

soup	
duck and spring onion	4.50
crab, lemongrass & coconut soup	5.00
dim sum	
edamame, soy & mirin	2.50
pomelo betel leaves	5.00
prawn & chive dumplings	4.50
chilli salt squid	6.00
steamed mussels, xo sauce	6.00
scallop siu mai	6.00
roast mackerel betel leaves	5.50
chicken & braised shitake gyozas	5.50
baby pork ribs, black bean sauce	5.50
caramalised braised oxtail	6.00
beef sung choi bau	5.50
maki rolls/sashimi	
avocado, watercress, pickled ginger uramaki	5.00
soft shell crab futo maki	8.00
tuna sashimi, orange tobiko	7.00
mixed sushi & sashimi plate	10.00
tempura	
red pepper, shitake, sweet potato & orange ponzu	5.50
rock shrimp, citrus soy	11.50
salads	
soft shell crab, starfruit & thai asparagus	10.50
duck, watermelon, cashew & roast shallot	10.00
grilled baby octopus & green papaya	10.50
curries	
aubergine, wild mushroom & lychee green curry	8.00
beef fillet, rich red curry	15.50
house dishes	
schezuan tofu, pickled cucumber	9.00
vegetable or chicken phad thai	8.50/9.00
chargrilled swordfish in banana leaf	13.50
whole fried seabass, three flavoured sauce	13.00
crispy skin chicken & black vinegar	12.50
sides	
choi sum, sambal	4.50
egg fried rice	3.00
steamed rice	2.50

a discretionary service charge of 12.5% will be added to all bills
smokers are asked to be mindful of others
asian food glossary on reverse

Set Menu

edamame, soy & mirin

tuna sashimi

pomelo betel leaves

chilli salt squid

baby pork ribs

aubergine mushroom & lychee green curry

crispy skin white chicken

red pepper, shitake & sweet potato tempura

duck, watermelon & cashew nut salad

steamed rice

choi sum, sambal

coconut panna cotta

sorbet