



Our food menu features seasonal dishes, inspired by culinary-rich Malaysia. We will bring your dishes as they are ready, with snacks coming out before large plates and sides. Please let us know if you would like the food in a different order, or any other preferences. We recommend sharing for the best dining experience! If you order individually, dishes may take longer to arrive.

SNACKS

PRAWN CRACKERS (gf) ~ 3.8

CASHEWS & PEANUTS WITH LIME LEAF & DRIED CHILLI (ve)(gf) ~ 3.8

SESAME PRAWN TOAST ~ 8.8

GRILLED CHICKEN SKEWERS WITH SPICED COCONUT SAUCE (gf) ~ 8.8

Known as 'percik' in Malay ('to baste'), chicken thigh marinated with fresh lemongrass, turmeric and ginger, then charcoal grilled and basted with coconut milk, chilli, tamarind & spices.

CRISPY SPRING ROLLS WITH SEASONAL VEGETABLES (v/ve) ~ 7.8

Filled with English parsnips, sweetheart & purple cabbages, carrots & shiitake mushroom.

PARSNIP, SWEET POTATO & ONION FRITTERS (v/ve)(gf) ~ 7.8

A beloved snack in Malaysia, we packed ours with seasonal vegetables plus aromatic freshly ground spices and fragrant herbs - savoury, moreish and crispy! sweet chilli sauce (ve)/ mint chutney (v)

CHICKEN KARAAGE ~ 8.5

Juicy thighs marinated in soy, oyster sauce, ginger, rice wine, then deep-fried till crispy. lime aioli/ spicy lime aioli

CHICKEN KARAAGE BAO (2) ~ 11.5

Soft handmade buns filled with crispy chicken thighs, house sauce & pickles. Soy milk bao (ve) ~ +50p lime aioli/ spicy lime aioli

PARSNIP & SWEET POTATO FRITTER BAO (2)(v/ve) ~ 9.5

Soft handmade buns filled with crispy fritters, house sauce & pickles. Soy milk bao (ve) ~ +50p lime aioli (v)/ spicy lime aioli (v)/ vegan mayo (ve)/ vegan spicy mayo (ve)

CORONATION GRILLED CHICKEN BAO (2) ~ 12

Filled with chicken thighs marinated in lemongrass, turmeric, tamarind & coconut milk then charcoal grilled. Topped with house coronation sauce, pineapple pickles & spiced nut crumbs.

THIS WEEK'S SPECIAL: BEEF SATAY WITH SOY CURED EGG YOLK ~ 10

Deeply flavoured Hampshire bavette steak marinated in lemongrass, galangal, ginger & tamarind, grilled over charcoal until medium rare. Basted with kecap manis butter and dusted with our spiced salt. Served with soy cured Vale Farm free range egg yolk as a dip.

LARGE PLATES

8-HOUR BEEF RENDANG WITH RED CABBAGE PICKLE (gf) (s) ~ 17.5

Hampshire feather blade beef braised in coconut milk with our spice paste made with 15 different herbs & spices, toasted coconut and tamarind until flavourful and tender.

PINEAPPLE KING PRAWN CURRY WITH WILD GINGER FLOWER (gf) (s) ~ 16.5

Packed with flavour from Kashmiri chillies, lemongrass, galangal, turmeric, belacan, coconut milk, mint & lime leaves, with brightness from tamarind and charred pineapple.

CHAR SIU PORK WITH HONEY RHUBARB GLAZE ~ 15.8

Free range Hampshire pork shoulder marinated in our Cantonese BBQ sauce then grilled on binchotan coals, served with grilled romaine hearts and our orange chilli sauce.

HONEY MARMITE CHICKEN/ MAPLE MARMITE TOFU (ve) ~ 14.5

A popular Malaysian Chinese dish, crispy chicken thighs/ tofu are coated in a deep, savoury, umami-rich sauce made with Marmite and oyster sauce (light soy sauce for tofu), with honey/ maple syrup for sweetness. Can remove peanuts.

TEMPEH & GREEN BEANS STIR-FRIED IN KECAP MANIS (ve) (gf option) (s) ~ 14

Crispy organic soybean cakes from Melton Mowbray tossed with Indonesian sweet soy sauce, lemongrass, galangal, bird's eye chilli and bay leaf. Can remove chillies. Tempeh can be replaced with tofu.

SWEET & SOUR CHICKEN/ TOFU WITH PINEAPPLE (ve) ~ 14

Crispy chicken/ tofu coated in our sauce made with plums and fresh English apple juice.

ROASTED SWEET POTATO, CHICKPEA & CRISPY ENGLISH GREENS CURRY (ve) (gf option) ~ 14.5

A fragrant & creamy coconut curry with turmeric, lemongrass & galangal. A nourishing family recipe common among Malaysian Chinese households.

SIDES

STEAMED HOM MALI JASMINE RICE (ve) (gf) ~ 3.5 (per portion)

BLOOD ORANGE, DAIKON & POMEGRANATE SALAD (ve) (gf) ~ 8

With blood orange, mooli, pomegranate & pickled onion, topped with sweet potato shoestring fries, crushed peanuts & sesame seeds. Served with plum sesame dressing. Can remove peanuts.

HANDMADE GUA BAO (2) (v/ve option) (15 minutes) ~ 3.5

Milk/ Soy milk ~ +50p

BIRD'S EYE CHILLI & SOY DIP (gf option) (ve) (s)/ MINT CHUTNEY (gf) (v)/ PINEAPPLE PICKLE (ve) (gf)/ PICKLED RED CABBAGE ~ 1

Please tell us about any allergies, allergen menu available by request

v = vegetarian, ve = vegan, gf = does not contain gluten, s = spicy

All tips go directly to staff

Please note we accept all major cards, but not cash