

## 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 ~ 21**

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

**DARK SOY BRAISED PORK, SHIITAKE MUSHROOM, RAMEN EGG ~ 18.5**

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

**TEOCHEW STEAMED CHALKSTREAM TROUT & LEEKS, TOMATO CONSOMMÉ, PICKLED RHUBARB ~ 18.5**

*light, savoury, gently aromatic with a clean acidic lift, with soy sauce, white pepper, crispy ginger and sesame oil*

**HONEY MARMITE FRIED CHICKEN/ MAPLE MARMITE TOFU ~ 16.5**

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

**GOLDEN FRAGRANT 'KAM HEONG' AUBERGINE, CURRY LEAVES ~ 16.5**

*savoury, aromatic & spicy sauce with lemongrass, turmeric, curry powder, oyster sauce & fermented soybean paste*

**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 ~ 10**

*lime & fish sauce dressing, toasted coconut, pickled shallot, peanuts, herbs*

**CHARCOAL GRILLED NEW FOREST ASPARAGUS, SPICY BURNT TOMATO & GARLIC CONFIT SAMBAL, COCONUT CRUMBS, WILD GARLIC OIL ~ 13**

**CONDIMENTS ~ 1.5 EACH**

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

*Spiced coconut floss | pickled rhubarb*

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, POACHED ENGLISH RHUBARB (GF) ~ 9.5

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

### HOMEMADE BLOOD ORANGE & CAMPARI SORBET (GF) ~ 6

*Made with late-season Spanish blood oranges, freshly squeezed pomegranate juice and Campari*

## 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

### 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

*Served in 50ml measures - please ask if you'd like 25ml instead*

### ISOLABELLA LIMONCELLO ~ 4 (25ML)

### LUXARDO SAMBUCA ~ 4 (25ML)