

SMALLER

SESAME PRAWN TOAST ~ 9.5

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

CHARCOAL GRILLED CHICKEN/ PANEER 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

THREE CHEESE STUFFED ROTI, SPICED APPLE CHUTNEY ~ 12

flaky flatbread, melted brie, cheddar & mozzarella, spring onion butter, bramley apple & nigella seed sauce

SOFT HANDMADE STEAMED MILK BAO (2) ~ 12

fried chicken with lime mayo/ paneer or chicken satay with peanut sauce

LARGER & SIDES

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

country-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

NYONYA PINEAPPLE KING PRAWN CURRY ~ 17.8

hot & sour gravy, coconut milk, belacan, ginger torch flower, charred pineapple

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

SWEET & SOUR CHICKEN/ TOFU, PINEAPPLE ~ 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, SPICY 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

SNACKS

PEPPERY PRAWN CRACKERS ~ 4.5

HOUSE SPICED CASHEWS & PEANUTS ~ 4.5

lime leaf, curry powder, garam masala & dried chilli

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