

## 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*

### 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*