

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 ~ 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, toasted coriander seeds

BANANA BLOSSOM RENDANG THOUSAND LAYER PUFF, MINT CHUTNEY ~ 6 (EACH)

braised in coconut milk with 15 herbs & spices, roasted coconut, tamarind, turmeric leaf

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, WILD GARLIC CASHEW SAMBAL ~ 13

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

LARGER

MALAY GREEN OPOR OF HEREFORD BEEF, FINGERLING POTATO, CRISPY SHALLOT ~ 20.8

herbaceous green curry with New Forest aged grass-fed brisket, coconut milk, lemongrass & galangal, toasted spices

DARK SOY BRAISED PORK, SHIITAKE MUSHROOM, RAMEN EGG ~ 18

Sussex pork belly in three types of soy sauce with cinnamon, black cardamom, star anise, clove, fennel & dried mandarin peel

NYONYA KING PRAWN CURRY, CHARRED PINEAPPLE ~ 18

hot & sour lemongrass tamarind gravy, coconut milk, belacan, mint & dill

HONEY MARMITE FRIED CHICKEN/ MAPLE MARMITE TOFU ~ 16

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

TEMPEH & GREEN BEANS STIR-FRIED IN SWEET SOY ~ 16

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

SWEET & SOUR CHICKEN/ TOFU, PINEAPPLE ~ 16

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

ROASTED CROWN PRINCE SQUASH YELLOW CURRY WITH CRISPY SPRING GREENS, WILD GARLIC OIL ~ 16.5

in a fragrant coconut gravy with fresh turmeric, lemongrass & galangal, spiced coconut floss

SIDES

STEAMED HOM MALI JASMINE RICE ~ 4 (PER PORTION)

PLAIN HANDMADE MILK/ SOYMILK BAO & PICKLES ~ 2 (EACH)

soft steamed milk bun to eat with dishes like braised pork, satay or fried chicken

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, WILD GARLIC OIL ~ 9.5

CONDIMENTS ~ 1.5 EACH

Sauces: sweet chilli/ mint chutney/ bird's eye chilli, lime & soy dip/ peanut sauce/ tomato sambal

Pickles: 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, 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 ~ 5.5 PER SCOOP

Vanilla/ Truly Chocolate/ Vegan Coconut/ Vegan Salted Caramel/ Alphonso Mango Sorbet

BANANA SPRING ROLLS WITH ICE CREAM (VEGAN & GF OPTION AVAILABLE) ~ 8.5

Topped with Kesar mango purée & toasted coconut

Vanilla/ Chocolate/ Vegan Coconut/ Vegan Salted Caramel/ Mango Sorbet

AFFOGATO ~ 7.5 ADD A SPLASH OF DIPLOMÁTICO RUM ~ +2.5

With ice cream (Vanilla/ Chocolate/ Vegan Coconut/ Vegan Salted Caramel), Illy coffee, Disaronno Amaretto

PANDAN BURNT BASQUE CHEESECAKE, BLOOD ORANGE IN CITRUS CARAMEL (GF) ~ 9.5

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 ~ 3.5; CAFFE LATTE/ FLAT WHITE/ CAPPUCCINO ~ 3.8

AMERICANO ~ 3.5

Oat milk available

ENGLISH BREAKFAST/ EARL GREY ~ 4

Oat milk available

ORGANIC HOJICHA (GREEN)/ LEMONGRASS & GINGER/ PEPPERMINT/ BLACKCURRANT & HIBISCUS ~ 4.5

All our teas are whole leaf and single origin

SWEET & FORTIFIED WINE

GRAND TOKAJ LATE HARVEST, 2023, MÁD, HUNGARY ~ 10 (125ML)/ 40 (50CL BTL)

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