev

Eating duck is good luck in Chinese New Year's. Served with pickled vegetables, edamame puree and sautéed mushrooms

~or~

Stir fry Chinese vegetable Chow Mein

by Will Hammond

Stir fry Chinese vegetables and tofu, including Chinese egg plant, pak choy, Chinese broccoli, with egg noodles and soy and sesame sauce

Desserts

by Sidra Aslam

Banana fritters

Deep-fried bananas smothered with maple syrup and dusted with icing sugar

~or~

Almond Jelly fruit salad

One of the most popular Chinese New Year desserts.

Almond gelatine and mixed fruit salad swimming in a sweet syrup, it's a light treat to cleanse the palate.

