

Starters

Soup of the Day served with warm bread	3.95 (v)
Beef & Beancurd Atchard grilled tender beef tossed with onions, lemon juice, peppers & fried beancurd in chillies & light soya sauce	5.50
Vegetable Spring Rolls wok fried Asian vegetables with chestnuts & potato in crispy pastry wrap, served with sweet chilli sauce & pickled vegetables	4.45 (v)
Prawn & Peppers Gambas marinated in rice vinegar, garlic & ginger, wok fried with spring onions served with taco shell	4.95
Pork Imbotido home baked porkloaf, grill finished, served with bbq and plum sauce	4.95
Chicken Satay chicken thigh marinated with Indonesian peanut sauce served with bbq sauce	5.50 (n)
Cantonese Chicken Wings marinated with honey & Chinese wine with Hoi Sin sauce and pickled vegetables	5.50
Vietnamese Duck Spring Rolls BBQ duck and vegetables wrapped in pastry, deep fried and served with a vinegar Soya sauce	5.50

Main Courses

Lamb Laksa slow braised in Singaporean sauce, served with beenshoots and steamed rice	12.50
Beef Bulgogi Korean marinated beef, pan seared in sesame oil, Soya sauce garlic, ginger & chilli, served with rice & Korean kimchi	12.45
Pork Tonkatsu pork tenderloin, coated with egg & Japanese breadcrumbs, deepfried and served with mashed potato, vegetable tempura & katsu sauce	11.95
Sweet & Sour Chicken deep fried chicken fillet coated with flour and egg served with sweet and sour sauce & steamed rice	11.95
SeaFood Tomyum wok fried prawns, squid, fish & mussels, finished with hot and sour sauce served with steamed rice	12.95
Beef Pad Thai wok stir-fry beef, flat noodles with vegetable shoots in spicy Thai sauce	10.95
Yaki Udon wok fried Japanese noodles served with chicken, prawns and baby bok choy in Soya, sesame & Teriyaki sauce (vegetarian option available)	10.95
Cantonese Noodles wok fried egg noodles with prawns, chicken & vegetables, flavoured with Soya sauce & sesame oil (vegetarian option available)	9.50
Singaporean Noodles stir fried rice vermicelli noodles, with prawns, chicken & vegetables flavoured with a light curry (vegetarian option available)	8.95
Caesar Salad (Chicken or Salmon) fillet marinated with Texan Cajun spice served with traditional Caesar salad	9.95

Signature Dishes

Chicken & Prawns Rendang marinated in fresh red chilli & coconut milk, stewed with traditional Malaysian sauce served with rice & been shoots	12.50 (c)
Thai Green Chicken Curry chicken breast cooked in green curry sauce with ginger & coriander and served with rice (vegetarian option available)	9.95 (c)
Indonesian Nasi Goreng fried rice medium hot with crushed nuts, shrimp paste, chicken, prawns, sautéed cabbage & shredded egg (vegetarian option available)	9.50 (n)

Grill Section

Traditional Sirloin Steak (Scottish) served with Portobello mushroom and grilled tomato <i>Served with your choice of mashed potato or chunky fries and peppercorn, cream of mushroom or red wine sauce</i>	14.95 (gf)
Calf Liver marinated with herb & cajun spices served with creamy mash potato, clicked asparagus tips and sautéed onions	11.95
Chicken Tandoori chicken legs marinated in lime, fennel, cumin & termeric served with naan bread & cucumber raita	11.95
Tuna Supreme crusted with coconut & coriander oven finished served with sweet chilli sauce, steamed rice and fine springbeans	11.95

Side Orders

Fried rice	2.50 (v)
Plain rice	2.50 (v)
Stir fried vegetables	2.50 (v)
French fries or chunky chips	2.50 (v)
Potato wedges	2.50 (v)
Baby bok choy in light oyster sauce	2.50 (v)
Buffalo mozzarella & tomato salad	2.50 (v)
Mix Salad	2.50 (v)

Desserts

Raspberry & White Chocolate Brule Cheese Cake smooth white chocolate cheese cake tossed & baked with fresh red raspberry puree	4.95
Western Double Chocolate Pyramid dusted with cocoa powder	4.00
Fischer Caramel Parfait rich Belgian chocolate coated with melted caramel in cream of choco sauce	4.00
Chocolate & Orange Middle Melted Pudding moist Swiss chocolate sponge with a rich covertures choco gouache infused with orange segments	4.00
Fresh Fruit Platter selection of seasonal fresh fruits	4.45 (gf)
Ice-cream Scoops choice of mango, coconut, chocolate, vanilla or strawberry	4.95

Should you have an allergy to any particular food please advise a member of our team and we will provide you with any information you require

gf Gluten Free

n Contains Nuts

v Vegetarian

c Coconut

All prices are in GBP and include VAT at prevailing rate

All gratuities are managed by the staff