

SOUTH & MIX ASIAN CUISINE

BRAND NEW

RECIPES

HOT NEW

TREND

ASIAN STYLE

COOKING

EXCLUSIVE

3 DAYS

TASTING

£28

 RAVENSAITISLAND

 RAVENSAITISLAND

THE AIT
AT RAVENS AIT



Ravens Ait

Take a right down
spice road and travel
with us to Asia. Inspired
by our Food & Beverage
Managers heritage.
All authentic recipes
with organic and locally
sourced produce.

**TWO SLOTS AVAILABLE
SUNDAY-TUESDAY
(20TH-22ND OF DEC)
7:30-9PM OR 9:15-10:45PM
£28 INCLUDES A
3-COURSE MEAL AND
A GLASS OF PROSECCO
OR WINE.**

Contact us
now by emailing
events@ravensait.co.uk
to book your
table.

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STARTERS

ALOO TIKKI V

Spiced and herbed potato croquettes served with a zesty mint chutney

CHICKEN 65

Chicken pieces deep fried to perfection and served with a yoghurt dip

MAIN COURSES

SHRIMP PAD THAI

Thin rice noodles stir fried with organic shrimp and vegetables in a sweet, sour and spicy shellfish coulis topped with toasted onions and peanuts

VEGAN PAD THAI V

Thin rice noodles stir fried with tofu in a sweet, sour and spicy taramind sauce, topped with crisp onions and roasted peanuts

DESSERTS

SWEET PONGAL V

Organic lentil, rice and coconut milk pudding sweetened with jaggery and spiced with cardamon, topped with caramelised nuts

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