

ASIAN FUSION CUISINE

We put a twist on classic Asian dishes, combining them with traditional foods, ingredients and modern cooking methods, blending aspects from several nations around Asia. Our dishes are designed as sharing plates to enjoy with your guests and try new culinary experiences. Chef will send each dish as and when they are ready.

SMALL SHARING PLATES

SMOKING BOX

Asian spiced pulled pork 14
(S,E)

CHINESE PORK SPOONS

Pork, five spice, soy 8
(S,SM)

EDAMAME BEANS

Flamed with sea salt 5
(V, GF,SM,S)

AUBERGINE TEMPURA

Chilli jam dipping sauce 9
(S,SP,GFO,VE)

SWEET POTATO BITES

Roasted in Bombay spices 8
(VE)

SCALLOPS

Coconut, lemongrass & ginger 21
(GFO,SF)

CRISPY GYOZA

Soy Sesame, lime dipping sauce
Chicken 9, Vegetable 8
(C,SP,E,S,SM)

PRAWN TEMPURA

Chilli jam dipping sauce 15
(E,GFO,SF,S)

DUCK BON BONS

sesame seeds with caramelised
chicory 12 (SM,E,S)

VEGETABLE SPRING ROLLS

Hoisin dipping sauce 8
(C,SM)

RED PORK BELLY

Asian BBQ sauce, toasted sesame 13
(SM,GF)

LAMB ON BAMBOO SKEWERS

Cucumber raita 15
(GF,D)

VEGETABLE SAMOSA

Masala dip 8.5
(VE,S)

CAULIFLOWER MASALA

Dry masala with potato & spring onion 9
(GF,VE)

24-HOUR STICKY PORK

Chilli, soy, spring onion & cashew 15
(N,SP,GF,S)

GOCHUJANG CHICKEN SKEWERS

Kimchi & satay sauce 10.5
(P,N,SP)

DUCK SPRING ROLLS

Hoisin dipping sauce 10.5
(SM,E,S)

SHISHITO PEPPERS

Blistered with sea salt, den miso 6
(VE,GF,S, SM)

ASIAN HADDOCK CROQUETTES

Lemongrass, coconut, curry sauce 10.5
(E,GFO)

LARGER SHARING PLATES

SICHUAN KUNG PO CHICKEN 🌶️

Peppers, spring onions, chilli,
cashew nuts chicken 16
Vegetable option 14
(S,GF,SM,N)

SMOKED WAGYU FILLET
Shiitake mushrooms & pak choy 38
(GFO,S)

BENGAL PRAWN CURRY

Ginger, turmeric, cumin, chilli
& coconut milk 16
(GF,SF)

ANGRY CHICKEN 🌶️

Chilli, sesame seeds, honey, soy 16
Vegetable option 14
(SM,S,GFO)

MONKFISH

Bombay sweet potato &
seaweed 20.5
(GF)

TERIYAKI SALMON

Crispy skin & pickled ginger 15.5
(S,GFO)

KOREAN LAMB RACK

Sweet potato crisps & Korean sauce 25
(S,GFO,SM)

SOUTHERN INDIAN CHICKEN CURRY

Cumin, coriander, mustard seeds, fresh
coconut & red chilli 16.5
(S,GF,SP)

HONSHU POPCORN COD

Crispy cod with togarashi mayo 18.5
(SM,GFO)

MONGOLIAN BEEF BAO BUN

Beef fillet, peppers, chilli, crispy onion 26
(S)

TIGER PRAWN TOBAN 🌶️

chilli butter & grilled naan bread 16
(D,GFO,SF,S)

WESTERN JACKFRUIT CURRY

Onion, ginger, coconut, coriander, chilli 15
(VE,GF,SP)

THAI SEABASS

Peppers, onion, coconut & coriander 15.5
(GF)

BEEF FILLET

Sesame, onions, green peppers
& soy sauce 25
(GF,SM,S)

ON THE SIDE

JASMINE RICE 5

Steamed rice

TENDER STEM BROCCOLI

Sesame oil & sea salt 5
(SM)

STIR FRIED VEGETABLES

With sweet soy, garlic & sesame 5
(SM,S)

COCONUT RICE 5.5

Coconut and sesame

SUSHI

MAKI

6 x Sushi rolls 13.5

Salmon, cream cheese, crispy onions
& sriracha mayo (E,GFO)

Avocado, cucumber, mango puree
(V,GF)

Roasted red pepper, rocket, vegan mayo
& crispy vegetable crumb (GF)

Prawn tempura, coconut, spinach
Soy dip (E,GFO)

MIXED SUSHI PLATTER

Chefs 16 piece fish and meat selection
with pickled ginger, wasabi, soy dipping
sauce 42.5 (GFO,E)

URAMAKI

6 x Inside out sushi rolls 13.5

Cured & smoked salmon,
avocado & almond (S,N)

Shredded duck, cucumber,
spring onion, hoisin dip (S,GFO)

Salmon, cucumber, wasabi mayo,
mixed sesame seeds & crispy vegetable
crumb (GF)

Tempura prawn, cucumber, sesame seeds
& curried mayo (S,E)

Cajun Chicken, avocado, cucumber
Spicy mayo (E,GFO)

DESSERTS

JACKFRUIT TART

Caramel crunch ice cream,
caramel sauce 9

PASSION FRUIT & COCONUT POSSET

(Sharing Dessert)
Coconut granola,
melon compote 9
(V)

CHOCOLATE GANACHE

Spiced orange reduction,
white chocolate dust 9
(GF)

SPICED RUM STICKY TOFFEE PUDDING

Vanilla ice cream 9
(E,D)

PLUM SAKE

Japanese Rice Wine 75ml

Served hot or cold

Served x 2 18

Served x 4 36

ALLERGY INFO (VE) Vegan, (V) Vegie, (SF) Shellfish, (S) Soy, (SM) Sesame, (N) Nuts, (SP) Sulphites, (E) Eggs, (M) Mustard seed, (C) Celery, (P) Peanuts, (GFO) Gluten free option available. Guests with allergies and intolerances should make a member of the team aware before placing an order for food or beverages. Please be aware due to the nature of our business, we cannot guarantee that the food prepared on the premises is free from allergenic ingredients.