



DINNER MENU

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passionate. asian. dishes.



🌿 Mild 🌿🌿 Medium 🌿🌿🌿 Hot

## TO NIBBLE

<b>Glazed Pork Belly Bites</b> Crispy pork, Bulgogi sauce, nori seaweed (S,G,SD)	£7.00
<b>BBQ Edamame Beans</b> Sea salt flakes (V) or Mala butter (G,S)	£4.50
<b>Shrimp Crackers</b> Sweet chilli dip (Cr,SD)	£4.50
<b>Kimchi</b> 🌿 (V)	£4.00

## SMALL PLATES

<b>Aromatic Crispy Duck</b> (for two to share) Peking sauce, cucumber, spring onion, pancakes (G,S,Se)	£19.50
<b>Triple Cooked Crispy Chilli Beef</b> 🌿 Chilli and garlic (E,Mu,G)	£9.00
<b>Torched Mackerel</b> Nam Jim, Mooli, miso curd (SD,S,F,D)	£9.00
<b>Singapore Spring Roll</b> 🌿 Sweet and sour sauce (V,G,Mu)	£9.00
<b>Prawn Sando</b> Radish, lemon mayonnaise (Cr,G,E,S)	£9.00
<b>Crispy Wild Mushrooms</b> 🌿 Sriracha mayonnaise, seaweed (V)	£8.50

## BAO BUNS

<b>Welsh Pork Belly</b> Hoisin, sesame slaw (G,S,Se,SD)	£5.50
<b>Buttermilk Chicken</b> Lemon mayonnaise, slaw (G,D)	£5.50
<b>Squash Katsu</b> 🌿 Peking sauce, gem lettuce (V,G,Se,S)	£5.00

## MAIN DISHES

<b>Cumin Lamb Rump</b> 🌿 BBQ allium, Mala mash, Sichuan peppercorn sauce, yoghurt (D,S,SD,G)	£30.00
<b>Beef Brisket Rendang</b> Sesame hispi cabbage, roasted coconut purée (SD,S,Se)	£24.00
<b>Hong Kong Crispy Pork Belly</b> Radish, lettuce, mushroom XO (S,SD,Se,G)	£24.00
<b>Miso Salmon</b> Udon noodles, ginger, edamame, pak choi (F,S,D,G)	£24.00
<b>Chicken and Prawn Pad Thai</b> Rice noodles, beansprouts, tamarind (F,Cr,G,D,S)	£22.00
<b>Mapo Tofu</b> 🌿 Wild mushrooms, Shimeji, greens (V,S,G,Mu)	£20.00

## RAMEN

<b>Prawn Hot and Sour</b> 🌿🌿 Rice noodles, tom yum broth (Cr,E,S)	£25.00
<b>Mongolian Beef</b> Bavette steak, ramen noodles, dashi broth (S,G,E)	£24.00
<b>Shoyu Mushroom</b> 🌿 Oyster mushroom, ramen noodles, shoyu broth (V,G,S)	£24.00

## CURRIES

<b>Thai Green</b> 🌿🌿🌿 BBQ aubergines, courgettes, coriander	
<b>With Chicken</b> (S,G)	£22.00
<b>With Cauliflower</b> 🌿 (V,S,G)	£20.00
<b>Japanese Katsu</b> 🌿 Curry sauce, Japanese shaved slaw	
<b>With Chicken</b> (G,S,E)	£22.00
<b>With Baked Celeriac</b> 🌿 (V,G,S,C)	£20.00

## SIDES

<b>Stir Fried Noodles</b> 🌿 (V,S,G)	£5.00
<b>Wok Fried Asian Greens</b> 🌿 (V,G,S)	£5.00
<b>Salt and Pepper Fries</b> 🌿 (V)	£4.50
<b>Jasmine Rice</b> 🌿 (V,SD)	£4.00

## DESSERTS

<b>Hot Honey Cake</b> Asian pear compote, cardamon tuile, milk ice cream (V,G,D,E,S)	£7.50
<b>Chocolate Tofu Mousse</b> 🌿 Chocolate mousse, passion fruit, coconut sorbet (V,S)	£7.50
<b>Traditional Mochi</b> Three traditional mochi flavours (V,D,S)	£7.50
<b>Coconut and Mango</b> 🌿 Panna cotta, mango lassi, toasted coconut (V,S,SD)	£7.50

## TASTER MENU TO SHARE

£60 PER PERSON

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For this experience we recommend that the whole table should enjoy the Taster Menu together

### FOR THE TABLE

Shrimp Crackers, Sweet Chilli Dip (Cr)  
BBQ Edamame (V)

### STARTERS

Singapore Spring Roll, Sweet and Sour Sauce (V,G,Mu)  
Torched Mackerel, Mooli, Miso Curd (Cr,G,E,Se)  
Prawn Toast Sando (Cr,E,S,G)

### MAINS

Cumin Lamb, BBQ Allium, Mala Mash, Sichuan Peppercorn Sauce, Yoghurt 🌱🌱 (D,S,SD,G)  
Hong Kong Crispy Pork Belly, Radish, Lettuce, Mushroom XO (S,G,SD,Se)  
Beef Brisket Rendang, Sesame Hispi Cabbage, Roasted Coconut Purée (S,SD,Se)  
Wild Mapo Tofu, Mushrooms, Shimeji, Greens 🌱 (V,S,G,Mu)  
Coconut Rice 🌱 (V,SD), Wok Fried Asian Greens 🌱 (V,G,S)

### DESSERT

Traditional Mochi (V,D)  
Petits Fours (V,D,G)

## ADD TO YOUR TASTER MENU

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### Aromatic Crispy Duck | Supplement of £19.50

Peking sauce, cucumber, spring onion, pancakes (G,S,Se)

### Triple Cooked Crispy Chilli Beef 🌱 | Supplement of £9.00

Chilli and garlic (E,Mu,G)

A discretionary 10% service charge will be added to your bill. Please advise us of any food allergies.

Whilst every care is taken, we cannot guarantee that our kitchens are an allergen free environment, nor can we guarantee the processes used by our ingredient manufacturers.

🌱 Plant-based (V) Vegetarian, (G) Contains gluten, (D) Contains dairy/milk, (N) Contains nuts, (P) Contains peanuts, (E) Contains egg, (F) Contains fish, (Cr) Contains crustaceans, (M) Contains molluscs, (S) Contains soya, (C) Contains celery, (Mu) Contains mustard, (Se) Contains sesame seeds, (SD) Contains sulphur dioxide, (L) Contains lupin.