

SNACKS

PEPPERY PRAWN CRACKERS ~ 4

HOUSE SPICED CASHEWS & PEANUTS ~ 4

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/ PANEER SATAY ~ 8.8

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

CRISPY SPICED OYSTER MUSHROOM ~ 8.8

red curry marinade, curry powder batter, coriander & fennel seeds, curry leaf, mint chutney

NIGHT MARKET FRIED CHICKEN ~ 8.8

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

LOR BAK (CRISPY 10-SPICE PORK ROLL) WITH PINEAPPLE PICKLE ~ 8.8

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

CHARCOAL GRILLED BEEF SATAY WITH SWEET SOY CHILLI SALSA ~ 12

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

SOFT HANDMADE STEAMED MILK BAO (2) ~ 12

FRIED CHICKEN OR CRISPY OYSTER MUSHROOM WITH LIME MAYO/ PANEER OR CHICKEN SATAY WITH PEANUT SAUCE

LARGER & SIDES

BEEF RENDANG WITH RED CABBAGE PICKLE ~ 18.5

Wiltshire Dexter beef braised in coconut milk with 15 herbs & spices, roasted coconut, dried tamarind skin, turmeric leaf

CHARCOAL GRILLED CHAR SIU PORK WITH HAMPSHIRE WATERCRESS ~ 17.5

Sussex pork shoulder marinated in Cantonese BBQ sauce, hoisin black cherry glaze, orange chilli sauce

HOT & SOUR POACHED MONKFISH, ENGLISH CHARRED COURGETTE & TOMATOES ~ 17.2

South Coast dayboat monkfish tail, fragrant lemongrass, galangal & tamarind broth, mint & dill

HONEY MARMITE FRIED CHICKEN/ MAPLE MARMITE TOFU ~ 15.5

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

TEMPEH & GREEN BEANS STIR-FRIED IN SWEET SOY ~ 15

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

SWEET & SOUR CHICKEN/ TOFU ~ 15

our sauce made with plums and fresh English apple juice, pineapple, pomegranate

MALAY YELLOW CURRY WITH AUBERGINE, COURGETTE & CHANTANEY CARROTS ~ 15.5

fragrant gravy with turmeric, coconut milk & bird's eye chillies, dried asam fruit, turmeric leaf, spiced coconut floss

STEAMED HOM MALI JASMINE RICE ~ 4

HANDMADE PLAIN MILK/ SOYMILK BAO (2) ~ 4

WATERMELON & CUCUMBER SALAD WITH TOASTED COCONUT ~ 9

lime & fish sauce dressing, toasted coconut, crispy shallot, peanuts, pomegranate, herbs

CONDIMENTS ~ 1.5 EACH

SAUCES: MINT CHUTNEY/ PEANUT SAUCE/ ORANGE CHILLI SAUCE/ BIRD'S EYE CHILLI, LIME & SOY DIP

PICKLES: PINEAPPLE & CUCUMBER/ RED CABBAGE

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, FISH COMES FROM BRIXHAM FISH MARKET. 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.