



Chef's Specials



Vietnamese Fresh Spring Rolls (Starter)

£9.50

Freshly made Vietnamese Spring Rolls are filled with prawns, vegetables, herbs and glass noodles wrapped in transparent chewy rice paper. Served with chilli and garlic dipping sauce.

Japanese Teriyake Chicken Skewers (Starter)

£9.20

Tender pieces of chicken grilled until lightly charred, and coated in a glossy sweet and savory teriyaki glaze. Pairing smoky grilled flavour with the rich umami of soy sauce, mirin, and cooking wine. Finished with a sprinkle of sesame seeds.

Battered Halibut with Prawn & Mushroom Sauce

£28.50

Light and crispy deep-fried boneless and skinless halibut topped with prawn & mushroom sauce sending the fish over the top.

Steamed Halibut with Ginger & Spring Onions

£28.50

Boasting a delicate and simple flavour that's just right for all ages. A refreshing, nutritious dish that is super easy on the stomach.

ShangHai-Style Red Braised Pork Belly

£14.90

Tender, slow-cooked pork belly simmered in a rich, glossy sauce made from soy sauce, sugar, rice wine, and aromatic spices. Melt-in-your-mouth meat with a perfect balance of sweet and savoury flavours.

XinJiang-Style Cumin Lamb Stir-Fry

£19.50

Tender and juicy sliced lamb stir fried with cumin, dried chilli, garlic, and peppers. Bold, aromatic, and full of flavour.

HongKong-Style Typhoon Shelter Prawns 🌶️

£16.80

Smoky prawns stir fried with a fragrant mixture of golden garlic, chilli, and spices. Savoury, aromatic, and packed with crunchy garlic flavour.

Malaysian "KamHeong" Chicken 🌶️🌶️

£14.90

Stir-fired chicken dish known for its bold, aromatic flavour, combining dried chilli, curry leaves, garlic, and shrimp paste to create a spicy, savoury, and fragrant sauce that coats tender pieces of chicken.