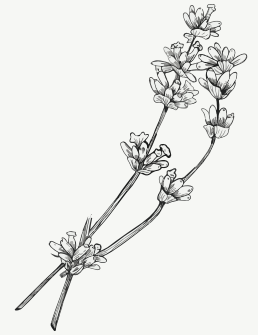




Food Allergy Information



Food Allergies & Intolerances

Please inform a member of staff about any allergies, intolerances, or dietary requirements before placing your order.



Gluten Friendly Options

*Dishes marked with **G** indicate that gluten-friendly options are available. If you would like the gluten-friendly version, be sure to tell your server when ordering.*



Kitchen Disclaimer

Although we take great care when preparing food, we cannot guarantee that dishes are completely free from allergens. All food is prepared in a shared kitchen environment, thus traces of allergens may be present.



Chef Special



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 and 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.

Soup

Chinese Hot & Sour Soup 🌶️🌶️ ©

A savoury, spicy and tangy soup that combines the heat of white pepper, chilli bean paste with the tang of vinegar, enriched with hearty ingredients like shredded black fungus, pickles, bamboo shoots and carrots.

Chicken	£7.20
Prawns	£8.20
Vegetarian V	£6.50

Chinese Wonton Soup £9.90

Delicate prawn dumplings nestled in a savoury broth with Chinese leaves and carrots, and garnished with spring onions.

Indonesian Chicken Noodle Soup © £7.20

A herbal noodle broth brightened by turmeric. Served with chicken, fried shallots, coriander, and spring onions.

Japanese Miso Soup V © £6.50

A deliciously savoury and comforting soup made with dashi (soup stock), miso (Japanese soybean paste), tofu and dried seaweed.

Thai Tom Yum Soup 🌶️🌶️ ©

A classic Thai soup celebrated for its bold, hot, and sour flavours which come from a blend of fresh herbs and spices.

Chicken	£7.20
Prawns	£8.20
Vegetarian V	£6.50

Korean Tofu Soup 🌶️

A comforting soup made with tofu, garlic, and chilli paste. Known for its rich, spicy, and deeply umami flavour.

Minced Pork	£7.20
Vegetarian V	£6.50



Starters



Peking Crispy Aromatic Duck

Duck marinated for tenderness and flavour, steamed to keep it succulent and then deep fried for crispy bits. Pancakes, hoisin sauce, and cucumber & spring onion salad make a more authentic accompaniment to this dish.

Quarter	£14.90
Half	£27.50

Jasmine Special £11.90 /person Mixed Starters

A vibrant sharing platter of assorted appetisers - including **Salt & Pepper Chicken** 🌶️, **BBQ Pork Ribs**, **Fish Cake** 🌶️, **Chicken Spring Rolls**, and **Pan-fried Pork Gyoza** - designed to showcase contrasting textures, aromas, and regional flavours. Minimum for 2 people.

Jasmine Special £10.90 /person Vegetarian Mixed Starters ✓

A sharing platter of flavourful vegetarian appetisers - including **Vegetable Gyoza**, **Salt & Pepper Tofu** 🌶️, **Vegetable Spring Rolls**, **Vegetable Tempura**, and **Tofu Satay Skewers** 🌶️ - offering a delicious balance of savoury, spicy, and sweet flavours. Minimum for 2 people.

Chinese Mala Chicken Salad 🌶️🌶️🌶️ £8.90

Flavourful and numbingly spicy dish made with shredded chicken and vegetables like onions, carrot, coriander, and leek. Seasoned with infused oil from Sichuan peppercorns and dried chili, garnished with sesame seeds.



Chinese Salt & Pepper Dish 🌶️🌶️ 🌱

Coated in a mixture of cornstarch, Sichuan peppercorn, and Chinese five-spice powder, blends with fresh and tangy bell peppers, spring onions, garlic, and fresh chilli, then topped with aromatic fried shallots.

Shredded Chicken	£8.50
Pork Ribs	£8.90
Prawns	£11.50
Squid	£10.90
Mushrooms ✓	£7.20
Tofu ✓	£7.50

Chinese San Choy Bow (Lettuce wraps) 🌱

Lettuce Wraps with minced meat, loads of hidden crunchy vegetables and crushed peanuts in a tasty savoury brown sauce, bundled up in fresh lettuce.

Chicken	£13.90
Minced Pork	£13.90
Prawns	£15.90
Vegetables ✓	£12.50

Chinese Dim Sum £9.90

Har Gow: delicate, translucent dumplings filled with prawn meat, prized for soft, slightly chewy wrapper and fresh seafood flavour.

Siu Mai: open-topped dumplings stuffed with a hearty pork & prawn filling studded with mushrooms.

Chinese Sesame Seed and Prawn Meat on Toast £9.90

Seasoned minced prawn meat spread onto slices of bread, coating with sesame seeds, and then deep-fried until crisp and golden. Savoury, slightly sweet, and rich, with a satisfying contrast between the crispy toast and the tender prawn topping.

Malaysian Mango Salad **V** **G** £8.90

A refreshing sweet, sour, and spicy salad dish that combines the tangy sweetness of mangoes with a variety of herbs, vegetables, and spices, garnished with sesame seeds.

Malaysian Spring Rolls

Savoury rolls made of thin crispy pastry skin enveloping a mixture of juicy fillings with cabbage, black fungus, and carrots, then deep fried to golden crispy. Served with a sweet & sour dipping sauce.

Chicken	£8.50
Vegetables V	£7.80

Malaysian Crispy Wonton £9.90

Shatteringly crisp on the outside and steaming hot inside. Each delicate wrapper blisters into a golden crunch, giving way to a juicy, savory filling bursting with tender prawn meat. Pair it with a very tasty homemade sweet & sour dipping sauce.

Indonesian Satay Skewer 🌶️

Skewered boneless chicken thigh, prawns, or tofu are marinated in a blend of spices, then grilled until golden. Served with homemade rich, creamy peanut satay sauce, diced onions, and cucumber.

Chicken	£8.90
Prawns	£11.50
Tofu V	£7.90

Indonesian Grilled Squid £10.90

Tender, smoky squid char-grilled and glazed with a flavourful blend of spices, and sweet soy sauce, creating a perfect balance of savoury, sweet, and lightly spicy flavours.

Thai Fish Cake 🌶️ £8.90

Firm but bouncy, well seasoned with lovely complex flavours from the red curry paste and other seasonings. Pair it with sweet & chilli sauce.

Japanese Pan-fried Gyoza

Crispy pan-fried Japanese style dumplings filled with minced pork or vegetables, and simple seasonings. Served with soy sauce.

Pork	£8.90
Vegetables V	£7.90

Japanese Vegetable Tempura **V** £8.80

Assorted vegetables, such as carrots, pepper, aubergine, courgette, coated in thin airy batter, then briefly deep fried until golden. Served with sweet and chilli sauce.

Korean BBQ Chicken Wings £8.20

Tender and flavourful chicken wings that are marinated and coated in a thick, flossy sauce made from Gochujang Hot Pepper Paste, giving a sweet, slightly spicy, and deeply savoury flavour with a rich umami kick.

Korean BBQ Pork Ribs £8.90

Tender and flavourful pork ribs that are marinated and coated in a thick, flossy sauce made from Gochujang Hot Pepper Paste, giving a sweet, slightly spicy, and deeply savoury flavour with a rich umami kick.





Main Course



Chinese Mushroom Dish ⑥

An aromatic, earthy, and comforting dish with a balance of savoury sauce and juicy mushrooms.

Chicken	£13.80
Beef	£14.80
Prawns	£15.90
Tofu & Vegetables V	£12.80

Chinese Ginger & Spring Onion Dish ⑥

A savoury stir-fried dish known for its fresh, aromatic flavours, built around generous amounts of ginger and spring onions.

Chicken	£13.80
Beef	£14.80
Prawns	£15.90
Tofu & Vegetables V	£12.80

Chinese Sweet & Sour Dish ⑥

Golden brown meat, seafood, or tofu coated with cornstarch and cooked with bell peppers, pineapple chunks and onions in savoury sweet and tangy sauce.

Chicken	£13.80
Pork	£13.50
Prawns	£15.90
Tofu & Vegetables V	£12.80

Chinese Curry Dish 🌶️ ⑥

Delicious, yellow, and velvety sauce made from curry powder and combination of spices.

Chicken	£13.80
Beef	£14.80
Prawns	£15.90
Tofu & Vegetables V	£12.80



Chinese Crispy Shredded Chicken or Beef in Sweet & Chilli Sauce ⑥

Crispy, slim fingers of chicken or beef coated with cornstarch and doused in a heavenly sweet and sticky sauce. Super crispy on the outside yet tender on the inside.

Chicken	£13.80
Beef	£14.80

Chinese KungPao Dish 🌶️

Made with dried chilli peppers, peanuts, and vegetables. All tossed in a savoury, slight sweet, and spicy sauce.

Chicken	£13.80
Beef	£14.80
Prawns	£15.90
Tofu & Vegetables V	£12.80

Chinese Chow Mein Dish (Crispy Noodle)

Stir fried vegetables, and meat or seafood in a savoury soy-based sauce, served in a golden and crispy egg-noodle "Bird Nest". Soft Noodle options are available either in a dry-style or with sauce.

Chicken	£14.80
Beef	£15.80
Prawns	£16.90
Tofu & Vegetables V	£13.80

Chinese Honey & Garlic Chicken £14.50

A sweet, savoury, and slightly sticky dish that combines deep-fried tender chicken topped with a rich and comforting honey.

Chinese Black Bean Dish

Rich, savoury and flavourful condiment, primarily made from Douchi (fermented black soybeans), garlic and spices.

Chicken	£13.80
Beef	£14.80
Prawns	£15.90
Tofu & Vegetables 	£12.80

Chinese Fried Rice Dish

A popular stir-fried rice dish with eggs, diced vegetables, and light soy sauce. Valued for balancing flavours and textures.

Chicken	£14.80
Beef	£15.80
Prawns	£16.90
Ham	£14.80
Tofu & Vegetables 	£13.80

Korean Grilled Meat

Made from slices of boneless chicken thighs or beef marinated in a sweet & slightly spicy sauce, and garnished with sesame seeds. Served with peanut & sesame paste, kimchi and lettuce wraps.

Chicken	£15.50
Beef	£16.50

Korean Kimchi Fried Rice

This intensely flavoured rice dish is made with fermented kimchi and rice. It's tangy, savoury, slightly spicy and a little funky in the best way.

Chicken	£14.80
Ham	£14.80
Tofu & Vegetables 	£13.80

Singapore-Style Fried Rice/ Vermicelli

A lightly dry, savoury stir-fried dish flavoured with curry powder, mixed vegetables, egg, delivering a smoky aroma, and slightly sweet and spicy profile.

Chicken & Prawns	£16.50
Tofu & Vegetables 	£13.80

Malaysian Sambal Dish

A rich, slightly spicy, and deeply flavourful sauce made from a variety fresh chillies together with **dried shrimps**, delivering a bold balance of heat, sweetness, tanginess, and umami.

Chicken	£14.50
Prawns	£16.60
Aubergine & beans	£13.50

Malaysian Curry Dish

A rich, aromatic, and deeply spiced dish that reflects Malaysia's diverse cultural influences. The sauce is spiced coconut-based and has depth of flavour and comforting warmth.

Chicken	£14.50
Prawns	£16.60
Tofu & Vegetables 	£13.50

Malaysian Beef Rendang £15.50 (Dry Curry)

Rich and tender beef braised in a coconut milk and seasoned with a mixture of herb and spice mixture, becoming thick, caramelized and infused with deep flavours.

Malaysian Fried Rice

A stir-fried rice dish made with flavourful and aromatic homemade paste from ginger, onions, chilli, garlic and **dried shrimp**. Known for its bold flavours, smoky aroma, and slightly sweet and spicy profile.

Chicken & Prawns	£16.50
Tofu & Vegetables	£13.80

Malaysian Penang Char Kway Teow £16.50

It features big flavours, contrasting textures and the signature hint of charred smokiness with flat rice noodles, lup Chong (Cantonese sausage), prawns, beansprouts and chives or alternatives.

Indonesian Fried Rice 🍲

A stir-fried rice dish made with rich and flavourful homemade paste from onions, garlic, red chilli, **dried shrimp**, turmeric, cinnamon, star anise, and lemon-grass. Known for its distinctive smoky aroma, and caramelised yet savoury undertones of flavour.

Chicken & Prawns	£16.50
Tofu & Vegetables	£13.80

Indonesian Ginger Chicken £14.50

Golden honey melted into the fragrant ginger-garlic sauce, giving the dish a glossy sweetness that perfectly balances its savoury depth and gentle spice. The chicken turns tender and richly coated, soaking up layers of warm ginger soy and caramelised honey in every bite.

Indonesian Spicy Grilled Fish Fillet 🌶️ 🍲 £18.90

Tender and moist boneless sea bass fish fillets grilled until the edges are lightly charred and the flesh stays juicy and flaky inside. Served on banana leaves with spice marinade and seasonings made from garlic, turmeric, lime and sweet soy.

Indonesian Satay Dish 🌶️ 🌶️

Rich, savoury, slightly sweet and spicy, and deeply aromatic sauce made from ground-roasted peanut. Probably the best satay sauce you've ever tasted.

Chicken	£14.50
Beef	£15.50
Prawns	£16.60
Squid	£16.00
Tofu & Vegetables 🌱	£13.50

Japanese Yaki Udon Noodles

A stir-fried dish consisting of thick and smooth white Udon noodles, vegetables, and meat or seafood in a soy-based sauce.

Chicken	£14.80
Beef	£15.80
Prawns	£16.90
Tofu & Vegetables 🌱	£13.80

Thai Pad Thai 🌶️

A smoky wok-fried noodle dish with a distinctive tangy and slightly caramelised flavour, served with lemon wedges, crushed peanuts, fresh bean sprouts, and extra fresh red chilli.

Chicken	£14.80
Beef	£15.80
Prawns	£16.90
Tofu & Vegetables 🌱	£13.80

Thai Tom Yum Fried Rice 🌶️ 🌶️ 🍲

A mouthwatering fusion dish that combines the vibrant flavours of Tom Yum with the comfort of fried rice and pineapple, vegetables and fresh chilli.

Chicken	£14.80
Prawns & Squid	£16.90
Tofu & Vegetables 🌱	£13.80

Thai Green Curry 🌶️ 🌶️ 🍲

A bold, aromatic and creamy sauce that's famous for its vibrant green colour, combining spicy-herbal flavour of herbs, coconut milk and green curry paste.

Chicken	£14.50
Beef	£15.50
Prawns	£16.60
Tofu & Vegetables 🌱	£13.50

Thai Red Curry 🌶️ 🌶️ 🍲

Thai Red Curry is a rich, aromatic, and spicy sauce and known for its vibrant red colour and complex flavour, combining heat, sweetness, and creaminess.

Chicken	£14.50
Beef	£15.50
Prawns	£16.60
Tofu & Vegetables 🌱	£13.50





Sides

(Vegetarian Friendly **V**)



Steamed Jasmine Rice G	£3.90
Egg Fried Rice G	£4.80
Chips G	£3.90
Salt & Pepper Chips G	£6.20
Stir Fried Soft Noodles	£6.90
Stir Fried Vermicelli G	£6.90
Stir Fried Beansprouts G	£6.90
Stir Fried Mushroom G	£6.90
Stir Fried Broccoli G	£7.50
Korean Kimchi (Fermented Cabbage)	£5.80
Korean Braised Baby Potatoes	£5.80
Chinese Curry Sauce G	£3.50
Chinese Black Bean Sauce G	£3.50
Chinese Sweet & Sour Sauce G	£3.50
Indonesian Satay Sauce	£4.20
Prawn Crackers (Vietnam or Thai)	£3.40
Fresh Chilli	£2.00
Chilli Oil G	£1.50
Pancake (6 pieces)	£1.50



Desserts

(Vegetarian Friendly V)

Mochi Ice Cream

A popular Japanese dessert made from a sweet pounded sticky rice dough with an ice cream filling. (Please speak to a member of staff for available flavours.)

2 pieces	£5.90
4 pieces	£9.90
6 pieces	£13.90

Banana Fritter £6.50

A common dessert across Southeast Asia. Deep fried battered banana, topped with a thick, golden syrup and served with a scoop of ice cream.

Classic Ice Cream

A smooth, velvet, and creamy frozen ice cream, offering a rich and refreshing taste in timeless flavours. Please speak to a member of staff for available flavours.

2 scoops	£3.90
3 scoops	£5.30

Banana Split £7.50

A classic ice cream dessert made with a banana sliced lengthwise, topped with scoops of ice cream, fruits, chocolate sauce, whipped cream.

Lychee Fruit £6.50

A tropical fruit with sweet, slightly floral and acidic notes. Peeled, seeded, and served in cold and sweet broth, and a scoop of ice cream.

Coffee & Tea

Americano / White Coffee £3.90

Espresso £3.60

Double Espresso £4.90

Latte £4.60

Cappuccino £4.60

Yorkshire Tea £3.20

Chinese Jasmine Tea £2.80

Japanese Green Tea £3.20

Korean Roasted Barley Tea £3.20

Tia Maria/Baileys Coffee £7.20

Irish Coffee £8.20

Brandy Coffee £9.50

