



PLEASE ORDER AND PAY AT THE BAR

Dishes are designed to share so please start meals as they arrive.  
Please collect cutlery from the wait station by the door.

+ mild / ++ med. / +++hot  
V – veg, GF – gluten free, DF – dairy free

**Steamed Black Rice – 2pp**

**Japanese Seaweed Salad  
(vegan, df) – 6**

**Steamed Edamame (v) – 7**  
With Molden seat salt flakes

**Thyme Salted Fries (v) – 9**  
With whole grain mustard-mayo

**Steamed Asian Greens  
(v on req, df) – 10**

**Bao (v) – 8**  
Golden fried salty haloumiSpiced  
pineapple chutney (+)

**OR**  
Sujuk beef sausage, sumac yoghurt, dill,  
fresh cucumber  
(++)

**Vegetarian Dumplings  
(vegan) (6) – 12**

**Prawn Dumplings (6) – 15**

**Vegetable Spring Rolls (8) – 16**  
In lettuce cups with sweet chili  
and honey sauce (v)

**Noodle Salad – 12**

Soba noodles, julienne carrot and cucumber,  
red onion, red cabbage, Thai basil and a  
lemongrass, palm sugar, ginger dressing with  
crispy tofu curd (vegan, df, gf)

**Coconut a'la King – 30**

Aromatic vegetable broth with coconut cream,  
button mushrooms, slow cooked pumpkin,  
oven baked eggplant, lime citrus with fresh  
coriander. Served with rice (vegan, df, gf)

**Crispy Calamari - 24**

Corn flake crumble, chipotle-orange herb  
salt, umami plum mayonnaise and  
fresh lemon (+)

**Korean Chicken 'Yum Yum' – 35**

Buttermilk marinated crispy chicken, crunchy  
prawn crackers, red cabbage, spring onion,  
red onion  
Your choice of: Yangnyum (+)  
or Honey Garlic sauce

**Lamb Shoulder (350gm) – 38**

Slow cooked with infused Szechuan pepper  
chilli oil. Sauteed English spinach  
and garlic, roasted cherry truss tomatoes  
(+) (df, gf, of)

**Dessert menu upon request.**

