



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.