

DESSERTS

...order from the waiting staff

BYALUU	Salted Caramel Cheesecake
DARHAM	Amaretto Crème Brulee
LOK FU	Strawberry & Rhubarb Sponge <i>Served with vanilla ice cream</i>
PING SA	Vanilla Panna Cotta <i>Smothered in a sumptuous summer fruit coulis</i>
ULAN GAD	Baileys Chocolate Mousse
GAU LA	Malteser Ice Cream

*All our desserts are prepared
from scratch in our kitchen.*

**Why not accompany your dessert and
indulge in one of our Flavoured White Russians?**

HOT DRINKS

Freshly Ground Coffee	£2.30
Espresso	£2.30
Machiatto	£2.30
Cappuccino	Reg £2.50. Large £2.75
Latte	£2.50
Mocha	£2.75
Hot Chocolate	£2.75
Liqueur Coffee	£4.80
Chocolate, White Chocolate, Vanilla, Hazelnut, Caramel or Gingerbread shot	£0.40
English Breakfast Tea	£2.25
Gunpowder Roll Green Tea	£2.50
Jasmin Leaf Green Tea	£2.50
Chrysanthemum Tea	£2.50
Traditional Mongolian Tea	£2.75

*All the way from Ulaan Bataar - authentic, milky,
salty Green Tea - not for the faint hearted.*

**ALL OUR COFFEE IS
FAIRTRADE &
AVAILABLE IN DECAF.**



PLEASE
FOLLOW
US ON
FACEBOOK,
AND FEEL
FREE TO
GIVE US A REVIEW.



KHUBLAI KHANS MONGOLIAN RESTAURANT

MENU



THE HISTORY

In the 13th Century, it was the custom for the warriors of the Great Khans who ruled Mongolia, to cook their food on their upturned shields over a camp fire.

In this way, they would prepare slivers of meat, cut with the sword edge, with a combination of vegetables, aromatic spices and oils.

With these ancient traditions in mind, we bring you one of the world's least known, but most original dining experiences...

THE MONGOLIAN FEAST!

FULL FEAST: £22.95

3 COURSE PRE THEATRE: £15.95

(Every evening 5pm - 6:30pm)

26 Candleriggs
Merchant City
Glasgow G1 1LD

www.khublaikhan-glasgow.co.uk
glasgow@khublaikhan.co.uk
0141 552 5646

STARTERS

...order from the waiting staff

- (V) SHUL Vegetarian Soup of the Day
- MELKHI Kangaroo Haggis
Khublai's take on the classic. Served with neeps, tatties and a whisky cream sauce
- TARG DU CROCODILE CROQUETTES
Served with a sweet chilli plum sauce
- LI MAK Zebra Spring Rolls
Served with a light Asian dipping sauce
- (V)(G) GAKHAI Wild Mushroom & Walnut Terrine
Served with oatcakes and a red berry compote
- TAKHIA Chargrilled Chicken Skewers
Served with a peanut satay dip
- KHOOR SHOOR Wild Boar Dumplings
Deep fried with a hot and sour sauce. A traditional Mongolian dish.

ALL FRESHLY HOMEMADE

(V) Vegetarian (G) Gluten free

KHUBLAI'S BUSHTUCKER CHALLENGE

Try a selection of edible
WORMS, BUGS & GRUBS
ONLY £5
WE DARE YOU!

SIDE ORDERS

...order from the waiting staff

Hand Cut Chips	£3.25
Salt, Pepper & Garlic Hand Cut Chips	£3.50
Mongolian Flatbread	£2.75
Garlic Bread	£3.00
Garlic Bread with Mozzarella	£3.50
Mixed Salad	£3.50
Prawn Crackers	£3.00

If you have any food allergies, please ask a member of staff for our helpful Allergy Information Pack.

HOW IT WORKS

STEP 1: Take your red token to the BBQ area and grab a silver Karahi bowl.



STEP 2: Select from the Rice, Noodles and Veg and pop them in your bowl.

STEP 3: Select from the various Meats and Seafood and add those in too.



STEP 4: Add a sauce to your dish by combining the plethora of oils, herbs and spices. If you're a little unsure, follow one of the recipes on the board.

STEP 5: Hand your creation, along with your token, to the Chef. He'll stir-fry it for you and we'll deliver it back to your table.

On our Full Feast menu, after your starter, head up to our unique DIY BBQ. You may re visit it as many times as you like. Then select a delicious home-made dessert.

Our 3 Course Pre-Theatre menu entitles you to a starter, one visit to the BBQ and a dessert.

Please note that unless you tell us otherwise before you place your starter order, we will assume you are having our Full Feast menu and you will be billed accordingly.

A 10% Service Charge will be added to your bill, all of which goes to the Staff.

This is discretionary.