



PARLAY

PARLAY CLASSIC
2 COURSES 34pp – 3 COURSES 39pp
AVAILABLE MONDAY – SUNDAY 18:30 – 21:30

Choose your favourite from each course

MUMBAI STREET SAMOSA (V)

Spicy vegetable and potato pastry parcels,
served with a refreshing coriander, yoghurt and mint chutney

SCOTTISH SMOKED SALMON

Served with shallots, capers, lemon and dill crème fraîche, brown toast

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

SEABASS CHERMOULA

Marinated whole seabass served with a tangy sauce of herbs,
spices and citrus

CHANGDU KUNG PAO CHICKEN

Tender and succulent roasted chicken, Sichuan aromatics,
peanut, spring onion and chilli

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

STICKY TOFFEE PUDDING (V)

Warm and rich, served with a smooth toffee sauce and
vanilla ice cream

Fancy something extra on the side?

KOFFMANN

FRENCH FRIES (VE) 6

KOFFMANN

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