



GROUP MENU

FOR PARTIES OF 12 TO 20 PEOPLE

passionate. asian. dishes.



👉 Mild 👉👉 Medium 👉👉👉 Hot

TO NIBBLE

BBQ Edamame Beans Sea salt flakes (V) or Mala butter (G)	£4.50
Shrimp Crackers Sweet chilli dip (Cr,SD)	£4.50

SMALL PLATES

Triple Cooked Crispy Chilli Beef 👉 Chilli and garlic (E,Mu,G)	£9.00
Torched Mackerel Nam Jim, Mooli, miso curd (SD,S,F,D)	£9.00
Singapore Spring Roll 📄 Sweet and sour sauce (V,G,Mu)	£9.00
Crispy Wild Mushrooms 📄 Sriracha mayonnaise, seaweed (V,SD)	£8.50
Buttermilk Chicken Bao Lemon mayonnaise, slaw (G,D)	£5.50
Squash Katsu Bao 📄 Peking sauce, gem lettuce (V,G,Se,S)	£5.00

MAIN DISHES

Cumin Lamb Rump 👉 BBQ allium, Mala mash, Sichuan peppercorn sauce, yoghurt (D,S,SD,G)	£30.00
Beef Brisket Rendang Sesame hispi cabbage, roasted coconut purée (S,SD,Se)	£24.00
Hong Kong Crispy Pork Belly Radish, lettuce, mushroom XO (S,G,SD,Se,G)	£24.00
Miso Salmon Udon noodles, ginger, edamame, pak choi (F,S,D,G)	£24.00
Shoyu Mushroom Ramen 📄 Oyster mushroom, ramen noodles, shoyu broth (V,G,S)	£24.00
Thai Green Curry 👉👉👉 BBQ aubergines, courgettes, coriander	
With Chicken (S,G)	£22.00
With Cauliflower (V,S,G)	£20.00
Japanese Chicken Katsu Curry sauce, Japanese shaved slaw (G,S,E,Mu)	£22.00

SIDES

Stir Fried Noodles 📄 (V,S,G)	£5.00
Wok Fried Asian Greens 📄 (V,G,S)	£5.00
Salt and Pepper Fries 📄 (V)	£4.50
Jasmine Rice 📄 (V,SD)	£4.00

DESSERTS

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

passionate. asian. dishes.

TASTER MENU TO SHARE

£60 PER PERSON

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,G)
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,S)
Petits Fours (V,D,G)

ADD TO YOUR TASTER MENU

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.