



GROUP SHARING MENUS

Chef Patron Peter Lloyd infuses modernity into traditional South East Asian cuisine, inspired by his travels throughout Thailand, Malaysia, Indonesia & Vietnam. These menus offer an explosion of flavours that excite the taste buds.

Our menus are designed for your entire party to dine on the same shared dishes for all courses. We cater to all dietary requirements and allergens separately - please let us know in advance.



CLASSIC GROUP SHARING MENU

£50 PER PERSON

BLACK SESAME RICE CRACKERS

Sesame

THAI GREEN MANGO SALAD

Charred Long Beans, Cherry Tomatoes, Cashew Nuts

Nuts

MALAYSIAN CHICKEN CURRY PUFFS

Coriander Yoghurt Dipping Sauce, Crispy Curry Leaves

Dairy, Egg, Gluten

BLACK PEPPER PRAWNS

Dehydrated Pineapple, Jicama & Pea Shoots

Crustacea, Fish, Gluten, Soya

INDONESIAN STYLE SEABASS

Whole Boneless Seabass, Steamed & Grilled in Banana Leaf

Crustacea, Fish, Nuts

WOK FRIED TENDERSTEM BROCCOLI

Water Chestnuts, Shitake Mushrooms, Oyster sauce

Fish, Gluten, Molluscs, Soya

MAMAK BBQ CHICKEN

Half Boneless Chicken, Charred long beans, Pickled Red Onion

Nuts

EGG FRIED TRUFFLE RICE

Leeks, Truffle Paste

Egg, Fish

STICKY MANGO (VG)

Black Sticky Rice, Mango Sorbet, Coconut Cream

Soya

CHOCOLATE MACARON

White Chocolate Cream, Vietnamese Coffee & Condensed Milk Ice Cream

Dairy, Nuts

Please note our group menus are served Asian family sharing style. Please let your group know in advance. Our dish names don't always mention every ingredient. Please let our team know if you have any allergies.

For full allergen information, please ask for the manager.



GOURMET GROUP SHARING MENU

£75 PER PERSON

INDONESIAN RICE CRACKERS

Gluten, Nuts

PRAWN & GREEN MANGO SALAD

Crystallised Ginger Dressing

Fish, Molluscs, Nuts

DUCK & ELDERFLOWER SUMMER ROLL

Mint, Nuoc Cham Dipping Sauce

Fish, Gelatine, Pork

THAI SPICED SCALLOP

Green Curry Emulsion, Coconut & Cauliflower Purée

Fish, Gluten, Molluscs

SINGAPORE CHILLI LOBSTER

Crispy Bao Bun, Shallots & Coriander

Crustaceans, Eggs, Fish, Gluten

INDONESIAN STYLE SEABASS

Grilled in Banana Leaf, Pickled Vegetable, Lime

Crustacea, Fish, Nuts

28 DAYS AGED RIB EYE

Nam Jim Jaew Dressing

Fish, Gluten, Molluscs, Soya

DUCK FRIED RICE

XO Sauce, Garlic & Ginger Crumb

Crustacea, Eggs, Fish, Molluscs

STICKY MANGO (VG)

Black Sticky Rice, Mango Sorbet, Coconut Cream

Soya

PEANUT NOUGAT SATAY

Peanut Butter Mousse, Lime & Charcoal Ice Cream

Dairy, Eggs, Nuts, Peanuts

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SIGNATURE GROUP SHARING MENU

£85 PER PERSON

TRUFFLE & TERIYAKI EDAMAME
Fish, Gluten, Soya

CRISPY DUCK & LYCHEE SALAD
Chilli, Mint
Gluten

LOBSTER & PORK BELLY WHITE ROSE DUMPLING
Pineapple & Cucumber Nuoc Cham
Crustacea, Fish, Gluten, Sulphates

TUNA TARTARE SPRING ROLL
Avocado Mousse, Ginger & Soy Emulsion
Fish, Gluten, Soya

MISO GLAZED BLACK COD
Pickled Daikon & Cucumber Salad, Black Sesame,
Fragrant Herbs
Fish, Gluten, Sesame, Soya, Sulphates

NASI GORENG
Prawns, Squid, Spring Onion Omelette
Fish, Gluten, Molluscs, Soya

BEEF FILLET
Asparagus, Shiitake Mushrooms, Soy Emulsion
Gluten, Soya

THAI SPICED ROAST CAULIFLOWER (VG)
Green Curry Emulsion

STICKY MANGO (VG)
Black Sticky Rice, Mango Sorbet, Coconut Cream
Soya

SPICED GINGER SPONGE PUDDING
Miso Caramel & Thai Tea Ice Cream
Dairy, Gluten

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VEGAN GROUP SHARING MENU

£50 PER PERSON

BLACK SESAME RICE CRACKERS

Sesame

THAI GREEN MANGO SALAD

Charred Long Beans, Cherry Tomatoes, Cashew Nuts

Chilli, Nuts

EDAMAME

Maldon Sea Salt

POPIAH VEGETABLE ROLL

Crispy Shallots, Hoisin & Soy Dressing

Chilli, Gluten, Soya

VEGETABLE PAD THAI

Stir Fried Rice Noodles, Tofu, Peanuts

Eggs, Gluten, Nuts, Soya

WOK TENDERSTEM BROCCOLI

Water Chestnuts, Shiitake Mushroom, Sweet Soy Sauce

Gluten, Soya

THAI SPICED ROAST CAULIFLOWER (VG)

Green Curry Emulsion

STICKY MANGO

Black Sticky Mango, Mango Sorbet, Coconut Cream

Soya

FRESH TROPICAL FRUITS

Yoghurt & Lemongrass Sorbet

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