#### **RE-HEATING FOOD IN THE OVEN**

RE-HEATING TIMES ARE FOR GUIDANCE ONLY.
BEFORE EATING PLEASE ENSURE YOUR FOOD IS HOT 72°CNEVER 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				
CHUNKY OR SALT & PEPPER FRIES	5 MINUTES			
SOFT SHELL CRAB	4 MINUTES	PLACE CRAB SHELL SIDE DOWN ON WIRE RACK		
TEMPURA MAIN COURSE				
CHICKEN, BEEF, PORK, 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, 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			
BROCCOLI & MUSHROOM STIR FRY		ENSURE PAN IS HOT BEFORE ADDING FOOD. STIR FOOD WHILST REHEATING		
NOODLES & BEANSPROUTS	40 SECONDS			

#### **RE-HEATING FOOD IN THE MICROWAVE**

RE-HEATING TIMES ARE FOR GUIDANCE ONLY.
ENSURE YOUR FOOD HAS REACHED A MINIMUM
TEMPERATURE 72°CIF 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 OUALITY.

FOOD ITEM TO BE REHEATED	COOKING TIME	INFORMATION TO ASSIST WITH REHEATING		
CLASSIC APPETIZERS				
BONELESS CHICKEN STRIPS	1 MINUTE	PLACE FOOD ON		
CHICKEN WINGS	40 SECONDS	PLATE PRE PLACING IN MICROWAVE		
ORIENTAL RIBS	40 SECONDS	IN MICROWAVE		
ST	IR FRIED MAIN COUR	SE		
<b>DUCK</b> SAUCE FOR DUCK	55 SECONDS 15 SECONDS	LIFT THE CORNER OF THE LID AND DRAIN		
CHICKEN SAUCE FOR CHICKEN	55 SECONDS 15 SECONDS	OFF ANY EXCESS LIQUID		
PORK SAUCE FOR PORK	55 SECONDS 15 SECONDS	PLACE MENU ITEM AND SAUCE SEPARATELY IN THE		
BEEF SAUCE FOR BEEF	55 SECONDS 15 SECONDS	MICROWAVE AND HEAT FOR TIME		
KING PRAWNS SAUCE FOR PRAWNS	55 SECONDS 15 SECONDS	SHOWN.		
KING SCALLOPS SAUCE FOR KING SCALLOPS	55 SECONDS 15 SECONDS	WHEN READY REMOVE LID, POUR SAUCE ON MENU ITEM AND MIX		
LOBSTER SAUCE FOR LOBSTER	55 SECONDS 15 SECONDS	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		

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RESTAURANT QUALITY FOOD...
AT TAKEAWAY PRICES!



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# CRISPY AROMATIC DUCK

SPRING ONION, CUCUMBER. PANCAKES & HOLSIN SAUCE

HALF 19.95 WHOLE 33.45 OUARTER 10.95



# **FAVOURITES**

**CHICKEN STRIPS © 7.25** BUFFALO, TERIYAKI, SWEET CHILLI OR SALT & PEPPER

KING PRAWNS ON TOAST 5.95

WITH SESAME SEEDS

CALAMARI 7.25 IN TEMPURA BATTER WITH DIPPING SAUCE **ORIENTAL RIBS © 7.45** TERIYAKI, SALT & PEPPER OR HONEY SOY GARLIC

**DIPPING SAUCE** 

**SOFT SHELL CRAB 9.95** 

IN TEMPURA BATTER WITH DIPPING SAUCE

**TEMPURA COD 6.75** DIPPING SAUCE

TEMPURA SCALLOPS 9.95 ORIENTAL DUMPLINGS 6.75

PORK OR VEGETABLE V WITH DIPPING SAUCE



## JUMBO KING PRAWNS

IN LIGHT TEMPURA BATTER WITH DIPPING SAUCE

3 NO 7.45

5 NO 9.95

## CHICKEN WINGS ©

BUFFALO

SALT & PEPPER

SWEET CHILLI

6 WINGS 7.00

10 WINGS 10.20

16 WINGS 14.95

24 WINGS 18.95



#### SIGNATURE COMBOS 13.50

RIBS'N'WINGS ©

RIBS: TERIYAKI, SALT & PEPPER HONEY SOY GARLIC WINGS: BUFFALO, TERIYAKI

SALT & PEPPER, SWEET CHILLI

COD'N' CALAMARI IN TEMPURA BATTER WITH DIPPING SAUCE

RIBS 'N' STRIPS © RIBS: TERIYAKI, SALT & PEPPER HONEY SOY GARLIC

STRIPS: BUFFALO, TERIYAKI, SALT & PEPPER, SWEET CHILLI

ALL MARINADES HOMEMADE IN-HOUSE FRESH DAILY

**COELIACS (** 

ASK FOR ALLERGY OPTION ALL TEMPURA DISHES NOT SUITABLE FOR COELIACS

VEGETARIANS √

#### ALL MAIN COURSES INCLUDE

IT'S ALL INCLUDED

**PRAWN CRACKERS ©** STEAMED OR EGG FRIED RICE/©

IT'S ALL INCLUDED

**CHOW MEIN** NOODLES, BEANSPROUTS & SPRING ONIONS

**SEASONAL VEGETABLES ©** 

STIR FRIED IN OYSTER SAUCE

STIR FRIED ONIONS & PEPPERS /©

OR

SUBSTITUTE STEAMED OR EGG FRIED RICE

**GARLIC CHICKEN FRIED RICE: 1.25** 

**SPECIAL FRIED RICE 1.50** VEGETABLES PRAWNS & PORK

#### KING PRAWN 6 14.75

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 **TEMPLIRA** OR STIR FRIED

# COD FILL FT 13.25

SERVED WITH

**SWEET & SOUR** TEMPURA

SEASONED **TEMPLIEA** 

HONEY SOY GARLIC TEMPLINA

**BBO** TEMPURA

# KING SCALLOPS • 18.45

SERVED WITH

**SEASONED** STIR FRIED

**GARLIC** STIR FRIED

**SWEET & SOUR** TEMPURA OR STIR FRIED

**SALT & PEPPER** TEMPURA OR STIR FRIED



# LOBSTER TAIL 22.45

SERVED WITH

SEASONED STIR FRIED

GARLIC STIR FRIED

**SWEET & SOUR** 

**SWEET & SOUR** 

**TEMPURA** 

BBQ STIR FRIED **BLACK BEAN** STIR FRIED

SALT & PEPPER STIR FRIED

#### ATLANTIC SOUID 13.45 SERVED WITH

**SEASONED TEMPURA** 

**BLACK BEAN TEMPURA** 

**SALT & PEPPER TEMPURA** 

ALL TEMPURA DISHES NOT SUITABLE FOR COELIACS

# CHICKEN BREAST • 12.95

SERVED WITH

**TERIYAKI TEMPURA** OR STIR FRIED **BLACK BEAN** TEMPURA OR STIR FRIED SEASONED TEMPURA OR STIR FRIED

**SWEET CHILLI** TEMPURA

ORANGE TEMPLIRA

HONEY SOY GARLIC TEMPURA OR STIR FRIED

LEMON **TEMPURA** OR STIR FRIED **SWEET & SOUR** TEMPURA

**SALT & PEPPER TEMPURA** 

#### PORK FILLET<sub>©</sub> 12.45

OR STIR FRIED

SERVED WITH

OR STIR FRIED

**BLACK BEAN** TEMPURA OR STIR FRIED

**SEASONED TEMPURA** 

**SWEET CHILLI** TEMPURA

ORANGE **TEMPURA** 

**TERIYAKI** 

**TEMPURA** 

HONEY SOY GARLIC TEMPURA OR STIR FRIED

SWEET & SOUR **TEMPLIRA** 

**SALT & PEPPER TEMPURA** 

# VEGETARIAN √e 12.25

SERVED WITH

**BROCCOLI & MUSHROOM STIR FRY** 

GARLIC TERIYAKI

JAPANESE OMELETTE SEASONED ORIENTAL VEGETABLES

# FILLET OF BEEF<sub>o</sub> 14.75

SERVED WITH

**BLACK BEAN** TEMPURA OR STIR FRIED

**SEASONED** TEMPURA OR

SWEET CHILLI **TEMPURA** 

ORANGE TEMPURA

HONEY SOY GARLIC TEMPURA OR STIR FRIED

STIR FRIED **SWEET & SOUR** 

**SALT & PEPPER** STIR FRIFD STIR FRIFD

#### GRESSINGHAM DUCK BREAST • 16.45 SERVED WITH

**TERIYAKI** TEMPURA OR STIR FRIED ORANGE

TEMPURA

OR STIR FRIED

**BLACK BEAN** STIR FRIED

HONEY SOY GARLIC

TEMPURA

OR STIR FRIED

**SEASONED** TEMPURA OR STIR FRIED

TEMPURA

OR STIR FRIED

TEMPURA OR STIR FRIED **SWEET & SOUR SALT & PEPPER** 

**SWEET CHILLI** 

TEMPURA

OR STIR FRIED

# SIGNATURE SIDES

**SPECIAL FRIED RICE 4.25** VEGETABLES, PRAWNS & PORK

STEAMED RICE OR THICK CUT CHIPS (© EGG FRIED RICE OR SALT & PEPPER FRIES) 3.75

SEASONAL VEGETABLES STIR FRIED IN OYSTER SAUCE

4.00

GARLIC CHICKEN FRIED RICE 4.00

**CHOW MEIN** NOODLES, BEANSPROUTS & SPRING ONIONS 4.00

**ALL TEMPURA DISHES NOT SUITABLE FOR COELIACS**