

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/ SPICY SOUR GRAVY ~ 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, fennel & cumin salt
CURRY PUFFS WITH ROOT VEGETABLES, MINT CHUTNEY ~ 8
curried potato, sweet potato & petits pois in a buttery shortcrust pastry
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 Hampshire pork, nutmeg, clove & cardamom
CHARCOAL GRILLED BEEF SATAY, GREEN SAMBAL ~ 12
medium rare Hereford bavette steak marinated in galangal, ginger & tamarind, sweet soy butter, fennel & cumin salt
PLAIN HANDMADE STEAMED MILK BAO & PICKLES ~ 2 (EACH)
build your own bao, great with satay or fried chicken
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, PICKLED ENGLISH RHUBARB ~ 17.8
hot & sour lemongrass gravy, coconut milk, belacan, mint & dill, 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
our sauce made with plums and fresh English apple juice, pineapple, pomegranate
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 ~ 4 (PER PORTION)
HANDMADE PLAIN MILK/ SOYMILK BAO ~ 2 (EACH)
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 ~ 9.5
CONDIMENTS ~ 1.5 EACH
Sauces: sweet chilli/ mint chutney/ orange chilli sauce/ bird's eye chilli, lime & soy dip/ peanut sauce/ green sambal
Pickles: red cabbage/ English rhubarb | 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, BLOOD ORANGE IN CITRUS CARAMEL (GF) ~ 9

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

RHUBARB & LYCHEE RICE PUDDING BRÛLÉE (VEGAN & GF) ~ 10

pandan coconut sticky rice pudding, English forced rhubarb compote, lychee sorbet

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