

RE-HEATING FOOD IN THE OVEN

RE-HEATING TIMES ARE FOR GUIDANCE ONLY.
BEFORE EATING PLEASE ENSURE YOUR FOOD IS HOT 72°C-
NEVER REHEAT MORE THAN ONCE.

PREHEAT OVEN TEMPERATURE 220°C – GAS MARK 7

THE FOIL CONTAINERS USED ARE SUITABLE FOR OVEN USE

FOOD ITEM TO BE REHEATED	COOKING TIME	INFORMATION TO ASSIST WITH REHEATING
CLASSIC APPETIZERS & SIDES		
TEMPURA KING PRAWNS	5 MINUTES	PUT ITEMS ON WIRE RACK AND PLACE ON MIDDLE SHELF OF OVEN
CALAMARI	4 MINUTES	
ORIENTAL DUMPLINGS		
SCALLOPS TEMPURA		
KING PRAWN TOAST	5 MINUTES	
CHUNKY OR SALT & PEPPER FRIES		
SOFT SHELL CRAB	4 MINUTES	PLACE CRAB SHELL SIDE DOWN ON WIRE RACK
TEMPURA MAIN COURSE		
CHICKEN, BEEF, PORK, LAMB, DUCK, ATLANTIC SQUID, FISH, KING PRAWNS, KING SCALLOPS	4 MINUTES	PUT ITEMS ON WIRE RACK AND PLACE ON MIDDLE SHELF OF OVEN
SALT & PEPPER TEMPURA MAIN COURSE		
CHICKEN, BEEF, PORK, LAMB, DUCK, ATLANTIC SQUID, KING PRAWNS, KING SCALLOPS	4 MINUTES	LEAVE FOOD IN FOIL CONTAINER. TAKE LID OFF PUT ON MIDDLE SHELF OF OVEN

BE CAREFUL WHEN REMOVING FOOD ITEMS FROM YOUR COOKING APPLIANCE. ALWAYS USE OVEN MITTS.
HOT STEAM ESCAPING FROM THE CONTAINER CAN CAUSE BURNS

RE-HEATING FOOD PAN FRIED

SIDE DISHES		
SEASONAL VEGETABLES	1 MINUTE	ENSURE PAN IS HOT BEFORE ADDING FOOD. STIR FOOD WHILST REHEATING
BROCCOLI & MUSHROOM STIR FRY		
NOODLES & BEANSPOUTS	40 SECONDS	

SUITABLE FOR VEGETARIANS ✓ SUITABLE FOR COELIACS ©.
ALL TEMPURA DISHES NOT SUITABLE FOR COELIACS. ASK FOR ALLERGY OPTION.

RE-HEATING FOOD IN THE MICROWAVE

RE-HEATING TIMES ARE FOR GUIDANCE ONLY.
ENSURE YOUR FOOD HAS REACHED A MINIMUM TEMPERATURE 72°C-
IF FOOD TEMPERATURE HAS NOT REACHED 72°C
RE-HEAT IN 15 SECOND INTERVALS UNTIL MINIMUM TEMPERATURE IS REACHED.
NEVER REHEAT MORE THAN ONCE.

MICROWAVE FULL POWER

WHEN PRODUCT IS READY, REMOVE FROM MICROWAVE,
ADD MORE SAUCE IF REQUIRED
SERVE IMMEDIATELY MAXIMISING THE EATING QUALITY.

FOOD ITEM TO BE REHEATED	COOKING TIME	INFORMATION TO ASSIST WITH REHEATING
CLASSIC APPETIZERS		
BONELESS CHICKEN STRIPS	1 MINUTE	PLACE FOOD ON PLATE PRE PLACING IN MICROWAVE
CHICKEN WINGS	40 SECONDS	
ORIENTAL RIBS		
STIR FRIED MAIN COURSE		
DUCK SAUCE FOR DUCK	55 SECONDS 15 SECONDS	LIFT THE CORNER OF THE LID AND DRAIN OFF ANY EXCESS LIQUID
CHICKEN SAUCE FOR CHICKEN	55 SECONDS 15 SECONDS	
PORK SAUCE FOR PORK	55 SECONDS 15 SECONDS	PLACE MENU ITEM AND SAUCE SEPARATELY IN THE MICROWAVE AND HEAT FOR TIME SHOWN.
BEEF SAUCE FOR BEEF	55 SECONDS 15 SECONDS	
KING PRAWNS SAUCE FOR PRAWNS	55 SECONDS 15 SECONDS	
KING SCALLOPS SAUCE FOR KING SCALLOPS	55 SECONDS 15 SECONDS	
LOBSTER SAUCE FOR LOBSTER	55 SECONDS 15 SECONDS	WHEN READY REMOVE LID, POUR SAUCE ON MENU ITEM AND MIX TOGETHER BEFORE SERVING
SAUCES FOR TEMPURA MAIN COURSE		
SWEET & SOUR TERIYAKI SWEET CHILLI HONEY SOY GARLIC BLACK BEAN	20 SECONDS	AFTER RE-HEATING THE FOOD IN THE OVEN PLACE SAUCE IN MIROWAVE TO HEAT THEN POUR SAUCE ON TOP OF FOOD
VEGETARIAN		
OMELETTE	35 SECONDS	PLACE FOOD ON PLATE PRE PLACING IN MICROWAVE
SIDE DISHES		
PEPPERS & ONIONS	30 SECONDS	AFTER RE-HEATING ADD TO YOUR FOOD

SERVICE CHARGE AT THE DISCRETION OF THE GUESTS

ETHAN'S ASIAN FUSION TAKEAWAY MENU



WWW.DAMONS-ETHANS.CO.UK

CALL 01522 243243

SUNDAY-FRIDAY 12NOON-8PM

SATURDAY 12NOON-9PM

ORDERS TAKEN FROM 11:30AM

PREPARED FRESH DAILY IN HOUSE
TO OUR FAMOUS RECIPES AND COOKED FRESH
TO ORDER, FOR OUR COLLECTION SERVICE

**RESTAURANT QUALITY FOOD...
AT TAKEAWAY PRICES!**



APPETIZERS

CRISPY AROMATIC DUCK

SERVED WITH
SPRING ONION, CUCUMBER,
PANCAKES & HOI SIN SAUCE

QUARTER 10.00 HALF 17.60 WHOLE 30.00



FAVOURITES

BONELESS CHICKEN STRIPS

6.35
WITH
BUFFALO, TERIYAKI,
SWEET CHILLI OR SALT & PEPPER

KING PRAWNS ON TOAST

5.40
WITH
SESAME SEEDS

CALAMARI

6.75
IN TEMPURA BATTER
WITH
DIPPING SAUCE

ORIENTAL DUMPLINGS

6.00
PORK OR VEGETABLE ✓
WITH
DIPPING SAUCE

ORIENTAL RIBS

6.75
TERIYAKI,
SALT & PEPPER OR
HONEY SOY GARLIC

SOFT SHELL CRAB

8.35
IN TEMPURA BATTER
WITH
DIPPING SAUCE

TEMPURA

SCALLOPS
8.35
WITH
DIPPING SAUCE

JUMBO KING PRAWNS

COATED IN LIGHT TEMPURA BATTER
WITH DIPPING SAUCE

3 NO 6.75 5 NO 8.60



CHICKEN WINGS

BUFFALO TERIYAKI
SALT & PEPPER SWEET & SOUR SWEET CHILLI

6 WINGS 7.00 10 WINGS 10.20
16 WINGS 13.15 24 WINGS 17.40



SIGNATURE SIDES

STEAMED ✓ 2.20 CHUNKY ✓ 2.40
OR EGG FRIED RICE ✓ 2.80 OR SALT & PEPPER FRIES ✓ 3.20

PRAWN FRIED RICE 3.40 GARLIC CHICKEN FRIED RICE 3.40 PORK FRIED RICE 3.40

SEASONAL VEGETABLES 3.00 CHOW MEIN ✓ 3.00 SPECIAL FRIED RICE 3.60
STIR FRIED IN OYSTER SAUCE NOODLES, BEANSPROUTS & SPRING ONIONS VEGETABLES, PRAWNS & PORK

ALL MAIN COURSE SIDES

IT'S ALL INCLUDED

PRAWN CRACKERS

STEAMED OR EGG FRIED RICE ✓

CHOW MEIN ✓ OR SEASONAL VEGETABLES
NOODLES, BEANSPROUTS & SPRING ONIONS STIR FRIED IN OYSTER SAUCE

STIR FRIED ONIONS & PEPPERS ✓

ADD

SPECIAL FRIED RICE: 1.20
VEGETABLES, PRAWNS & PORK

PRAWN FRIED RICE: £0.80

GARLIC CHICKEN FRIED RICE: £0.80

PORK FRIED RICE: 0.80

IT'S ALL INCLUDED

KING PRAWNS

SERVED WITH

SEASONED

STIR FRIED

GARLIC

STIR FRIED

SWEET & SOUR
TEMPURA OR STIR FRIED

TERIYAKI
TEMPURA OR STIR FRIED

SALT & PEPPER
TEMPURA OR STIR FRIED

SWEET CHILLI
TEMPURA OR STIR FRIED

HONEY SOY GARLIC
TEMPURA OR STIR FRIED

BLACK BEAN
TEMPURA OR STIR FRIED

ATLANTIC SQUID 12.35

SERVED WITH

SWEET & SOUR
TEMPURA

SEASONED
TEMPURA

BLACK BEAN
TEMPURA

SALT & PEPPER
TEMPURA

FISH FILLET 11.00

COD
SERVED WITH

SWEET & SOUR
TEMPURA

SEASONED
TEMPURA

HONEY SOY GARLIC
TEMPURA

BBQ
TEMPURA

KING SCALLOPS

SERVED WITH

SEASONED
STIR FRIED

GARLIC
STIR FRIED

SWEET & SOUR
TEMPURA OR STIR FRIED

SALT & PEPPER
TEMPURA OR STIR FRIED



LOBSTER TAIL

SERVED WITH

SEASONED
STIR FRIED

GARLIC
STIR FRIED

SWEET & SOUR
STIR FRIED

BBQ
STIR FRIED

BLACK BEAN
STIR FRIED

SALT & PEPPER
STIR FRIED

CHICKEN BREAST

SERVED WITH

TERIYAKI
TEMPURA
OR STIR FRIED

BLACK BEAN
TEMPURA
OR STIR FRIED

SEASONED
TEMPURA
OR STIR FRIED

SWEET CHILLI
TEMPURA

ORANGE
TEMPURA

HONEY SOY
GARLIC
TEMPURA
OR STIR FRIED

LEMON
TEMPURA
OR STIR FRIED

SWEET & SOUR
TEMPURA
OR STIR FRIED

SALT & PEPPER
TEMPURA

PORK FILLET

SERVED WITH

TERIYAKI
TEMPURA
OR STIR FRIED

BLACK BEAN
TEMPURA
OR STIR FRIED

SEASONED
TEMPURA

SWEET CHILLI
TEMPURA

ORANGE
TEMPURA

HONEY SOY
GARLIC
TEMPURA
OR STIR FRIED

SWEET & SOUR
TEMPURA

SALT & PEPPER
TEMPURA

FILLET OF BEEF

SERVED WITH

BLACK BEAN
TEMPURA
OR STIR FRIED

SEASONED
TEMPURA
OR STIR FRIED

SWEET CHILLI
TEMPURA

ORANGE
TEMPURA

HONEY SOY
GARLIC
TEMPURA
OR STIR FRIED

SWEET & SOUR
STIR FRIED

SALT & PEPPER
STIR FRIED

GRESSINGHAM DUCK BREAST

SERVED WITH

TERIYAKI
TEMPURA
OR STIR FRIED

BLACK BEAN
STIR FRIED

SEASONED
TEMPURA
OR STIR FRIED

SWEET CHILLI
TEMPURA
OR STIR FRIED

ORANGE
TEMPURA
OR STIR FRIED

HONEY SOY
GARLIC
TEMPURA
OR STIR FRIED

SWEET & SOUR
TEMPURA
OR STIR FRIED

SALT & PEPPER
TEMPURA
OR STIR FRIED

FILLET OF LAMB

SERVED WITH

TERIYAKI
TEMPURA
OR STIR FRIED

BLACK BEAN
STIR FRIED

SEASONED
TEMPURA
OR STIR FRIED

SWEET CHILLI
TEMPURA
OR STIR FRIED

ORANGE
TEMPURA
OR STIR FRIED

HONEY SOY
GARLIC
TEMPURA
OR STIR FRIED

MINT
TEMPURA
OR STIR FRIED

SALT & PEPPER
TEMPURA
OR STIR FRIED

VEGETARIAN

BROCCOLI & MUSHROOM STIR FRY
GARLIC TERIYAKI

JAPANESE OMELETTE
SEASONED ORIENTAL VEGETABLES

SUITABLE FOR VEGETARIANS ✓ / SUITABLE FOR COELIACS ☉
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