

2012 New Years Party



VEČERJA

- Sobota, 31. december ob 19:30
- Welcome drink
- Novoletna večerja
- 3 koktejli
- polnočni kozarec penine
- zabava z DJ-jem

cena - 55€

ZABAVA

- Sobota, 31. december od 21:00
- 3 koktejli
- polnočni kozarec penine
- zabava z DJ-jem

cena - 30€

info: 01 425 30 60

Vstopnica velja tudi za vstop na novoletno zabavo v restavraciji **JOE PENA'S**.

da BU da
Asian Fusion & Bar

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PREDJED / STARTER

SPRING ROLLS, CHICKEN SATAY, GYOZA

Spomladanski zvitki z zelenjavo, piščančje nabodalo
in zelenjavni žepki s tofujem

Vegetable spring rolls, chicken satay and gyoza dumplings

GLAVNA JED / MAIN COURSE

CHICKEN WITH CASHEWNUTS

Piščanec in indijski orešček sta večna partnerja,
še posebej blestita v tej uspešnici iz woka

Chicken and cashew nuts work particularly well together in this
full flavoured stir-fry.

ali

STIR-FRY BEEF

Klasična vse-azijska mesno-zelenjavna jed,
katere žlahten okus mesa poživijo izbrana zelenjava,
rdeč čili in tajska bazilika

This is a classic All-Asian 'meat and veg' recipe in which the taste
of the meat is further pushed along with strong vegetables and
spices such as chilli and holy basil.

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SEA BREAM 'PIMALAY STYLE'

Sočni file orade z omako iz tamarinda in limonske trave, posut z
ocvrto čebulo, listi kefirске limete, indijskimi oreščki in hrustljivo
ocvrto tajsko baziliko.

A juicy fillet of sea bream with a rich sauce of tamarind and
lemon grass, sprinkled amongst others with fried onions, kaffir
lime leaves, cashew nuts and crispy fried holy basil.

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THAI DUCK

Marinirana pečena raca prelita z omako
iz ingverja in sliv. Kot priloga mangov chutney

A marinated duck breast is sprinkled with a sauce of sake, plum
and orange juice, served with mango chutney and tomato relish.

ali

OSAKA NOODLES

V voku pečeni udon rezanci s tremi vrstami gob in omako iz soje,
sezama in dashi-no-mota.

Udon noodles and a variety of mushrooms are thoroughly mixed
with a rich sauce of soy, sesame and dashi-no-moto.

SLADICA / DESSERT

CHOCOLATE MOUSSE

Francoska čokoladna pena z japonskim wasabijem.

French chocolate mousse and hot Japanese wasabi.