



SELECTION OF SHARING PLATES

- * cold ramen with creamy garlic tahini sauce, edamame, pickled veg ribbons
- *spicy bbq 'beef' Korean sweet potato noodles
- *Pad Thai style salad, rice noodles, smoked tofu, coconut sambal
- *Vietnamese style herb salad- abundance of leaves, micro herbs and greens, mild chilli& mint pesto



SMALL BITES

- *'chicken' skewers with Satay sauce
- *teriyaki oyster mushrooms skewers
- *broccoli with fermented black bean sauce
- *tofu& chickpeas aromatic balls, with lemongrass, ginger and sweet chilli dipping sauce

ASIAN WEDDING FEAST

BY VEGAN MAGDA





SHARING PLATTERS MAIN COURSE

- *MUSHROOM MAPO TOFU- THOUSANDS OF AROMAS LAYERING UP, WITH THE NOTES OF SZECHUAN PEPPER
- *MILDLY SPICED GOCHUJANG GRILLED PINEAPPLE, SPROUTS, LAKSA STYLE GRAVY
- *MISO GLAZED AUBERGINES, TOASTED SEEDS, GOCHUGARU MAYO



SIDES

- *COCONUT RICE
- *PINEAPPLE KIMCHI
- *KIMCHI
- *BOWLS OF HERBS
- *RICE VINEGAR PICKLED CUCUMBER
- *CRISPY CHILLI



ABOUT MY FOOD

Everything I cook is 100% handmade, seasonal and fresh, I believe in vegetable magic and getting the most out of them. All the mock meat is handmade by me, nothing is processed. And you can taste it. I love abundant tables and atmosphere of sharing.

YOUR TABLE

You can choose your favourite dishes and suggest something else. This Asian feast is designed to be shared, so food would be spread in clusters for people to pass, choose and serve. If you wish to have a bit more formal service, it can be adapted.