

SNACKS

PEPPERY PRAWN CRACKERS ~ 4.5

HOUSE SPICED CASHEWS & PEANUTS ~ 4.5

lime leaf, curry powder, garam masala & dried chilli

SMALLER

SESAME PRAWN TOAST BAO, HERB MAYO ~ 7 (EACH)

lime leaf & coriander prawn mousse in a crispy bao

CHARCOAL GRILLED CHICKEN/ PANEER SATAY, ROASTED PEANUT SAUCE ~ 10.5

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 SPICED FRIED CHICKEN, CURRY LEAVES, SWEET CHILLI SAUCE ~ 10.8

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

10-SPICE SAUSAGE STUFFED CHICKEN WINGS, SAMBAL BELACAN, COMPRESSED PINEAPPLE ~ 12

crispy, deboned chicken wings, stuffed with water chestnut & free-range pork, nutmeg, clove & cardamom

CHARCOAL GRILLED BEEF SATAY, WILD GARLIC CASHEW SAMBAL ~ 13

medium rare Irish Moiled bavette steak marinated in galangal, ginger & tamarind, sweet soy butter, fennel & cumin salt

LARGER

GREEN OPOR OF BEEF, JERSEY ROYAL POTATOES, CRISPY SHALLOT ~ 21

herbaceous green curry with New Forest Irish Moiled aged grass-fed brisket, coconut milk, lemongrass & galangal

CHARCOAL GRILLED CHAR SIU PORK, HAMPSHIRE WATERCRESS WITH SESAME VINAIGRETTE (20 MIN WAIT) ~ 18.8

free-range pork collar from East Devon, marinated in Cantonese BBQ sauce, finished with hoisin & tangerine peel glaze

CHAR SIU WONTON NOODLES WITH HAMPSHIRE WATERCRESS (8 PORTIONS AVAILABLE PER DAY) ~ 17.8

charcoal grilled char siu pork, juicy pork wontons, pickled green chilli, duck egg noodles coated in a savoury sauce

NYONYA KING PRAWN CURRY, CHARRED PINEAPPLE, PICKLED RHUBARB ~ 18.5

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

HONEY MARMITE FRIED CHICKEN/ MAPLE MARMITE TOFU ~ 16.5

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

GOLDEN FRAGRANT 'KAM HEONG' AUBERGINE STIR-FRY, CURRY LEAVES ~ 16.5

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

SWEET & SOUR CHICKEN/ TOFU, PINEAPPLE ~ 16

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

YELLOW CURRY OF CHARRED HISPI CABBAGE, GRILLED OYSTER MUSHROOM & FRESH BROAD BEANS (15 MIN WAIT) ~ 16

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

MANGO, CARROT & POMEGRANATE SALAD IN SWEET-SOUR DRESSING, PORK CRACKLING ~ 10

lime & fish sauce dressing, toasted coconut, pickled shallot, peanuts, herbs

CHARCOAL GRILLED ENGLISH ASPARAGUS, SPICY BURNT TOMATO & GARLIC CONFIT SAMBAL, COCONUT CRUMBS ~ 13

CONDIMENTS ~ 1.5 EACH

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

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, 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

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

PANDAN BURNT BASQUE CHEESECAKE, POACHED ENGLISH RHUBARB (GF) ~ 9.5

Native to Malaysia, pandan is naturally sweet like a floral vanilla, with hints of almond & coconut

HOMEMADE NEW FOREST STRAWBERRY ICE CREAM (GF) ~ 6

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

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)