

CELEBRATION MENU

On Arrival Choose One: Soft drink / Mojito / Bottle of Tiger / Bottle of Asahi 0% /
Glass of Prosecco / Lychee and Lime cooler Cocktail

STARTERS (Choose One)

Edamame

With garlic spiced salt.

Crispy Vegan Gyoza

With sweet chilli dip. Crispy dumplings filled with marinated shitake mushrooms, chives, carrots & spring onions.

Sticky Thai Wings

Marinated fried chicken wings tossed in our house special tamarind, garlic, sweet basil & chilli sauce.

Mekong Prawns

Crispy butterfly prawns, served with chilli salsa.

Vietnamese Spring Rolls

With lettuce wrap. Light, fresh and aromatic vegan spring rolls for you to wrap up! Served with lettuce, fresh herbs & our delicious Nuoc Cham dipping sauce.

Green Papaya Salad

Shredded papaya tossed in Thai palm sugar, garlic & fish sauce together with cherry tomatoes, french beans & crushed peanuts.

MAINS (Choose One)

Chicken Thai Green Curry

Aromatic Thai curry cooked with green spice paste, sweet basil, lime leaves, broccoli, peppers, bamboo shoots & coconut milk. Served with steamed jasmine rice and salad.

Tofu Thai Green Curry

Aromatic Thai curry cooked with green spice paste, sweet basil, lime leaves, broccoli, peppers, bamboo shoots & coconut milk. Served with steamed jasmine rice and salad.

Crispy Chicken in Mango & Sweet Lime Sauce

Crunchy chicken supreme with oriental seasoning topped with our zingy & finely balanced mango & lime sauce and served with steamed jasmine rice and salad.

Vegan Coconut Kari

Vegan bites, aubergine, tofu and bamboo shoots cooked in a traditional Malaysian blended red curry paste. Served with steamed jasmine rice and salad.

Chicken Katsu Curry

Crispy panko coated chicken served with our mouth-watering katsu curry sauce, Japanese rice & edamame.

Vegan Katsu Curry

Crispy panko coated vegan bites served with our mouth-watering katsu curry sauce, Japanese rice & edamame.

The Legendary Beef Rendang +£2 Supplement

A famous speciality among Malaysians and Indonesians. Originating from the Minangkabau hill tribe, this dry & fragrant curry dish is complex, rich & nutty with a coconut-based sauce which takes 4 hours to cook. Undisputed 'King of Curries'. Served with steamed jasmine rice and salad.

Indonesian Chicken Jawa +£2 Supplement

De-boned chicken thighs marinated in an array of Javanese aromatic spices, slowly chargrilled to perfection served with chilli salsa. Served with steamed jasmine rice and salad.

DESSERTS (Choose One)

Mango Rice Pudding

Coconut Stuffed Green Pancake

Ice Cream

Enjoy 2 scoops of our delicious vanilla ice cream.

= VEGAN FRIENDLY DISHES



Dishes that do not contain gluten



Dishes that can be modified to remove gluten upon request

Adults need around 2000 Kcal per day. All information correct at time of printing.

Please speak to a member of our team if you have any allergies or intolerances before ordering and we will guide you through our menu. For up to date calorie information, and to view our allergen booklet please scan the QR code, or ask your server.

All of our dishes are prepared and cooked in kitchens where allergen ingredients (e.g nuts, flour etc) are commonly used, and we therefore cannot guarantee our dishes will be free from all traces of these products. All dishes may contain ingredients not listed on this printed menu. Due to the way we marinate the chicken, there is sometimes a slight red colour to the meat, please note that the chicken is fully cooked. Chicken, fish and duck dishes may contain bones. All prices include VAT at the current rate.

An optional service charge is added to all bills. 100% of this will go to the teams in our restaurants. For more details and the exact amount at this restaurant, please visit our website.

