

CHRISTMAS MENU

2 COURSES £24

3 COURSES £29.5

INCLUDES THAI PRAWN CRACKERS ON ARRIVAL

SMALL PLATES

HOISIN SPRING ROLLS **(FE**

Crispy vegetable spring rolls drizzled with hoisin & peanut sauce

GLAZED STICKY TOFU (F)

Succulent wok fried tofu with sweet soy and chilli glaze

SZECHUAN CRISPY SQUID)

Lightly fried squid tossed with seven spices, yuzu mayonnaise & chilli sauce

PORK GYOZA

Steamed, crispy Japanese dumplings, sesame oil & fresh herbs

KOREAN POPCORN CHICKEN

Korean chicken bites & sweet honey drizzle

LARGE PLATES

KING PAD THAI

Rice noodles, bean sprouts, peanuts, cabbage, egg, tofu, fresh lime, thin omelette. Choice of chicken or tofu (v) or (v)

JAPANESE KATSU)

Panko coated protein, sweet & spicy curry sauce, pink ginger & Bull-Dog sauce with jasmine rice Choice of chicken or sweet potato VE

NASI GORENG)

Wok-fried rice with cherry tomato, fine beans, lime leaf, crispy shallots. Served with a fried egg Choice of chicken or prawn

THAIRED CURRY))

Spicy coconut curry, lychees, tomatoes, bamboo shoots, red chillies, Thai basil, lime leaves, jasmine rice Choice of steak (+£1) or prawn

BLACK PEPPER STIR FRY))

Red chillies, mushrooms, ginger, pak choi, peppery & savoury, jasmine rice Choice of Pork Belly, Chicken or Tofu 🕼

YAKI UDON

Chunky noodles with fresh vegetables, and soy & mirin sauce Choice of Pork Belly or Tofu 🖲

DESSERTS

SORBET OR ICE CREAM

Real Mango Smooth Sorbet VE or Ice Cream (Ask your server for flavours) V

CHOCOLATE FONDANT (V)

Warm chocolate cake with a liquid centre, topped with nuts & vanilla ice cream

CARAMEL CHURROS (V)

Deliciously crunchy doughnuts served with chocolate sauce. Popular in the Philippines

Vegetarian





HERE IS A SELECTION OF DRINKS FROM OUR MENU*

We also have some great spirits from the East too. Check out our website for more details.

COCKTAILS

Cocktails marked (★) are available alcohol free 10 each. Make sure you checkout our Happy Hour Deal

KOPI MARTINI WE *

Shaken with Tia Maria, Orange liqueur and White chocolate

RASPBERRY FLING **(FE)** ★

Smashed fresh raspberries, hibiscus, Thai basil & lemon juice, topped with Gin & sweet soda

TOKYO ICED TEA (F)

Wild coconut Rum, Gin, Vodka & Tequila Topped with sweet soda, kiwi juice & cherry

SINGAPORE SLING V

The iconic Raffles Hotel original Cherry brandy, orange liqueur, Gin, Benedictine, Grenadine & fresh pineapple juice

LYCHEE BLOSSOM (FE) ★

Prosecco, Gin, fresh lemon & lychee juice topped with elderflower & fresh lychees

KOREAN APPLE SOUR (€) ★

Pure Korean apple Soju & vodka, sweet apple juice & sour lemons, served with fresh apple slices & a red wine float

THAI COCONUT PUNCH (#) *

Mango & pineapple with wild coconut Rum Topped with creamed coconut & orange liqueur

BANGKOK MARGARITA 1 **

Silver Tequila, orange liqueur, pineapple & fresh lemon juice, shaken with a red hot chilli pepper, served with a salted rim

SILK ROAD COSMO (F) *

Vodka, triple sec, hibiscus flower, lemon juice, apple juice Or try with gin rather than vodka

WHITE

MACABEO (F) 24

Molinico Loco, Murica, Spain

VERMENTINO © 26

Les Vignes de L'Eglise, Languedoc, France

CHENIN BLANC VE 29

Liberty Fairtrade, Western Cape, South Africa

PINOT GRIGIO (F) 31

Ca' di Alte, Veneto, Italy

PICPOUL DE PINET **(E)** 32

Le Caves de Richemer, Languedoc, New Zealand

SAUVIGNON BLANC 34

Ribbonwood, Marlborough, New Zealand

TINTO 24

Bodegas Máximo, Castilla-La Mancha, Spain

SHIRAZ VE 29

16 Stops, South Australia

MALBEC VE 29

Kaiken Clasico, Mendoza, Argentina

RIOJA CRIANZA © 32

El Coto, Rioja, Spain

GRENACHE ROSÉ 126

Monruby, Languedoc, France

CÔTES DU PROVENCE (V) 37

Château du Rouët 'Villa Estérelle', Provence, France

SPARKLING

2018 CLASSIC CUVÉE BRUT 33

Rathfinny Wine Estate, East Sussex, England

PROSECCO SPUMANTE

EXTRA DRY VE 49

Ca' di Alte, Veneto, Italy

BEER & CIDER (F)

SINGHA - THAILAND - 5% 330ml 5.7

ASAHI SUPER DRY - JAPAN -5.2%

330ml 5.3

TIGER - SINGAPORE - 4.8% 640ml 8.1 / 330ml 5.3

MEANTIME IPA - UK - 5.4% 330ml 5.2

ASAHI SUPER DRY, JAPAN - 0%

330ml 4.9

CORNISH ORCHARDS DRY CIDER, UK - 5.2%

520ml 6.5

Vegetarian
Vegan

