



Menu

Please let us know of any allergy requirements.

Key:

- mild
- spicy
- very spicy
- vegetarian friendly
- vegan friendly
- contains nuts
- GF gluten free

We cannot guarantee that all of our dishes are 100% free from nuts or their derivatives, so please ask a member of staff before ordering if you have any particular allergy or requirements.



SOUP

HOT & SOUR SOUP GF
chicken, wild mushrooms, sichuan preserved cabbage, sugar snaps
7

VEGAN HOT & SOUR SOUP GF VE
tofu, wild mushrooms, sichuan preserved cabbage, sugar snaps
7

STEAMED DIM SUM

XO SCALLOPS DUMPLING
scallops, asparagus tips & carrot, chilli xo paste
9.5

HAR GAU
king prawn & bamboo shoots, spinach
7.5

SIU MAI GF
chicken & prawn, shiitake & celery
7.5

CRAB MEAT & CHIVE DUMPLING GF
blue swimmer crab, king prawn & chinese chives
8.5

STICKY RICE WITH CHICKEN IN LOTUS LEAF
sticky rice parcel with chicken, pork, mixed mushrooms & bamboo shoots
8

SATAY WON TON
chicken & king prawn dumpling, satay sauce
8

CORDYCEP FLOWER & TOFU DUMPLING VE
cordycep flower, cashew mash & tofu
6

FRIED DIM SUM

STICKY PLUM RIBS
honey, cinnamon, sour plum sauce
10

CHILLI SALT & PEPPER RIBS
sichuan salt, chilli, shallot & pepper
10

CRISPY DUCK ROLL
aromatic duck, celery, carrot, chilli & hoi sin sauce
9

SHANGHAI GYOZA
seared dumpling, chicken, chinese chive & shiitake mushroom
7.5

CRISPY CHICKEN PARCEL
red onion, fine beans, lemongrass, chilli & red curry
7.5

CHILLI SALT & PEPPER SQUID GF
sichuan salt, chilli, shallot & pepper
9.5

SPICY PRAWN ON TOAST GF
prawn meat infused with a malay spicy dry paste of lemongrass & chilli
9.5

KUNG PAO WON TON
chicken & king prawn won ton dumpling with hot & sweet sauce
7.5

SOFT SHELL CRAB GF
sichuan salt, chilli, garlic & shallots
9.5

BUTTERNUT SQUASH & PINENUT DUMPLING VE
butternut squash, courgette, shimeiji, sun dried tomato, pinenuts, kung pao sauce
6

MONK'S VEGETABLES SPRING ROLL VE GF
served with sweet chilli dipping sauce
6

SALT & PEPPER TOFU VE GF
with sichuan salt, chilli, garlic & shallots
6

FISH & SEAFOOD

STEAMED SEABASS GF
ginger, spring onion & premier soy, baby pak choi, fine beans, exotic mushrooms
19.8

MONK FISH CLAYPOT GF
north sea monk fish, broccoli, shiitake mushrooms, sichuan chilli soyabean sauce
24

SEARED PENANG SEABREAM GF
locally sourced sea bream, tenderstem broccoli, asparagus, lime leaves, basil & red chilli
19.8

MALAY SPICY TIGER PRAWN GF
stir-fried with fine beans, bell peppers, red onion, lemongrass, curry leaves & chilli
18.5

XO TIGER PRAWNS & SCALLOPS
sugar snaps, asparagus, lotus roots, chilli xo sauce
24

MEAT & POULTRY

KUNG PAO CHICKEN
punchy hot & sweet sauce, bell peppers, fresh chilli, red onion, roasted macadamia nuts.
17.3

CHICKEN TERIYAKI
pan fried chicken breast, tenderstem broccoli, mixed peppers, red onion, toasted sesame, tokyo teriyaki sauce
17.3

SATAY CHICKEN
marinated skewers of chicken fillets, spicy malay peanut, honey - coconut satay sauce
17.3

THAI RED CHICKEN CURRY GF
broccoli, fine beans, spicy creamy red curry
17.3

SLOW-BRAISED PORK BELLY
ramsay of carluke pork belly, asian taro, shiitake mushrooms, spiced chickpeas, garden peas, cinnamon, soy & shaoxing broth
18.8

MASSAMAN BEEF CURRY GF
aberdeen angus braising steak, baby potato, charred shallot, garden carrot, crispy onions
18.8

RIB-EYE BEEF, BLACK PEPPER & SHIRAZ GF
fine beans, shimeiji mushrooms, red peppers, shiraz reduction
24

THAI CHILLI BEEF GF
rib-eye beef stir-fried with sugar snaps, bell peppers, red chilli, thai holy basil sauce
24

SANBEI DUCK WITH GINGER & SWEET BASIL
gessingham duck claypot, asparagus, shiitake mushrooms & garlic. cooked in a soy sesame & shaoxing broth
19.5

AROMATIC DUCK & PANCAKE
served with cucumber, iceberg lettuce & hoi sin sauce
25.5

VEGETARIAN & VEGAN

SHANGHAI DOUBLE-COOKED TOFU VE GF
red pepper, sugar snaps, mu er, sweet chilli & yellow bean sauce
15.8

BRAISED AUBERGINE & TOFU CLAYPOT VE GF
aubergine, tofu, shiitake mushrooms, peppers, chilli soybean & blackbean sauce
15.8

KUNG PAO CHINESE CROISSANT VE
aubergine, bell pepper, red chilli, red onion, roasted macadamia nuts. punchy hot and sweet sauce
15.8

SANBEI TOFU WITH GINGER & SWEET BASIL VE
traditional taiwanese tofu claypot, asparagus, shiitake mushrooms & garlic. cooked in a soy sesame & shaoxing broth
15.8

BUDDHA'S DELIGHT VE GF
beancurd puff, baby pak choi, mu er, shiitake mushroom, lotus roots, glass vermicelli. straw mushroom soy broth
15.8

MAPO TOFU VE GF
sichuan preserved cabbage, soya mince, garden peas, spring onion, pixian chilli bean & sichuan peppercorn
15.8

SIDES

PAK CHOI VE GF
CRUSHED GARLIC
6.5

CHINESE CHIVE & BEANSPROUTS VE GF
5

BROCCOLI VE GF
CRUSHED GARLIC
5

FRIED SOFT NOODLES VE
4.8

EGG FRIED RICE VE GF
3.8

STEAMED JASMINE RICE VE GF
3.5

THAI PRAWN CRACKERS GF
4

VEGAN CRACKERS VE GF
4

