



PARLAY

PARLAY SIGNATURE
2 COURSES 38pp – 3 COURSES 48pp
AVAILABLE MONDAY – SUNDAY 18:30 – 21:30

Choose your favourite from each course

SAMBAL PRAWNS

Succulent, wok fried in a rich and aromatic Malaysian chilli sauce

CHOPPED GREENS WITH LEMON DRESSING (V)

Mediterranean fresh greens with diced avocado and artichokes,
paired with aged Parmesan shavings and a citrusy,
sweet lemon dressing

JINLING DUCK ROLLS

Aromatic duck crispy rolls with ginger, Szechuan spices and
hoisin sauce

HALIBUT PUTTANESCA

Delicately pan fried with a flavoursome slow cooked San Marzano
tomato sauce, Sicilian capers, Taggiasca olives and anchovies

GAUCHO BEEF RIB EYE

Succulent 300gr rib steak, served with a tangy chimichurri sauce,
sweetcorn purée and a refreshing parsley sauce

WILD MUSHROOM RISOTTO (V)

Arborio rice cooked al dente with our wild mushroom sauce, finished
with aged Parmesan and sautéed forest mushrooms

PARLAY TIRAMISU (V)

Classic and enriched with an aromatic coffee mousse and
pistachio praline

CHOCOLATE FONDANT (V)

Indulgent, velvety and warming with blood orange sorbet and
Verdemanda olive oil

Fancy something extra on the side?

KOFFMANN

FRENCH FRIES (VE) 6

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FRENCH FRIES (V) 7.5

with Parmesan and truffle oil

MASHED POTATO (V) 5

SAUTEED POTATOES (V) 5

ARABIC RICE (V) 6

BUTTERED GREENS (V) 6

TENDERSTEM

BROCCOLI (VE) 7.5

GRILLED

ASPARAGUS (VE) 12

ARABIC SALAD (VE) 6.5

(V) Vegetarian (VE) Vegan

A discretionary 15% service charge will be added to your bill.

If you have any allergies or dietary requirements, please speak to a member of the team before ordering. Please be aware that traces of allergens used in our kitchen and bar areas may be present, and we cannot guarantee the absence of allergens from our dishes or drink serves.

Starters

Mains

Desserts

Sides