

LUNCH.

MON-FRI 12-3PM

ALL STARTERS £3.95

ALL MAINS £7.95

2 COURSES £9.95

IN A RUSH? GIVE US A BELL, PLACE A PRE-ORDER
& YOUR LUNCH IS READY WHEN YOU ARE.

STARTERS/SIDE DISHES

Pad Thai Spring Rolls (v)

Stuffed with rice noodles, peanuts, and asian herbs served with Hanoi dipping sauce

Beef Yakitori Skewers

£1 supplement

Sugar cured beef and onions pan seared with a teriyaki glaze

Salt and Pepper Squid

Flashed with scallions, garlic and coriander served with wasabi guacamole

Indonesian Sate Ayam

Javan spiced chicken skewers, with roast peanut & chilli sauce & indonesian cucumber salad

Lime and Ginger Chicken Tempura

Served with a zesty chilli and lime dipping sauce

Thai Crab Cakes

£1 supplement

Infused with chilli and coriander served with a lemon aioli

Sticky Hoisin Pork Belly Salad

With spiced apple puree and sesame lime dressed leaves

Thai Fragrant Mussels

West coast mussels steamed with coconut lime and chilli served with roti bread for dipping

SUSHI Nigiri - 2 pieces

Sake Nigiri

Salmon

Tekka Nigiri

Tuna

Ebi Nigiri

Cooked king prawns

Inari Nigiri (v)

Sweet Tofu

Maki (sushi rolled in seaweed) - 6 pieces

Sake Maki

Salmon

Kappa Maki (v)

Cucumber

Tekka Maki

Tuna

Inside out rolls - 4 pieces

Spicy Chicken Katsu Dragon Roll

£1 supplement

Katsu chicken, ton katsu sauce, lettuce, cucumber and Japanese mayo

Vegetarian Kaburimaki

Cucumber, roasted red pepper, oshinko, spicy mayonnaise, topped with sliced avocado

Tempura Prawn Mini ISO Roll

Mini inside out roll (x6 pieces) with tempura prawns and Japanese mayonnaise with wasabi fish roe

California Kaburimaki

£1 supplement

Crab, avocado and cucumber inside out roll topped with thinly sliced raw salmon and masago

MAINS

Thai Green Chicken Curry (veg option available)

slow braised chicken in a traditional lemongrass & coconut curry with jasmine rice

Balinese Beef Curry

£1 supplement

Braised beef in a chilli rich anise, tomato, coconut & peanut gravy with jasmine rice

Prawn Katsu curry (veg option available)

£1 supplement

Traditional Japanese curry sauce topped with black tiger prawns coated in panko breadcrumbs with jasmine rice

Nasi Goreng

Indonesian spicy fried rice with chicken satay skewers and traditional peanut sauce with a lime dressed cucumber and shredded omelette salad & crispy fried shallots

Holy Basil Chilli Chicken (veg option available)

Wok-fried Asian veg, chicken slices and egg noodles in a sweet chilli & basil sauce

Singapore Noodles

Sticky pork, chicken, cured beef and egg noodles with black bean sauce & shredded vegetables

Pad Thai (veg option available)

Chicken, prawn & shredded omelette wok fried with rice noodles with holy basil

Teriyaki Beef

£2 supplement

Rare strips of sesame & star anise cured beef with sliced mushrooms, broccoli, egg noodles and teriyaki sauce

Chinese Twice Cooked Pork

Wok fried slices of pork belly, black bean, chilli and scallions served with jasmine rice

7oz Mamasan Steak Burger

With chilli mayo, Thai slaw & fries

Sticky Hoisin Pork Belly and Cashew Nut Salad

With black sesame seed shrimp crackers

Penang Seafood Broth

£2 supplement

Today's seafood steamed in a clear hot & sour lemongrass & chilli broth with rice noodles & fresh choy finished with sambal oelek

Aubergine, Squash & Curry Leaf Laksa

With poached seasonal greens in a rich coconut & tamarind gravy with rice noodles

(Why not add seafood of the day £2 supplement?)

DESSERTS

Mango & Passion Fruit Cheese Cake

Asian Poached Pears with Vanilla Ice Cream

Chocolate Nut Brownie with Coconut Ice Cream

Choice of Sorbets and Ice Creams