

We've created a menu that's rich in authentic flavours and ingredients, offering a real taste of Pan-Asian cooking with dishes from Thailand, Vietnam, Malaysia and Indonesia. We hope you enjoy our selection of sharing plates, traditional dishes and tasting menu creations.

Appetisers

Chicken Sate (Malaysian) *

A classic dish eaten during celebrations in every state in Malaysia. Grilled marinated chicken on skewers served with a sweet peanut sauce

Small **3** Sharing **8.50**

Pandan Chicken (Thai) *

Chunky pieces of chicken marinated in mild Thai spices from the northern region and char-grilled

Small **4** Sharing **8**

Thai Fish Cake (Thai) *

Traditional fish cake, handmade with cod fillet, prawns, mild spices and shallots and served with sweet chilli dip

Small **4** Sharing **7**

Vietnamese Spring Roll (Vietnam) *

Rice crêpes, filled with Asian turnips, carrot, spring onion, prawns and chicken, served with a sweet honey vinegar dip

Small **3** Sharing **5.50**

Roti Canai (Malaysia) *

A buttery & flaky traditional flatbread, served with Indian dipping curry

Small **4.50** Sharing **8**

Thai Calamari (Thai) *

Sweet basil, garlic and peppercorn tossed squid

Small **4.50** Sharing **9.50**

Tempura Lychee *

Stuffed lychees with minced prawn and chicken, in a light batter

Small **4** Sharing **8**

Salad

Gado Gado (Indonesian) * **7**

Warm crunchy vegetables and tofu tossed in sweet tamarind flavoured peanut sauce

Thai Beef Salad (Thai) * **11**

Grilled Sirloin with Homemade Chilli and Shallot Dressing

Duck Kerabu (Malaysian) * **12**

Crispy shredded duck, green mango, cress and gem lettuce with chive dressing

Soup

Tom Kha Gai (Thai) ** **5**

Chicken slow cooked in coconut, lime leaf and lemongrass

Soup Kambing (Malaysian) ** **7**

Lamb rib meat slow cooked in mild spiced broth and root vegetable served with roti bakar

Pan-fried / Grilled

Coconut Prawns (Thai) ** **15**

Lemongrass marinated prawns pan-fried and served with coconut cream sauce

Siakap Garing (Malaysian) * **13**

Sea bass crisply fried with ginger and shallots and sweet soy

Ped Makham (Thai) * **13**

Pan seared duck with tamarind and mange tout

Ikan Bakar (Malaysian) ** **10**

Grilled red snapper in banana leaf served with sweet tamarind and chilli

Curry

Indonesian Curry (Indonesian) *** V

Tofu, green beans and baby corn simmered in coconut milk with chilli, lemongrass and ground almond

Small 6 Sharing 10

Gang Ga-ri Goong (Thai) *

Thai yellow curry with king prawns, butternut squash

Small 9 Sharing 17

Gang Kiew Wan Gai (Thai) ***

Green curry with chicken, pea aubergine and baby corn

Small 7 Sharing 11

Lamb Curry (Malaysian) **

Traditional Penang Island slow cooked curry in south Indian spices

Small 9 Sharing 17

Beef Rendang (Malaysian) *

Classic Malay dish cooked with coconut, lemongrass and turmeric leaves

Small 9 Sharing 17

Accompaniments

Steamed fragrant rice 3

Wok-fried Pak Thai noodles V 3.50

Stir-fried bok choy V 5

Spicy stir-fried asparagus with yellow bean V 7

Keropok with Sweet Chilli (Prawn Cracker) V 2.50

Sambal V 1

Stir Fry Green Beans V 3.50

Wok Fried Noodles

Mee Goreng (Malaysian) *** 9

Traditional street noodles, wok-fried with chicken, prawns, fish cake and mild chilli sambal

Hokkien fried noodles (Malaysian) * 9

Thick noodle wok-fried in supreme soy with chicken and prawn

Pho Bo (Vietnam) * 9

Classic street food. Beef cooked with essence of Vietnam spiced broth served with rice noodle

Pad Thai Jae (Thai) * V 8

Rice noodles, wok-fried with tofu, broccoli, courgette and sweet tamarind sauce

Singapore Curry Laksa (Singapore) *** 9

Coconut milk infused broth, cooked in traditional straits spices with prawn and chicken served with noodles

Desserts

Fresh Mango 6.50

Sliced mango and warm coconut rice

Lychee Cheesecake 5

Creamy compote with just a hint of crunch

Kuih Dada with Vanilla Ice Cream (Malaysian) 6.50

Coconut and palm sugar filled Crepes

Ice Cream & Sorbet 5

Chilli, Green tea, Stem ginger, Lime sorbet

Tasting Menus

Malaysian Set Menu – 30 per person

Minimum of 2 persons

Chicken Satay

Soup Kambing

Beef Rendang

Ikan Bakar

Steamed Rice

Stir-fried Bok Choy

Kuih Dada

Asian Journey Set Menu – 37 per person

Minimum of 2 persons

Sticky Rice Roulade

Vietnamese Spring Roll

Tempura Lychee

Gado Gado

Lamb Curry

Siakap Garing

Coconut Prawns

Steamed rice

Stir-fried Green Beans

Coconut Rice with sliced Mango

Drinks

Beer

Tiger Beer 3.75

Singha Beer 3.75

Chang Beer 3.75

Coffee

Cappuccino 3.10

Latte 3.10

Espresso 2.25

Iced Black Coffee 2.85

Tea (Free re-fills)

Black

Lapsang Souchong 3.85

Keemun 3.85

Midsummer Mango 3.85

Green

Organic Sencha 3.85

Herbal

Organic Camomile Flower 3.85

Organic Lemon and Ginger 3.85

Fresh Mint 3.85

Oolong

Iron Goddess of Mercy 4.25

White

Jasmine Silver Needles 4.25

Wine

White	125ml	175ml	250ml	Bottle
Solstice Chardonnay Sicilia, Italy, 2009/10 Sicily is leading a wine revolution for Europe. Bright, clean Unadulterated fresh citrus and peach with a clean vibrant finish	3.92	5.24	6.87	18.78
Bolla Pinot Grigio delle Venezie, Italy 2009/10 Delicate, pear and peach scented with crisp finale <i>COMMENDED International Wine Challenge 2009</i>	4.12	5.44	7.58	21.32
Boschendal Pavillion Chenin Blanc-Viognier, Coastal Region, South Africa 2009/10 Apricots, pineapple and honey aromas finishing with a refreshing lemon-peel twist <i>COMMENDED International Wine Challenge 2010</i>	4.22	5.65	7.79	21.83
Villa Maria Private Bin Sauvignon Blanc, New Zealand 2009/10 Intensely lively. Mouth filling tropical fruit, wafts of mown grass. Herbaceous and flavoursome <i>SILVER Decanter World Awards 2010</i>	4.43	6.00	8.29	23.36
Casillero del Diablo Chardonnay, Limari Valley, Chile 2008/09 One of Chiles' exciting new regions producing cool climate fresh flavoured Chardonnay. Delicate pear and apple with bright fresh vibrant finish	4.63	6.16	8.60	24.37
Red				
Solstice Shiraz Sicilia, Italy 2008/9 A softer style of this spicy, full flavoured grape, that thrives in the Sicilian sun – ripe, light and lively	3.92	5.24	6.87	18.78
Boschendal Pavillion Shiraz-Viognier, Coastal Region, South Africa 2008/9 Shows rich, full-flavoured bramble fruit, with a touch of spice, the palate has a refreshing streak and apricot notes	4.22	5.65	7.79	21.83
Faustino VII Rioja Tinto, Spain 2008/9 Rounded fresh fruit flavours finish with a subtle touch of oak <i>COMMENDED Decanter World Awards 2010</i>	4.33	5.75	7.99	22.34
Errázuriz Merlot, Curicó Valley, Chile 2009/10 Chile has become one of the best places in the wine world to find great Merlot and this famous company is no exception. Hints of dark chocolate and plums deliver a smooth, rich palate of velvety, stone fruits <i>COMMENDED Decanter World Awards 2010</i>	4.33	5.85	8.09	22.85
Casillero del Diablo Cabernet Sauvignon, Central Valley, Chile 2008/9 Deep-coloured, shows ripe black cherry and cassis with a whisper of oak and chocolate	4.63	6.16	8.60	24.37
Rosé				
Pinot Grigio Rosato del Veneto, Collezione Marchesini, Italy 2009/10 Light and refreshing, the popular herbaceous style with a light rose petal finish	4.12	5.44	7.58	19.79
Boschendal Pavillion Shiraz Rosé, Coastal Region, South Africa 2009/10 Delicate aromas of ripe red cherry and strawberries. Summer in a bottle	4.22	5.65	7.79	21.83
Sparkling & Champagne				
Hardys Stamp of Australia Chardonnay-Pinot Noir, SE Australia, Australia NV Fine beaded sparkle with citrus and berry fruits flavours and soft lingering finish	4.63			22.85
Piper-Heidsieck Brut, France NV Stylish and fresh with full body and real character <i>BRONZE Decanter World Award 2010</i>				35.57
Veuve Clicquot Yellow Label Brut, France NV Reflecting the traditions of the past, this is full, yet dry and has a rich, creamy style with biscuity flavours <i>SILVER International Wine Challenge 2010</i>				50.84