

Special MENU



A Taste of Asia | Saturday 16th May 2026 | 6:30pm - Late

STARTERS

TOM YUM SOUP

GF

DF

Hot & sour Thai-inspired flavour.

TEMPURA TIGER PRAWNS

With pak choi, ginger salad & a sweet chilli dipping sauce.

BAO BUNS

DF

Filled with slow-cooked sticky pork belly, pickled vegetables & a sriracha mayonnaise.

MAINS

CHICKEN SATAY SKEWERS

GF

DF

With a spiced, creamy Indonesian-style peanut sauce, cucumber & coriander salad, served with Jasmine rice.

BEEF MASSAMAN CURRY

GF

DF

A fusion of Thai, Indian & Persian cuisine. Served with basil, lime & crispy onions on a bed of Jasmine rice.

SALMON & PRAWN LAKSA

DF

A noodle-based broth, flavoured with herbs, spices & coconut milk. Paired with egg noodles, bean sprouts & spring onions.

THAI GREEN VEGETABLE & TOFU CURRY

GF

DF

VE

Served with Jasmine rice & garnished with toasted cashew nuts & coconut.

DESSERT

PINEAPPLE FRITTERS

Pineapple coated in a light, crisp batter served with a five-spice toffee sauce.

CANTONESE STYLE MANGO PUDDING

GF

DF

Served with coconut milk and crisp basil.

BIKO

GF

DF

Filipino sticky rice caked topped with a coconut caramel & served with ginger tea.

£38.95

Per Guest

DF - Dairy Free GF - Gluten Free VE - Vegan VG - Vegetarian

Please inform a member of staff of any food allergies or intolerances before booking a table and ordering. All of our dishes are freshly prepared in our kitchen and although we will do our best to reduce the risk of cross contamination, we cannot guarantee an 'allergen free atmosphere'. We therefore do not accept liability. We advise customers with severe allergies to assess their own level of risk and consume dishes at their own risk.