



With a thoughtful and respectful approach to cooking based on heritage recipes, my passion for Southeast Asian cuisine brings a melting pot of authentic spicy flavours to our menu in Straits Kitchen. I absolutely love the combination of sweet and sour and have introduced natural spices and colourful garnishes to our dishes, bringing complexity and layers of flavour to each plate.

JUN YUNG NG

Head Chef, Straits Kitchen



STARTERS TO SHARE

Straits Kitchen Platter

Black Truffle Morel Cup | 295 kcal (V)
Native Lobster Cup | 269 kcal (C,E,G,S, may contain F,O)
Aromatic Duck Rolls | 393 kcal (G,M,S,SM,SE)
Asam Tamarind Crispy Black Cod | 424kcal (F,G,SM, may contain C,MO,S)
Supreme Pan Seared Scallops | 307kcal (C,CE,M,MO, may contain G)

£38

Chicken Satay

*Cucumber, Red Onion,
Pineapple, Ketupat Rice*
(C,G,MU,P,S)

3 pieces 846 kcal £13
6 pieces 1692 kcal £22
9 pieces 2538 kcal £32

Pan-Seared Celtic Scallops

*Supreme Lobster Veloute,
Coarse Smoked Roe Sumac*
615 kcal (C,CE,M,MO may contain G)

£22

Panipuri

4 pieces

Choice of:

<i>Black Truffle and Morel</i> 570 kcal (V) £24	or	<i>Native Lobster and Spicy Mayonnaise</i> 537 kcal (C,E,G,S, may contain MO,F) £28
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Asam Crispy Black Cod

Tamarind Sauce
847 kcal (F,G,SD, may contain C,S,MO)

£20

Steamed Dim Sum Beancurd Rolls

*Ground Pork, Shrimp,
Homemade Chilli Sauce*
344 kcal (C,CE,M,E,G,SD,SE,S,MO)

£16

Crispy Berkshire Pork Belly

Hibiscus Plum Sauce
951 kcal (G,S,SD)

£18

Straits Aromatic Duck Rolls

Aromatic Duck, Cucumber, Hoisin Sauce
590 kcal (SD,SE,S,G,D)

£16

Spicy Atlantic King Prawns Udang

*Forest Green Sweet and Sour Sauce,
Pineapple Salsa*
254 kcal (C,G,S)

£19

Sakura Blossom Salad (VE)

Crispy Beancurd, Lemongrass, Chilli Dressing
458 kcal (G,S,SD)

£16

Straits Lotus Roll (VE)

*Lotus Root Slices, Dragon Fruit Syrup, Mango,
Green Papaya, Pineapple, Honeydew*
209 Kcal (SD, may contain C,F,MO,S)

£16



Please inform us of any allergies or intolerance before placing your order, we are always happy to help.
A discretionary service charge of 12.5% will be added to your final bill. All prices are inclusive of 20% VAT.

SOUPS

Lobster

Hot and Sour Lobster Broth, Yuzu, Lemongrass, Chilli, Kaffir Lime
212 kcal (C,M, may contain CE,G,MU)

£24

Chicken

Chicken Broth, Cordyceps, Goji Berries, Red Dates
170 kcal (E,M,SD, may contain CE,M,MU)

£18

Asparagus (VE)

Sweetcorn, Black Truffle
124 kcal

£16



MAINS

SINGAPOREAN CLASSICS

Native Lobster Laksa

*Thick Rice Vermicelli in Spices,
Lobster Broth, Coconut Gravy, Sambal Chilli
served with Native Lobster, Fish Cakes,
Beancurd, Egg, and Bean Sprouts*
1107 kcal (C,E,F,G,M,S)

£45

Curry Laksa (VE)

*Tofu Puffs, Brown Rice Vermicelli,
Coconut Milk, Soy Broth*
817 kcal (S)

£24

Crab

Choice of:

Brown or Softshell Crab

Accompanied by delectable Pandan mantou buns and your choice of sauce:

Ruby Brandy XO Sarawak Lada Hitam

*Flaming Chinese Brandy,
Sarawak Peppercorn*

(C,G,S,SD) 817 kcal

or

Kantan Chilli Sauce

Homemade Chilli Sauce

(C, SE, may contain F,MO,S) 523 kcal

For one person 817 kcal

£38

For two people 1634 kcal

£68

Hainanese Chicken Rice

Poached Corn-Fed Chicken

744 kcal (CE,G,M,S,SD,SE may contain MU)

Served with a selection of sauces:

Ginger and Garlic

(M,SE may contain CE,G,MU)

Chilli Dip

(F,M)

Sweet Dark Soy

(G,S)

£30

ALLERGENS

C – Crustaceans, CE – Celery and Celeriac, E – Eggs, F – Fish, G – Cereals containing Gluten, L – Lupin, P – Peanuts,
M – Milk, MO – Molluscs, MU – Mustard, N – Nuts, S – Soya Beans, SE – Sesame, SD – Sulphur Dioxide

VE - Vegan GF - Gluten-free

MAINS

MEAT

Venison Rusa Fillet

Galangal, Kung Po Sauce, Roasted Macadamia, Dry Chilli, Fried Garlic
1047 kcal (G,N,S,SD)

£28

Saffron Rack of Yorkshire Lamb

*Saffron Cumin Sauce, Roquito Peppers,
Mint, Coriander Oil*

946 kcal (E,G,M,S,SM, may contain C,CE,F,MO,MU)

£39

Rendang Jacob's Ladder

*Braised Scottish Beef slow cooked and infused
in Spices and Coconut Milk*

811 kcal (S)

£30

Rib-Eye on the Bone (340g)

932 kcal

Turmeric Chilli, Lemongrass, Garlic Marinade

Served with choice of one sauce:

Sarawak Mixed Peppercorn | 73 kcal (G,M)

Chinese Beef Jus | 165 kcal

Ginger and Garlic | 58kcal (M,SE, may contain CE,G,MU)

£42

Sabah Roast Kunyit Baby Corn-Fed Chicken

Lemongrass Spicy Dip, Southeast Asian Pickles

674 kcal (S,G,SD may contain C,F,MO)

£29

FISH

Our fish are all sustainably caught

Chargrilled Blackpink Seabream

Banana Leaf, Nonya Sambal Sauce

1102 kcal (F,S,C,SD)

£28

Umami Black Cod

Marinated Miso Teriyaki Sauce, Edamame, Wasabi, Seaweed, Snow Fungus

847 kcal (F,G,MU,S,SD)

£34

Steamed Wild Seabass

Homemade Perapan Chopped Peppers, Szechuan Lada Oil, Soya Sauce

1076 kcal (F,G,S)

£42



VEGETARIAN & VEGAN

Jen Garden Kung Po (VE)

Beancurd Dices, Kung Pao Sauce, Roasted Macadamia, Dry Chilli served with Steamed Rice

1130 kcal (G,N,S,SD)

£24

Shiitake Sayuran Rosette (VE)

Fungus, Pak Choi, Beancurd Rosette, Crispy Enoki, Soya served with Steamed Rice

444 kcal (CE,S)

£22



Kampung Sambal Fried Rice (VE)

Red and Green Peppers, Choy Sum, Carrots, Sambal Sauce

479 kcal (CE)

£19

SIDES

Tenderstem Broccoli (VE)

Ginger, Garlic

146 kcal

£8

Lotus Root Salad (VE)

Iceberg Lettuce, Garlic Bolt, Black Wood Ear, Sliced Shiitake

148 kcal (G,S,SE)

£8

Choy Sum (VE)

Ginger, Garlic

145 kcal

£8

Pak Choi (VE)

Goji Berries

115 kcal (SD)

£9

Steamed Rice (VE)

75 kcal

£4

Hainanese Rice

87 kcal (E,SE may contain CE,G,MU)

£6

Scallop, Egg and XO Sauce Fried Rice

400 kcal (C,E,F,G,M,MO,S,SE)

£18

Mee Goreng Kosong

619 kcal (E,G,S,SD)

£9

Kuey Teow Goreng Kosong

399 kcal (CE,G,S)

£9

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VE - Vegan GF - Gluten-free

DESSERTS

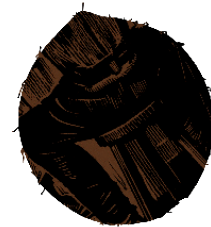
Sichuan Pepper Mousse
Passion Fruit Cream, Kalingo Chocolate Ice Cream
1024 kcal (E,F,G,M,N,S)
£12

Lychee Ganache
Raspberry Foam, Raspberry Lychee Sorbet
768 kcal (E,F,M,S)
£14

Straits Eton Mess
Citrus, Ginger, Meringue
736 kcal (E)
£12

Pandan Coconut Pudding
Roasted Pineapple, Mango Lime Sorbet
664 kcal (MU)
£12

Seasonal Exotic Fruit Platter
Granny Smith, Yuzu Sorbet Lollipops
578 kcal
£22



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