



NI FON KITCHEN



TAIWANESE CUISINE & BAR

Ni Fon Kitchen began during the quiet, uncertain days of the pandemic—when sharing food, even from a distance, became a powerful way to feel connected. We started with frozen ready-to-eat Taiwanese meals, crafted from family recipes and rooted in comfort. The response was incredible, and from there, an idea simmered into something more.

Today, In a corner of London, Ni Fon kitchen opened its doors as a cosy Taiwanese tapas restaurant and bar, built with the heart of Taiwan and the spirit of sharing. Our signature stews and street-style favourites are reimagined into small plates, designed for communal dining and good conversation. Each dish pairs beautifully with our cocktail creations made with Taiwanese teas, fruits, and herbs, along with a curated list of Taiwan Beer and rare Taiwanese award-winning Kavalan whiskies. This is our way of weaving Taiwanese flavour into the UK's dining culture.

Our space is warm, homey, and full of handpicked little treasures carried from Taiwan—creating a setting that feels both new and familiar. each one holding a story, a memory, or a little bit of nostalgia.

Pull up a chair, order a few plates, sip a drink, and stay a while. Welcome to Ni Fon Kitchen | Taiwanese cuisine, served differently.



NI FON KITCHEN

TAIWANESE DRINK MENU

IMPORTED TAIWAN BEER 🏰

- Taiwan beer (330ml/ 5%abv) 金牌台啤 £6.6
- Taiwan Honey beer (330ml/ 4.5%abv) 蜂蜜台啤 £6.6
- Taiwan Guava beer (330ml/ 3.5%abv) 芭樂蓮霧台啤 £6.6
- Taiwan Lychee beer (330ml/ 3.5%abv) 荔枝台啤 £6.6
- Taiwan Kumquat & Plum beer **NEW** (330ml/ 3.2%abv) 金桔梅子台啤 £6.6
- Taiwanese Guinness (1/2 pint/ 5%abv) 烏梅啤酒 **NEW** £7



A Legend for A Century Classic Memories Across Generations

Taiwan beer belongs to Taiwan Tobacco and Liquor Corporation, which is the leading and most historic tobacco and liquor company in Taiwan over 120 years. All the time, TTL have been creating and sharing good times for consumers with the core business philosophy, "Perfect quality, service satisfaction, Excellence, Social responsibility."

After Japanese Occupation era, the monopoly business era, and the market open in the 1980s, nowadays, the beer market is highly competitive. One hundred years have passed, we have evolved with the times to become authentic Taiwan memory



TAIWAN FUSION COCKTAILS 🏰

- Classic Old Fashion (Kavalan Whisky) £15
- Osmanthus Oolong Tea Gin 桂花烏龍茶琴酒 **NEW** £13.5
- Osmanthus honey Gin Spritzer 桂花蜜琴酒氣泡特調 £13.5
- Mojito with Red Guava 紅心芭樂莫希托 £13.5
- Taiwan Dark plum Rum Spritzer 烏梅萊姆氣泡酒 £13.5
- Kumquat Margarita 金桔瑪格麗特 £13.5



TAIWAN FURITY MOCKTAILS { 0.0% }

- Red Guava Mojito 紅心芭樂莫希托 🏰 £12
- Smoked Plum Lime Fizz 烏梅萊姆氣泡飲 £12
- Lychee Yuzu Fizz 荔枝柚子氣泡飲 £12

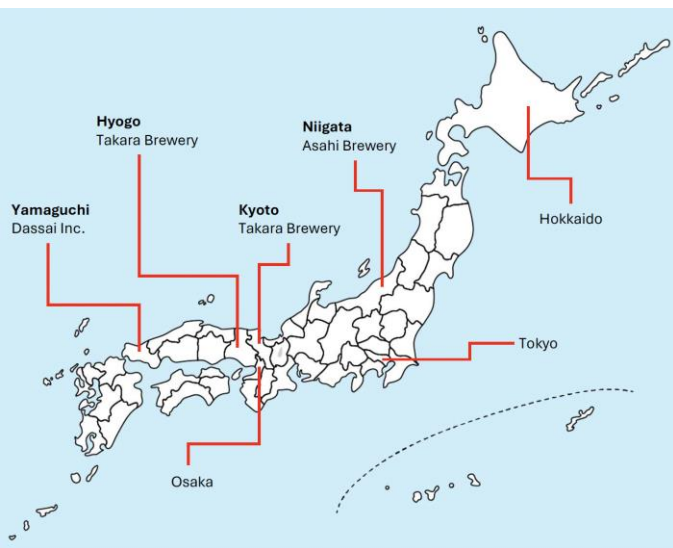
TAIWAN WHISKY & SPIRITS

- Kavalan No.1 Single Malt Whisky 40%abv £15
噶瑪蘭第一選單一純麥威士忌
- Kavalan Single Malt Sherry Oak 40%abv 🏰 £15
噶瑪蘭雪莉桶單一純麥威士忌
- Kavalan Single Malt Port Oak 40%abv £15
噶瑪蘭波特酒桶單一純麥威士忌
- Kinmen Kaoliang Liquor 58%abv £15
金門高粱58金
- Kinmen Black Dragon Kaoliang 46%abv (3years) £15
金門黑金龍三年陳高 🏰
- Perfumer's Gin Varec 44% (Exclusive) 🏰 **NEW** £15
(World Gin Gold Awards 2023)
香水師藻琴酒 | 英國獨家 | 2023 世界琴酒冠軍



Distilled in Taiwan





NI FON KITCHEN

THE WORLD DRINK MENU

JAPANESE DRAFT & IMPORTED BEER

- Orion Japanese beer (1/2 pint) £4.8
- Orion Japanese beer pint £7.5
- Coedo Sweet Potato Amber Ale (330ml/ 7%) £7
- 燒芋/蕃薯啤酒
- Asashi Super Dry Alc Free beer (330ml/ 0.0%) £6.5



JAPANESE SAKE AND WINE

- House Sake (Hot / Cold) 150ML 15% £13
Coffee and caramelised walnut notes on the palate. Comfortable mouthfeel of tartness and creamy texture with a hint of white jasmine.
- Kubota Koju Sake (Junmai Ginjo) 150ML 15% £18
A mild and comfortable sake. Green notes on the nose. Celery and toffee notes on the palate with a cumin kick and a hint of sweetness.
- MIO Sparkling sake 150ML 5% 氣泡清酒 £10
- Yuzu Sake 100ML 8% 柚子清酒 £10
- Black tea Plum wine 100ML 7%. 紅茶梅酒 £10



Fruity / Aromatic
Delicate in style with upfront fruit and floral fragrances.
Nice to be Chilled



Fresh / Crispy
Crisp, fresh, light to medium in body, with a clean finish.
Nice to be Chilled



Earthy / Mineral
High in umami and gassy with nice structure.
Chilled or Warm



Rich / Mellow
Rich in aroma, medium to full body. Silky yet firm in texture.
Chilled, room temp or Warm



Specials
Sake for the experiential. Unique and different from ordinary sake.
Nice to be Chilled

WINE OF THE DAY

| | Glass (150ml) | Bottle |
|----------------------------------|---------------|--------|
| White | £9 | £32 |
| Red | £9 | £35 |
| SPARKLING & CHAMPAGNE | | |
| Prosecco | | £38 |
| Cremant de Loire | | £40 |

SOFT DRINKS { Childhood drinks }

- Bartender's Lemonade £4.5
- Apple Sidra 蘋果西打 £4
- HeySong Sarsaparilla (Taiwan Root beer) £4
- 黑松沙士
- Coca cola/ Coke Zero £4
- Sparkling water £3.5

HOT & COLD BREW DRINKS

- {Taiwan home style}
- Soy milk Cold 冰豆漿 £4.25
- Soy milk Hot 熱豆漿 £4.5
- { Tea from Taiwan }
- Osmanthus Oolong Tea 台灣桂花烏龍茶 £4.25
- Cold brew Osmanthus Oolong Tea £4.25
- 冷泡台灣桂花烏龍茶
- Shining Rooibos Tea (caffeine-free) £4.25
- 閃耀國寶茶

{ Coffee from Monmouth }

- Single / Double Espresso £2.75/ £3.25
- Americano / Pull-Over coffee £3.5
- Cappuccino £4
- Latte £4
- Flat white £4

"Experience the Taiwanese way of dining :
little bites, various flavours,
all meant to be shared around the table."



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TAIWANESE TAPAS MENU

GRANDMUM'S APPETIZER 家傳小菜

{ Ideal pair with Beer or Japanese Sake }

Edamame soybeans 毛豆 (ve) £3.5
Soybeans, salt

Pickled Mooli 醃漬白蘿蔔 (ve) £3.5
Mooli, water, salt, sugar, vinegar

Taiwanese Pickled Cabbage 台式泡菜 (ve) £4.8
Sweet flat cabbage, water, salt, sugar, vinegar, chili, carrot

Golden Kimchi 黃金泡菜 (ve) £5.8
Chinese cabbage, salt, sugar, vinegar, chili, carrot, apple, tofu, ginger, garlic

Dried Anchovies with Tofu 小魚佐豆乾 (Limited edition). £6
Dried anchovies, stew tofu, chilli.



TAIWANESE STEW SMALL BITES 台式滷味

{ Ideal pair with Beer or Japanese Sake }

Stew Beef flank 滷牛腩 £7.8
Beef flank, water, Taiwan spice pouch, brown sugar, star anise, Sichuan peppercorn, dried chili, salt, dark soy sauce, oyster sauce

Stew Beef tendon 滷牛筋 £7.8
Beef tendon, water, Taiwan spice pouch, brown sugar, star anise, Sichuan peppercorn, dried chili, salt, dark soy sauce, oyster sauce

Stew Beef honeycomb 滷金錢肚 £6.8
Honeycomb beef, water, Taiwan spice pouch, brown sugar, star anise, Sichuan peppercorn, dried chili, salt, dark soy sauce, oyster sauce

Stew Pig ear 滷豬耳朵 £6.8
Pig ear, water, Taiwan spice pouch, brown sugar, star anise, Sichuan peppercorn, dried chili, salt, dark soy sauce, oyster sauce

Stew Pork ribs 滷排骨 £6.8
Pork ribs, water, Taiwan spice pouch, brown sugar, star anise, Sichuan peppercorn, dried chili, salt, dark soy sauce, oyster sauce

Stew Tofu 滷豆乾 (ve) £6.8
Tofu, water, Taiwan spice pouch, star anise, Sichuan peppercorn, dried chilli, salt, dark soy sauce, vegan mushroom oyster sauce

Stew Mooli 滷白蘿蔔 (ve) £5.8
Mooli, water, Taiwan spice pouch, brown sugar, star anise, Sichuan peppercorn, dried chili, salt, dark soy sauce, vegan mushroom oyster sauce

Stew Kelp 滷海帶 (ve) £5
Kelp, water, soy sauce, salt, Chinese thirteen spices



CHEF SIGNATURE DISH 手路菜

Stir-fried Cabbage with Dried Shrimps 開陽白菜 £10
Chinese leaf, dried shrimp (金鈎蝦), shiitake mushrooms, vinegar, light soy sauce, potato starch, garlic.

Basil Tofu 台式三杯豆腐 (ve) £10
Firm tofu, salt, soy sauce, garlic, ginger, sesame oil, red label rice wine (紅標米酒), Thai sweet basil.

Basil Chicken 台式三杯雞 £10
Boneless Chicken Thighs, salt, soy sauce, garlic, ginger, sesame oil, red label rice wine (紅標米酒), Thai sweet basil.

Drunken Chicken (Cold dish) 花雕醉雞 £10
Boneless chicken legs, salt, rice wine, water, Goji berry, red-date, astragalus, Hua tiao wine

Stew Pig feet with Cola 可樂豬腳 £10.8
Pig feet, water, Cola, ginger, sesame oil, garlic, Taiwan spice pouch, salt, dark soy sauce, oyster sauce

(ve) vegan. (v) vegetarian (GF) (Gluten Free)
Allergy advise: If you have a food allergy, intolerance, or coeliac disease – please speak to our team before ordering. Most of food contain sesames and soy sauce.





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TAIWANESE TAPAS MENU

HOMEMADE DUMPLINGS 煎餃 (3pc)


{ Ideal pair with Japanese Sake }



Pork & Cabbage Dumplings 豬肉高麗菜餃  £6.8
Minced pork, cabbage, water, salt, flour, white pepper, Chinese thirteen spices, sesame oil, potato starch, garlic

Pork & Chive Dumplings 豬肉韭菜餃  £6.8
Minced pork, chive, water, salt, flour, white pepper, Chinese thirteen spices, sesame oil, potato starch, garlic

Vegan Dumplings 素菜餃(ve) £6.8
Shiitake mushroom, carrot, Sweetcorn, mooli, sesame oil, water, salt, flour

Chicken, Sweetcorn & Prawn Dumplings £7.5
黃金雞肉蝦餃
Prawn, minced chicken, sweet corn, water, salt, flour, white pepper, Chinese thirteen spices, sesame oil, chopped garlic

Pork & Prawn Dumplings 家常豬肉蝦餃  £7.5
Prawn, minced pork, cabbage, water, salt, flour, white pepper, Chinese thirteen spices sesame oil, chopped garlic


Spicy red oil Wonton 紅油炒手 (5pc)   £7.5
Minced pork, cabbage, water, salt, flour, white pepper, Chinese thirteen spices, sesame oil, potato starch, garlic, red chilli oil sauce.




SMALL PORTION RICE & NOODLES 小份飯麵

{ Taiwanese Rice & Handmade Noodles }



Braised Minced Pork Rice 小肉燥飯 £7
Taiwan rice, lean minced pork, garlic, ginger, spring onion, brown sugar, rice wine, salt, dark soy sauce, oyster sauce, spring onion.

Red braised Pork belly Rice 小滷肉飯  £7
Taiwan rice, Pork belly, garlic, ginger, spring onion, brown sugar, rice wine, salt, dark soy sauce, oyster sauce, spring onion.




 Taiwanese sesame cold noodles 台式涼麵 (ve) £7.5
Sesame paste, peanut butter, soy sauce, vinegar, sugar, garlic, sesame oil, chili oil, cucumber, carrot, sesame seeds.
* Allergy advise: Peanut, sesame *

Scallion Oil Noodles 小蔥油拌麵 (原味) (ve) £6.8
Scallion, dried chili, spring onion, garlic, sugar, soy sauce

Spicy Peppercorn Scallion Oil with noodle £6.8
椒麻蔥油拌麵 (ve)  
Scallion, dried chili, spring onion, garlic, sugar, soy sauce

Yuzu Scallion Oil with noodles) (ve) £6.8
柚子蔥油拌麵
Scallion, dried chili, spring onion, garlic, sugar, soy sauce, 100% Yuzu juice.


Stew Beef Noodles with Pickled radish leaf  £9
小滷牛麵佐酸菜 (half beef flank & tendon)
Beef flank, beef tendon, pickled radish leaf, spring onion.



TAIWAN DEEP FRIED 台式炸物 (GF)

{ Ideal pair with Beer or Japanese Sake }

Fried Tofu with TW Pickled cabbage (ve) £7.8
炸豆腐佐台式泡菜
Firm tofu, pickled cabbage, salt and pepper, garlic, soy sauce

Fried Chicken 鹽酥雞  £7.8
Chicken breast, soy sauce, white pepper, garlic, soy sauce, sesame oil, potato starch.

Fried Pork Chop 台式炸排骨 £7.8
Pork chop, soy sauce, white pepper, garlic, soy sauce, sesame oil, potato starch.

SIDE DISH 佐菜




Scallion with Pak Choi (ve) 燙青菜佐油蔥 £4.5
Pak choi, scallion, soy sauce, sugar, garlic, spring onion.

Fried Egg with Sesame Oil 麻油荷包蛋 £2.5
Egg, sesame oil

Stew Eggs 滷溏心蛋 £2.5
Egg, water, Taiwan spice pouch, dark soy sauce

Plain Rice (Taiwan Rice) £3.5

Plain Noodles (Handmade noodles) £3.5

Chef special chilli sauce 逆風特調辣醬    £1

Red Chilli Oil 紅辣椒油   £0.75



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TAIWANESE TAPAS MENU

ALL DAY HOMEMADE TAIWANESE BREAKFAST

手工台式早餐 (全天供應)

{ Ideal pair with Soy milk }

Pancake with egg 原味蛋餅加蛋 £6
Plain flour, sweet potato flour, egg, spring onion

Pancake with egg & cheese 起司蛋餅加蛋 (v) £6.5
Plain flour, sweet potato flour, egg, spring onion, cheese

Pancake with egg & sweetcorn (v) 玉米蛋餅加蛋 £6.5
Plain flour, sweet potato flour, egg, spring onion, sweetcorn.

Pancake with egg, sweetcorn & cheese (v) £7
起司玉米蛋餅加蛋
Plain flour, sweet potato flour, egg, spring onion, sweetcorn, cheese

Pancake with ham, cheese & egg £7.8
起司火腿蛋餅加蛋
Plain flour, sweet potato flour, egg, spring onion, cooked ham, cheese

Mooli cake (GF)(ve) 蘿蔔糕 £7.5
Mooli, rice flour, shiitake mushroom, garlic

Mooli cake with spring onion egg (GF)(v) £8.5
蘿蔔糕加蔥蛋
Mooli, rice flour, shiitake mushroom, garlic, spring onion, egg



DESSERT 甜點 (GF)

Custard Pudding with Passion fruit jam £5
and selection of boba
類統一布丁佐百香果醬, 任選一款爆珠
Egg, milk, sugar, passion fruit jam. boba

Oolong Tea Jelly pudding with Osmanthus £5
syrup and selection of boba (ve)
烏龍茶凍佐桂花蜜, 任選一款爆珠
Oolong tea leaf, sugar, Glucose, Jelly Gum (Glucose, Carrageenan, Glucomannan, Potassium Chloride. Osmanthus syrup. boba

{ Bobba selections: Lychee, Chocolate, Pineapple } (ve)



SEASONAL DESSERT (Hot) 冬季限定(熱) (GF / VE)

Why does Taiwanese eat Red bean and purple rice dessert soup in winter?

In winter, red bean and purple rice porridge is a comforting way to warm up. It's rich in fibre, B vitamins, and minerals that support blood circulation, boost iron levels, and offer helpful antioxidants — perfect for staying healthy in the colder months.

Red bean & Purple sticky rice dessert soup (ve) £6.5
紅豆紫米粥
Red bean, purple sticky rice, water, sugar

Sweet soup with grass jelly and Taro & bubble Topping (ve) £7.5
燒仙草加芋圓&紅豆

What is Hot Sweet grass jelly dessert? (Vegan)

Sweet grass jelly, known in Taiwan as 燒仙草 (shāoxiāncǎo), is a beloved winter treat made from the fragrant Chinese mesona plant. With its dark, silky texture and gentle herbal aroma, it's both comforting and delicious.

Served warm with sweet syrup and toppings like taro balls, tapioca pearls, or red beans, it's the perfect cosy dessert to enjoy on a chilly day.

