

SNACKS

PEPPERY PRAWN CRACKERS ~ 4.5

HOUSE SPICED CASHEWS & PEANUTS ~ 4.5

lime leaf, curry powder, garam masala & dried chilli

SMALLER

SESAME PRAWN TOAST, HERB MAYO ~ 12

lime leaf & coriander prawn mousse, herb salad

CHARCOAL GRILLED CHICKEN/ PANEER SATAY, ROASTED PEANUT SAUCE ~ 10.8

lemongrass & turmeric marinade, pickled shallot, toasted coriander seeds

BANANA BLOSSOM RENDANG THOUSAND LAYER PUFF, MINT CHUTNEY ~ 6 (EACH)

braised in coconut milk with 15 herbs & spices, roasted coconut, tamarind, turmeric leaf

LEMONGRASS FRIED CHICKEN, MANGO & CUCUMBER KERABU SALAD, SWEET CHILLI SAUCE ~ 13

juicy boneless chicken thighs, lemongrass spice paste, green mango powder & Malay curry dust

LOR BAK (CRISPY 10-SPICE PORK ROLL) WITH COMPRESSED PINEAPPLE ~ 11

water chestnut & free-range Chilworth pork, nutmeg, clove & cardamom, beancurd sheet, chilli plum Worcestershire sauce

CHARCOAL GRILLED BEEF SATAY, GREEN SAMBAL ~ 13

medium rare bavette steak from the New Forest marinated in galangal & tamarind, sweet soy butter, fennel & cumin salt

MALAYSIAN FRIED CHICKEN BAO ~ 7 (EACH)

lemongrass fried chicken in a soft steamed milk bun with sriracha mayo, pickled cucumber, mango & coriander

LARGER

MALAY BLACK BEEF SHIN STEW WITH AUTUMN PICKLES ~ 22

Hereford beef from Chilworth Farm braised in a dark, sweet & savoury gravy of caramelised onion, kicap manis, tamarind, pandan, lemongrass & warming spices, with pickled cauliflower, carrot & fennel

EURASIAN PORK DEVIL CURRY WITH FINGERLING POTATOES, CRISPY GINGER ~ 19.5

free-range Chilworth Farm pork belly braised in a spicy & tangy gravy with mustard seed, lemongrass, galangal & cane vinegar

NYONYA KING PRAWN CURRY, CHARRED PINEAPPLE ~ 19.5

hot & sour lemongrass tamarind gravy, coconut milk, belacan, mint & dill

HONEY MARMITE FRIED CHICKEN/ MAPLE MARMITE TOFU ~ 17

savoury & sweet sauce with Marmite, oyster sauce & honey, toasted peanuts

GOLDEN FRAGRANT 'KAM HEONG' AUBERGINE STIR-FRY, CURRY LEAVES ~ 17

savoury, aromatic & spicy sauce with lemongrass, turmeric, curry powder, mushroom sauce & fermented soybean paste

SWEET & SOUR CHICKEN/ TOFU, PINEAPPLE ~ 16.5

our sauce made with plums and fresh English apple juice, pineapple, pomegranate

ROASTED DELICA SQUASH YELLOW CURRY WITH CRISPY CAVOLO NERO, LIME LEAF OIL ~ 17

light, fragrant gravy with turmeric, coconut milk & bird's eye chillies, dried asam fruit, turmeric leaf, spiced coconut floss

SIDES

STEAMED HOM MALI JASMINE RICE ~ 4 (PER PORTION)

PLAIN HANDMADE MILK/ SOYMILK BAO & PICKLES ~ 2 (EACH)

soft steamed milk bun to eat with dishes like braised pork, satay or fried chicken

ISLE OF WIGHT TOMATOES, CUCUMBER & POMEGRANATE SALAD IN SWEET-SOUR DRESSING, PORK CRACKLING ~ 5.8/ 10

lime & fish sauce dressing, pickled & crispy shallots, peanuts, herbs

CHARCOAL GRILLED HISPI CABBAGE, SPICY BURNT TOMATO & GARLIC CONFIT SAMBAL, COCONUT CRUMBS ~ 9.5

CONDIMENTS ~ 1.5 EACH

sweet chilli/ mint chutney/ bird's eye chilli, lime & soy dip/ tomato sambal/ spiced coconut floss/ peanut sauce

OUR MENU FEATURES SEASONAL MALAYSIAN DISHES. WE RECOMMEND SHARING FOR THE BEST DINING EXPERIENCE.

WE MAKE OUR CURRY PASTES & SAUCES USING TRADITIONAL TECHNIQUES & FAMILY RECIPES.

UPTONS OF BASSET SUPPLIES OUR HIGH WELFARE MEAT, FISH COMES FROM BRIXHAM FISH MARKET, EGGS ARE FREE RANGE FROM VALE FARM.

PLEASE TELL US ABOUT ANY DIETARY REQUIREMENTS, ALLERGEN AND VEGAN MENUS AVAILABLE BY REQUEST.

ALL TIPS GO DIRECTLY TO STAFF. PLEASE NOTE WE ACCEPT ALL MAJOR CARDS, BUT NOT CASH.

A DISCRETIONARY 10% SERVICE CHARGE WILL BE ADDED TO YOUR BILL FOR GROUPS OF 8 OR MORE.

DESSERTS

JUDE'S ICE CREAM ~ 5.5 PER SCOOP

Vanilla/ Truly Chocolate/ Vegan Coconut/ Vegan Salted Caramel/ Alphonso Mango Sorbet

CHOCOLATE GUINNESS CAKE WITH WHIPPED CREAM CHEESE & TAMARIND CARAMEL (V) ~ 9

MANGO & PASSION FRUIT RICE PUDDING BRÛLÉE (GF)(VE) ~ 10

Pandan coconut sticky rice pudding, mango & passion fruit compote, coconut ice cream

BANANA SPRING ROLLS WITH ICE CREAM (VEGAN & GF OPTION AVAILABLE) ~ 8.5

Topped with Kesar mango purée & toasted coconut

Vanilla/ Chocolate/ Vegan Coconut/ Vegan Salted Caramel/ Mango Sorbet

AFFOGATO ~ 7.5 ADD A SPLASH OF DIPLOMÁTICO RUM ~ +2.5

With ice cream (Vanilla/ Chocolate/ Vegan Coconut/ Vegan Salted Caramel), Illy coffee, Disaronno Amaretto

HOMEMADE NEW FOREST STRAWBERRY ICE CREAM (GF) ~ 6

HOMEMADE PLUM & CARDAMOM ICE CREAM (GF) ~ 6

Made with fresh English plums, Jersey milk & organic vanilla bean

ILLY® COFFEE & JING™ TEAS (POT)

ESPRESSO ~ 2; DOUBLE ESPRESSO ~ 3.5; CAFFE LATTE/ FLAT WHITE/ CAPPUCCINO ~ 3.8

AMERICANO ~ 3.5

Oat milk available

ENGLISH BREAKFAST/ EARL GREY ~ 4

Oat milk available

ORGANIC HOJICHA (GREEN)/ LEMONGRASS & GINGER/ PEPPERMINT/ BLACKCURRANT & HIBISCUS ~ 4.5

All our teas are whole leaf and single origin

SWEET

GRAND TOKAJ LATE HARVEST, 2023, MÁD, HUNGARY ~ 10 (125ML)/ 40 (50CL BTL)

AFTER DINNER COCKTAILS

ESPRESSO MARTINI ~ 13 (DECAF OPTION)

Finlandia vodka, Kahlua, Illy espresso

OLD FASHIONED ~ 13

Woodford Reserve bourbon, bitters, sugar

NEGRONI ~ 13

Campari, Antica Formula vermouth, Beefeater London Dry gin

WHISKY SOUR ~ 12

JW Black Label Scotch whisky, lemon, sugar

AMARETTO SOUR ~ 12

Disaronno, lemon, sugar

CARAJILLO ~ 13 (DECAF OPTION)

Licor 43, Cardenal Mendoza brandy, espresso

LIQUEUR

KAHLUA ~ 6; BAILEYS IRISH CREAM LIQUEUR ~ 6

COINTREAU ORANGE LIQUEUR ~ 8; FERNET-BRANCA ~ 8

DISARONNO AMARETTO ~ 8

Served in 50ml measures - please ask if you'd like 25ml instead

ISOLABELLA LIMONCELLO ~ 4 (25ML)

LUXARDO SAMBUCA ~ 4 (25ML)