






rice & curry



aubergine & butternut squash  **6.25**
delicate pieces of butternut squash, aubergine and chick peas, simmered in a blend of spices in coconut milk and coriander



chicken tikka masala  **6.25**
hearty pieces of chicken breast marinated in yogurt and tandoori spices (garlic, ginger and red chilli), simmered in a rich masala sauce

thai red chicken   **6.45**
succulent pieces of chicken breast marinated and cooked in a traditional thai sauce of coconut, chilli, lemongrass, coriander & red bell pepper

katsu chicken  **6.65**
tender pieces of chicken simmered in a light japanese style sauce using both light and dark soy sauce with strips of red peppers

lamb bredie  **6.65**
succulent slow-braised lamb with coconut, chilli, ginger, cumin and coriander leaf

beef rendang   **6.75**
a rich indonesian dish with tender pieces of beef in a coconut sauce, spiced with coconut, galangal, tamarind, lemongrass & lime leaf

piri piri prawn    **6.75**
juicy black tiger prawns in a hot spicy chilli sauce

all curries served with basmati rice
+add 30p for coconut rice instead



asian bread bowls




wheat bread bowls filled with your choice of hot curry:


aubergine & butternut squash  **4.75**
chicken tikka masala  **4.75**
thai red chicken curry   **4.85**
katsu chicken  **4.95**
lamb bredie  **4.95**
beef rendang   **5.25**
piri piri prawn    **5.25**

noodles

select a sauce:
kung po 
a spicy, sweet & tangy chilli sauce of szechuan pepper, lemongrass, lime leaf, ginger, red & green peppers with fresh spinach, baby corn, mange tout & red bell pepper




thai green   **new!**
a fragrant thai sauce of coconut milk, lemongrass, green chilli & garlic served with fresh spinach, crisp baby corn, mange tout & red bell pepper

mongolian   
rich, spicy & piquant hunan sauce of chilli, lemongrass with a mix of fresh spring onion, spinach, crisp baby corn, mange tout & red bell pepper

satay 
spicy piquant satay style sauce of peanuts, coconut & lemongrass with fresh spinach, baby corn, mange tout & red bell pepper

aromatic
a sweet rich reduction of caramelised plum sauce & aromatic spices with fresh spinach, crunchy baby corn, red bell pepper, mange tout & coriander

sticky lemon & chilli  **new!**
a fragrant and zesty lemon sauce complemented with a sweet chilli flavour served with fresh spinach, baby corn, mange tout & red bell pepper

piri piri    **new!**
a hot spicy chilli sauce finished with fresh spinach, baby corn, mange tout & red bell pepper

then select one of either...

vegetable  **6.15**
chicken **6.25**
beef **6.65**
prawn **6.75**
duck **6.75**

all noodles served with prawn crackers

meal salads


chicken satay noodles **7.25**
fresh shanghai noodles, sliced chicken breast, leaf spinach, iceberg lettuce, wild roquette, red bell pepper, cucumber & mango topped with peanuts & pumpkin seeds, served with naan bread and a blend of satay & soy sauces



korean BBQ prawn skewers **new!** **7.45**
juicy black tiger prawns marinated in a rich smoky flavoured korean BBQ sauce, grilled and served on a bed of mixed spinach, iceberg and wild roquette, with cherry tomatoes, red bell peppers, spring onion & baby corn in a lime and lemongrass dressing. served with naan bread

salmon teriyaki **new!** **7.45**
roasted salmon fillet marinated in a traditional teriyaki sauce on a bed of mixed spinach, iceberg and wild roquette, served with cherry tomatoes, red bell peppers, spring onion & baby corn in a lime and lemongrass dressing. served with naan bread

basic asian soups

miso
a subtle japanese soup base flavoured with seaweed & white miso paste with exotic mushrooms, fresh spinach, mange tout & baby sweetcorn

laksa 
an authentic singaporean soup flavoured with red chillies, lemongrass, galangal, ginger, garlic, spices, lime leaves, coconut milk with fresh spinach, crunchy red bell pepper & baby sweetcorn

tom yum  
a spicy, tangy traditional thai soup spiced with lime leaves & chilli oil with fresh spinach, exotic mushrooms, baby sweet-corn, mange tout & sweet red bell peppers

then select one of either...


vegetable  **3.75**
chicken **4.75**
beef **4.95**
prawn **5.45**
duck **5.45**

+add noodles for 75p
+add prawn crackers for 75p

dim sum & sides


dim sum **pair 2.35**
juicy handmade steamed dumplings, choice of:
spinach & shiitake  /
prawn & pork siu mai/
scallops & shiitake **new!** /
hoi sin duck/
pork, prawn & goji berry **new!**
daily dim sum combo selection **set of 6 5.95**

prawn crackers  **1.45**
prawn crackers served with a sweet chilli sauce

garlic & coriander naan bread  **1.25**
baked garlic & coriander naan bread

side salad with mango & chilli dressing  **1.95**
crisp fresh garden salad products topped with mango and chilli dressing


side miso soup  **1.95**
a perfect add on. a subtle japanese soup base flavoured with seaweed and white miso paste topped with spring onion and coriander

vegetable spring rolls  **pair 2.25**
fresh carrot, bean sprouts, cabbage, water chestnuts, all rolled in a crispy spring roll pastry


dim sum & sides

duck spring rolls **pair 2.45**
a classic packed with shredded duck & flavoured with hoi sin


tiger prawn toast with lime & garlic **2.45**
crispy toast with tiger prawn seasoned with lemongrass, coriander & indonesian sweet soy sauce topped with toasted sesame seeds

edamame  **2.45**
steamed soya bean pods tossed in rock salt

desserts

lime sorbet  **2.95**
a crisp, refreshing light fragrant sorbet

japanese mixed berry cheesecake  **2.95**
refreshing, light textured mixed berry cheesecake accompanied with cream

thai black rice pudding  **2.95**
a thai twist on a traditional dessert. velvety thai black rice cooked with coconut cream, slightly sweetened with palm sugar

cold drinks

fresh juices **2.00**
mango **new!** /orange/ apple/ raspberry & orange
fresh lemonade **2.00**
raspberry lemonade **new!** **2.00**
water still/ sparkling **1.35**
coke/ diet coke can **0.95**
melon & banana smoothie **new!** **2.95**
mixed berry fruit smoothie **new!** **2.95**
apple & strawberry smoothie **new!** **2.95**

hot drinks

tea - flower teas **new!** **2.75**
jasmine fairy/lily basket/red blossom
tea - organic loose leaf **1.50**
english breakfast/ jasmine green tea
coffees - with organic milk
cappuccino **1.90**
latte **1.90**
americano **1.50**
espresso **1.30**
extra shot **0.65**
hot chocolate **2.25**

some of our products may contain nuts or other allergens
please ask staff for details