



5 Course Pan Asian Tasting Menu

£40 per person (*Minimum 6 people*)

Prawn crackers, sweet chilli sauce

Edamame with rock salt (v, gf)

Marinated chicken skewers, satay sauce, pickled cucumber (n, gf)

Salt and pepper squid, aioli

Roti canai with lentil dahl dip (v)

Umami mixed vegetables (v, gf)

Beef rending (gf)

Thai green chicken curry (gf)

Coconut prawns (d, gf)

Jasmine rice (v, gf)

Stir fried bok choy (v, gf)

Pandan brulee (v, gf)

Lychee & mango salad, chilli syrup (v, gf)

Dragonwell green tea

Cardamom chocolates (d)

V – Vegetarian dish;

GF – Dish contain Gluten

D – Contains dairy

Please let us know if you have any food allergies before ordering.

All prices are in GBP and a discretionary service charge of 12.5% will be automatically added to your bill



6 Course Pan Asian Tasting Menu

£60 per person (*Minimum 6 people*)

Prawn crackers, sweet chilli sauce

Edamame with rock salt (v, gf)

Marinated chicken skewers, satay sauce, pickled cucumber (n, gf)

Salt and pepper squid, aioli

Roti canai with lentil dahl dip (v)

Umami mixed vegetables (v, gf)

Crispy aromatic duck, pancakes, plum sauce

Red miso soup (v, gf)

Beef rending (gf)

Thai green chicken curry (gf)

Coconut prawns (d, gf)

Mee goreng

Jasmine rice (v, gf)

Pad Thai noodles (v, gf)

Stir fried bok choy (v, gf)

V – Vegetarian dish;

GF – Dish contain Gluten

D – Contains dairy

Please let us know if you have any food allergies before ordering.

All prices are in GBP and a discretionary service charge of 12.5% will be automatically added to your bill



6 Course Pan Asian Tasting Menu

Banana spring rolls (v)

Pandan brulee (v, gf)

Lychee & mango salad, chilli syrup (v, gf)

Dragonwell green tea

Cardamom chocolates (d)

V – Vegetarian dish;

GF – Dish contain Gluten

D – Contains dairy

Please let us know if you have any food allergies before ordering.

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