



# The Fifth Sense Tasting Sessions

Tuesday 28th April 2009 & Wednesday 27th May 2009

Transport your tastebuds on a delicious tour of South East Asia, all within the wonderful walls of Walrus. You will be guided through the following selection of tasty dishes; each flavour enhanced with a specific wine from the Walrus menu; expertly matched by our very own wine masters.

## Selection of freshly cut Sushi

*Sergio Sparkling Wine*

**Tofu Sashimi Salad:** Sashimi of tofu, mixed leaves, white onion, black pepper and yuzu dressing  
*Wilderness Bay Chenin Blanc (South Africa)*

**Chicken Kushiyaki:** Chicken & spring onion on a stick in a yakitori sauce  
*Zorzettig Estate Pinot Grigio (Italy)*

**Whole King Prawn in it's shell:** with chopped green mango, fresh coriander, red and spring onion, fresh lime and chilli dressing and crushed cashew nuts  
*Grant Burge Chardonnay Viognier (Australia)*

**Salt and Pepper Squid:** crispy squid, salt, pepper and sweet chilli  
*Inurrieta Rosado (Spain)*

**Beef Mussaman:** Slow braised beef with crispy bits  
*Domaine Prieure Hautes Cotes de Beaune (France)*

**A trio of delicious home-made Walrus deserts**  
*Freshly ground coffee*

Tickets are limited at **£28** per head. Book early to avoid disappointment.  
10% discount for bookings of 4 or more.

t: [Kate 07773016539](tel:07773016539) e: [walrus@walrusmanchester.com](mailto:walrus@walrusmanchester.com) w: [www.walrusmanchester.com](http://www.walrusmanchester.com)

