

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

WHISKY SOUR ~ 12

JW Black Label Scotch whisky, lemon, sugar

OLD FASHIONED ~ 13

Woodford Reserve bourbon, bitters, sugar

AMARETTO SOUR ~ 12

Disaronno, lemon, sugar

NEGRONI ~ 13

Campari, Antica Formula vermouth, Beefeater London Dry gin

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