



SMALL PLATES

STEAMED EDAMAME (V)
Maldon Sea Salt 4.5
Truffle & Teriyaki Dressing 5.5

MIXED PRAWN & SESAME CRACKERS 4.50
Sweet Chilli Sauce

CHICKEN & COCONUT SOUP 8.50
Lemongrass, Galangal, Kaffir Lime

THAI GREEN MANGO SALAD (V) 9.50
Charred Long Beans, Cherry Tomatoes,
Cashew Nuts

SPICY TUNA TARTARE SPRING ROLL 13.50
Avocado, Radish, Ginger & Soy Emulsion

CHICKEN & SHRIMP NAM ROLLS 9.50
Gem Lettuce, Fragrant Herbs,
Nuoc Cham Dipping Sauce

POPIAH VEGETABLE ROLL (V) 8.50
Crispy Shallots, Hoisin & Soy Dressing

CRAB & POMELO SALAD 14
Candied Ginger Dressing, Vermicelli Noodles

MALAYSIAN CHICKEN CURRY PUFFS 9.50
Coriander Yoghurt Dipping Sauce,
Crispy Curry Leaves

BLACK PEPPER PRAWNS 12
Dehydrated Pineapple, Jicama & Pea Shoots

SPICY THAI PORK RIBS 9.50
Green Papaya Salad, Cashew Nuts

CHICKEN SATAY 11
Crispy Chicken Skin, Cucumber,
Peanut & Tamarind Dipping Sauce

THAI SPICED SEARED SCALLOP 8.50
Coconut Cauliflower & Vanilla Puree,
Green Curry Emulsion

FISH

INDONESIAN STYLE SEA BASS 24
Whole Boneless Sea Bass Grilled in Banana Leaf,
Pickled Vegetables, Lime

SINGAPORE CHILLI LOBSTER
Shallots, Chilli, & Coriander,
Crispy Bao Bun
Half 25 / Whole 48

MONKFISH CHA CA LA VONG 24
Vermicelli Noodles, Nuoc Cham, Peanuts

MISO GLAZED BLACK COD 36
Pickled Daikon & Cucumber Salad,
Black Sesame, Fragrant Herbs

LOBSTER PAD THAI 25
Peanuts, Spring Onion, Lime, Egg

MEAT

MASSAMAN LAMB SHANK 26
Turmeric Potatoes, Baby Onion,
Crispy Shallots, Peanuts

MAMAK BBQ CHICKEN 22
Half Boneless Chicken, Charred Long Beans &
Pickled Red Onion Salad

GOCHUJANG PORK BELLY 18.95
Bao Bun, Spicy Mayo, Pickled Salad

CHAR-GRILLED 28 DAYS AGED RIB EYE 36
Nam Jim Jaew Sauce

DUCK FRIED RICE 18
Xo Sauce, Fried Duck Egg, Garlic & Ginger
Crumb

*Food Allergies and Intolerances, Please speak to our staff about the ingredients in your meal
Please note a 12.5% discretionary service charge will be added to your total bill*



VEGETABLES, RICE & NOODLES

TRUFFLE EGG FRIED RICE 12
Leeks, Truffle Paste

STEAMED BOK CHOY 7.50
Yuzu Miso Butter

WOK FRIED TENDERSTEM BROCCOLI 7.50
Water Chestnuts, Shitake Mushrooms, Oyster
Sauce

CRISPY BABY POTATOES 6
Peanut Sauce, Asian Mayonnaise,
Spring Onions

VEGETABLE PAD THAI (V) 14
Peanuts, Spring Onion, Lime

THAI SPICED CAULIFLOWER (V) 14
Cauliflower Vanilla Puree, Green Curry Sauce,
Coriander, Chilli

PANDAN JASMINE RICE (V) 5



LUNCH SET MENU

2 COURSES 24.95

3 COURSES 29.95

Mon-Fri 12:00 to 14:30

Ask your server for separate menu



TASTING MENU 9 FLAVOURS £50PP

THAI GREEN MANGO SALAD (V)
Charred Long Beans, Cherry Tomatoes, Cashew
Nuts

MALAYSIAN CHICKEN CURRY PUFFS
Coriander Yoghurt Dipping Sauce,
Crispy Curry Leaves

BLACK PEPPER PRAWNS
Dehydrated Pineapple, Jicama & Pea Shoots

INDONESIAN STYLE SEABASS
Whole Boneless Seabass Steamed & Grilled in
Banana Leaf, Pickled Vegetables, Lime

TENDERSTEM BROCCOLI
Water Chestnuts, Shitake Mushrooms, Oyster
Sauce

MAMAK BBQ CHICKEN
Half Boneless Chicken, Charred Long Beans &
Pickled Red Onion Salad

TRUFFLE EGG FRIED RICE
Leeks, Truffle Paste

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

CHOCOLATE MACARON
White Chocolate Cream, Vietnamese Coffee &
Condensed Milk Ice Cream

VEGETARIAN AND VEGAN TASTING MENU AVAILABLE

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DESSERT

STICKY MANGO 8

Black Sticky Rice, Mango Sorbet, Coconut Cream

CHOCOLATE MACARON 8

White Chocolate Cream, Vietnamese Coffee & Condensed Milk Ice Cream

ROASTED BLACK SESAME SOUP 7.50

Lychee, Ginger, Coconut, Mint

SPICED GINGER SPONGE PUDDING 8

Miso Caramel & Thai Tea Ice Cream

FRESH TROPICAL FRUITS 9

Yoghurt & Lemongrass Sorbet

HOMEMADE ICE CREAM & SORBET 6

Vietnamese Coffee & Condensed Milk Ice Cream

Madagascan Vanilla Ice Cream

Strawberry & Thai Basil Sorbet

Mango Sorbet

Yogurt & Lemongrass Sorbet