



Dinner Menu

Starters

Green papaya, Crispy tofu, pomegranate somtam, roasted cashew nuts (vegan)	£6.95
Goat cheese parcels, toasted sesame, red onion compote; walnuts salad and lime dressing (veg)	£6.95
Spiced parsnip and white onion soup with chestnut and taro samosa (veg)	£6.95
Seared scallop, pancetta, apple salad with spiced lime juice and milk dressing	£9.95
Crispy soft shell crab, five spice, salt & pepper	£9.95
River prawn gratin with Gruyere, lime sauce, wasabi potato salad	£9.95
Pan Fried Tandoori Prawn with mango yogurt salad; Thai salsa	£7.95
Chicken liver and green peppercorn pate, prawn crackers; mango chutney	£6.95
Shredded roast duck, hoisin sauce, flat roti	£8.75
Grilled satay duck breast, almond butter, crispy lemongrass	£8.95
Spiced lamb neck fillet, tamarind, sweet potato mascarpone, cucumber juliennes	£8.95
Thai style lemongrass soup with prawns	£7.75

Mains

Spicy yellow turmeric young banana, asparagus /zucchini curry (veg)	£12.75
Grilled tofu and butternut squash green curry, steamed asparagus, basil oil (veg)	£12.95
Baked fresh shitake, potato edamame dumpling, Szechuan peppercorn sauce, toasted pine nuts (vegan)	£13.50
Roasted monk fish, spinach & ricotta ravioloni, mango puree red curry	£18.25
Pan-fried red snapper, Malaysian sambal sauce, squid ink linguine	£18.25
King river prawns yellow turmeric curry, egg cream, celery	£17.95
Grilled chicken thigh green curry, asparagus, butternut squash	£15.95
King prawns green curry, asparagus, butternut squash	£17.95
Duck confit salad in Laotian style laab (salad with herbs and sprinkled roasted rice)	£16.95
Beef rendang (Malaysians' favourite of beef cooked in coconut milk and herbs)	£16.95
Sizzling beef sirloin in a hot plate with sliced onion, fresh green peppercorns, krachai (wild ginger)	£19.95
Lamb shank braised in blue Sumatra coffee, red wine, dried red chili	£17.95
Braised pork belly with fresh sugar cane, sham mash potato, red onion compote	£16.95

Sides

Mix salad with house dressing and toasted sesame seeds	£3.95
Stir fried aubergine	£5.95
Sweet potato mash with spring onion	£3.95
Vegetarian pad thai	£5.95
Stir fried halloumi cheese with chilli and spring onion	£6.95
Hand cut potato chips sprinkled with masala	£3.95
Jasmine rice	£3.50
Sticky rice	£3.50
Coconut rice	£3.50
Flat roti	£3.95

Desserts

Green tea and pistachio parfait	£ 5.95
Chocolate and chilli cheese cake	£ 5.95
Steam taro and black rice pudding, mango ice cream	£ 6.45
Tom yum brulee	£ 5.95
Selection of ice cream or granitas	£ 5.95