



## A TASTE OF ASIA

### TITBITS

- Japanese Rice Crackers £5
- Prawn Crackers £5
- Our Classic Crispy Pork Belly in Black Vinegar Caramel £8
- Wasabi Nuts £5
- Chicken Satay Skewers £8

### SIDES

- Wakame Seaweed £6
- Green Papaya Salad (Som Tam) £8
- Coconut Rice £6
- Our Own Fermented Kimchi £6
- Bok Choi, Sesame, Chilli & Ginger £8
- Fermented Carrots in Miso Butter & Roasted Peanuts £8
- Salt & Pepper Triple Cooked Chips £6

### STARTERS

#### Slow cooked Pork Belly in a Chinese Five Spiced Miso Caramel £14

*Topped with Minced Prawns & Sesame Asian Infused Wakame Seaweed, Soy & Sesame Dressing  
(Play on Prawn on Toast)*

#### Salt & Pepper Tempura Squid with Sticky Honey & Chinese Five Spiced Pork Belly £15

*Pickled Cucumber Salad, Soy & Sesame Dressing*

#### Teriyaki Glazed Aubergine £12

*Our Own Fermented Kimchi, Wakame Seaweed, Sesame & Soy Dressing - vegan*

#### Roasted Bang Bang Cauliflower £11

*Asian Salad, Peanut & Sesame Dressing, Spring Onion, Siracha Sauce - vegan*

#### Crispy Chilli Beef in Sweet Oriental Chilli Sauce £13

*Pickled Cucumber, Asian Salad, Spring Onion, Chilli & Coriander*

#### Pan Seared Sashimi Grade Szechuan Pepper Tuna £16

*Wakame Seaweed, Wasabi Emulsion, Ponzu Dressing & Flying Fish Roe*

#### Our Duo of Bao Buns £13

*Our Light Fluffy Buns Filled with Asian Belly Pork in Caramelised Black Vinegar Braised Beef Brisket In Hoi Sin, Topped with Pickled Ginger, Crushed Peanuts, Chilli, Spring Onion & Toasted Sesame Seeds, Siracha Mayo*

#### Crispy Fried King Prawns in Sesame Panko Breadcrumb £15

*Chinese Stem Ginger, Crisp Kombu Seasoned Seaweed & Sweet Chilli Caramel*





## SHARING PLATTER FOR TWO

### **Asian Platter £54**

*Asian Belly Pork in Caramelised Black Vinegar, Salt & Pepper Tempura Squid,  
Chicken Satay Skewers, Thai Chicken & King Prawn Coconut Curry, Jasmine Rice,  
Toasted Peanuts & Crispy Fried Shallots - peanuts*

### **Crispy Chinese Aromatic Duck for Two £22**

*Warm Steamed Pancakes, Cucumber, Spring Onion & Plum Sauce*



## MAINS

### **Crisp Asian Belly of Pork in Black Spiced Vinegar Caramel £26**

*Pickled Cucumber Salad, Tenderstem, Tomato Chilli Jam, Coconut Rice*

### **Chef's Thai Green Chicken Curry £24**

*Served with Fragrant Jasmine Rice*

### **Peanut Enriched Curry of Slow Braised Beef Cheek & Thai Basil £28**

*Fermented Carrots, Coconut Rice, Aromatic Herb Salad*

### **Fragrant Thai Chicken & King Prawn Coconut Curry with Jasmine Rice £24**

*Toasted Peanuts, Crispy Fried Shallots, Tenderstem, Sweet Potato*

### **Whole Grilled Squid £26**

*With Thai Sweet & Sour Spicy Sauce, Fragrant Jasmine Rice & Som Tam*

### **Oven-roasted Fillet of Red Snapper, Sweet Chilli Glazed King Prawns £28**

*Spring Onion & Ginger Wine Sauce, Tenderstem, Crab & Coconut Cake, Crème Fraiche*

### **Oven Baked Miso Cod £26**

*Fragrant Jasmine Rice, Sautéed Green Vegetables in a Chilli, Sesame & Ginger Dressing*

### **Nasi Goreng Indonesian Fried Rice £24**

*Chicken, Pork Belly, King Prawn, Toasted Peanuts, Chilli, Spring Onion, Kecap Manis, Fried Egg*

### **Cauliflower, Chickpea & Roasted Sweet Potato Malay Curry £22**

*Fragrant Jasmine Rice, Tenderstem, Grilled Sambal Aubergine - *vegan**

