

## SNACKS

**PEPPERY PRAWN CRACKERS ~ 4.5**

**HOUSE SPICED CASHEWS & PEANUTS ~ 4.5**

*lime leaf, curry powder, garam masala & dried chilli*

## SMALLER

**SESAME PRAWN TOAST ~ 9.5**

*lime leaf & coriander prawn toast, herb salad, sweet chilli/ spicy orange chilli sauce*

**CHARCOAL GRILLED CHICKEN/ OYSTER MUSHROOM SATAY ~ 9.5**

*lemongrass & turmeric marinade, pickled shallot, fennel & cumin salt, roasted peanut sauce*

**MALAYSIAN CURRY PUFFS WITH ROOT VEGETABLES ~ 8**

*curried potato, sweet potato & petits pois, buttery shortcrust pastry, mint chutney*

**NIGHT MARKET FRIED CHICKEN ~ 9.5**

*soy, oyster sauce, ginger & rice wine brine, chilli & plum powder coating, lime mayo*

**LOR BAK (CRISPY 10-SPICE PORK ROLL) WITH PINEAPPLE PICKLE ~ 9.5**

*water chestnut & Hampshire pork, nutmeg, clove & cardamom, beancurd sheet, sweet chilli/ spicy orange chilli sauce*

**CHARCOAL GRILLED BEEF SATAY WITH GREEN SAMBAL ~ 12**

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

**SOFT HANDMADE STEAMED MILK BAO (2) ~ 12**

*fried chicken with lime mayo/ oyster mushroom or chicken satay with peanut sauce*

## LARGER & SIDES

**MALAY GULAI CURRY OF HEREFORD BEEF, FINGERLING POTATO, LIME LEAF ~ 18.8**

*rural-style beef curry with coconut milk, galangal, turmeric, toasted spices, pandan & curry leaf*

**DARK SOY BRAISED PORK, SHIITAKE MUSHROOM, RAMEN EGG ~ 17.8**

*Sussex pork belly in three types of soy sauce with cinnamon, black cardamom, star anise, clove, fennel & dried mandarin peel*

**CHARCOAL GRILLED SAMBAL CHALKSTREAM TROUT IN BANANA LEAF, WATERCRESS & PEAR SALAD ~ 17.8**

*spicy & tangy sauce with chillies, belacan, tamarind, galangal, lemongrass & lime leaf*

**HONEY MARMITE FRIED CHICKEN/ MAPLE MARMITE TOFU ~ 15.8**

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

**TEMPEH & GREEN BEANS STIR-FRIED IN SWEET SOY ~ 15.8**

*crispy Melton Mowbray soybean cakes, shallot, lemongrass & galangal paste, bird's eye chilli & dried bay leaf*

**MANDARIN ORANGE CHICKEN/ TOFU, TOASTED SESAME ~ 15.8**

*sweet & sour sauce with fresh orange juice & zest, dried mandarin peel, our 5-spice & Shaoxing wine*

**ROASTED WINTER SQUASH COCONUT CURRY WITH CRISPY CAVOLO NERO ~ 15.8**

*in a fragrant coconut gravy with fresh turmeric, lemongrass & galangal, spiced coconut floss*

**STEAMED HOM MALI JASMINE RICE (PER PORTION) ~ 4**

**HANDMADE PLAIN MILK/ SOYMILK BAO (2) ~ 4**

**MANGO, CARROT & POMEGRANATE SALAD IN SWEET-SOUR DRESSING, PORK CRACKLING ~ 9.5**

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

**CHARCOAL GRILLED HISPI CABBAGE, BURNT TOMATO & GARLIC CONFIT SAMBAL, COCONUT CRUMBS ~ 9**

**CONDIMENTS ~ 1.5 EACH**

*Sauces: sweet chilli/ mint chutney/ orange chilli sauce/ bird's eye chilli, lime & soy dip/ peanut sauce/ green sambal*

*Pickles: pineapple & cucumber | spiced coconut floss*

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 PER SCOOP

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

### BANANA SPRING ROLLS WITH ICE CREAM (VEGAN & GF OPTION AVAILABLE) ~ 8

*Topped with Kesar mango purée & toasted coconut*

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

### AFFOGATO ~ 7 ADD A SPLASH OF DIPLOMÁTICO RUM ~ +2

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

### PANDAN BURNT BASQUE CHEESECAKE, RASPBERRY COULIS ~ 9

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

## ILLY® COFFEE & JING™ TEAS (POT)

### ESPRESSO ~ 2; DOUBLE ESPRESSO ~ 3; CAFFE LATTE/ FLAT WHITE/ CAPPUCCINO ~ 3.5

### AMERICANO ~ 3

*Oat milk available*

### ENGLISH BREAKFAST/ EARL GREY ~ 3.5

*Oat milk available*

### ORGANIC HOJICHA (GREEN) ~ 4.5; LEMONGRASS & GINGER/ PEPPERMINT/ BLACKCURRANT & HIBISCUS ~ 4

*All our teas are whole leaf and single origin*

## SWEET & FORTIFIED WINES

### GRAND TOKAJ LATE HARVEST, 2023, MÁD, HUNGARY ~ 7.5 (125ML)/ 28 (50CL BTL)

### TAYLORS LBV PORT, PORTUGAL ~ 8 (125ML)

## 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; ISOLABELLA LIMONCELLO ~ 4 (25ML)

### LUXARDO SAMBUCA ~ 4 (25ML)

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