

## BRUNCH

10:30AM – 3PM EVERYDAY

### BACKPACKERS BREAKFAST 12

Crispy bacon, sambal, pork sausage, mushrooms, tomatoes, edamame, sweetcorn fritters, fried egg & BBQ sauce

### EMPERORS BREAKFAST 15

For the hungry backpacker - doubling up on eggs, sausages and bacon

### RENDANG ROTI WRAP 10

Flaky rolled roti, tender beef rendang, cucumber sambal, fried egg, pickled coriander & house fries

### CRISPY AVOCADO STACK 10

Smashed avocado, edamame, pea shoots, kimchi, poached egg, sweetcorn fritters & BBQ sauce 



### HONG KONG WAFFLE 9

Hong Kong bubble waffles, sliced banana, vanilla ice cream, dark chocolate sauce & crushed nuts


### BANG BANG STEAK & EGGS 14

Rump steak strips, poached egg, on a Hong Kong waffle, sweet chilli hollandaise, smashed avocado & pea shoots

### BACON & EGG ROTI WRAP 9

Rolled toasted roti, bacon, sautéed tomatoes, mushrooms, fried egg, house fries  or  Available

### KIMCHI RICE 10

Kimchi, aromatic rice, chilli, spring onions, toasted sesame seeds and crispy bacon bits 

### EXTRAS 2 EACH

Bacon, Sausage, Mushrooms, Cheese, Tomatoes or Egg

## BOTTOMLESS

£40 PER PERSON

90 MINUTES OF FREE-FLOWING BUBBLES, LAGER, RUM BEACH BUCKETS & OUR MOST POPULAR COCKTAILS

+

ANY BRUNCH PLATE OR VEGETARIAN, CHICKEN OR PORK LARGE PLATE

Last sitting 3pm

## SMALL PLATES

JOYFUL TASTES & SHARING PLATES

### ROASTED CORN FRITTERS 8

Savoury sweetcorn fritters, sweet & sour glaze, peanuts, pineapple & cucumber

### SATAY CHICKEN 8.5

Malaysian grilled chicken skewers, diced cucumber, peanut sauce & kecap manis

### PORK GYOZA 8

Steamed, crispy Japanese dumplings, sesame oil & fresh herbs

### SZECHUAN CRISPY SQUID 9.5

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

### GOLDEN HONEY KARAAGE 9.5

Japanese chicken bites & sweet honey drizzle

### GLAZED STICKY WINGS 9.5

Succulent wok-fried chicken wings, sweet soy & chilli glaze 

### PRAWN DIM SUM 9

Three parcels delicately wrapped in translucent pastry Served Vietnamese-style

### BANG BANG PRAWNS 9.5

Lightly fried fresh prawns, dressed with a mayo, sweet chilli & sriracha sauce with a dressed salad

### KOREAN KIMCHI & CUCUMBER SALAD 7.5

Crisp cucumber tossed with home-made kimchi

### SAUTEED GOMA TENDERSTEMS 8.5

Broccoli lightly sautéed in toasted cashews & sesame-infused glaze

### HOISIN SPRING ROLLS 8.5

Chinese crisp vegetable spring rolls drizzled with hoisin & peanut sauce

### BEEF TATAKI 10

Seared fillet steak strips, dressed with yuzu ponzu, avocado mayo & pink peppercorns

### DUCK WRAP 10

Shredded duck, hoisin sauce, fresh cucumber & spring onions

### BALI PORK BELLY 9.5

Slow-cooked pork belly infused with star anise, cinnamon, ginger & sticky oyster sauce

### SHARING PLATTER 21

Chicken satay, sticky wings, corn fritters, Bali pork belly & Kimchi & Cucumber Salad

ASK FOR OUR

## WORKERS' LUNCH MENU

TASTY PRICES & TASTY FLAVOURS  
MON-FRI LUNCH FROM £10

## LARGE PLATES

INSPIRED BY THE AMAZING CUISINES OF THE EAST

### CURRIES

ASIA'S RICH & SPICY HERITAGE

#### JAPANESE KATSU 11

Panko chicken breast, sweet & spicy curry sauce, pink ginger & Bull-Dog sauce 

#### TRADITIONAL GREEN CURRY CHICKEN 12.8

Spicy coconut curry with grilled chicken thighs, bamboo shoots, ginger, green chillies, sweet basil. Vibrant Thai flavours

#### THAI RED CURRY STEAK 16.8

Spicy coconut curry, rump steak, lychees, tomatoes, bamboo shoots, red chillies, Thai basil, lime leaves

### NOODLES & RICE

HEARTY, TRADITIONAL & SAVORY EATS

#### NASI GORENG ROYALE 14.5

Wok-fried rice with chicken, cherry tomato, choi sum, lime leaf, crispy shallots. Served with a fried egg


#### KING PAD THAI 15.5

Rice noodles, bean sprouts, chicken, peanuts, Chinese leaf, egg, tofu, fresh lime, thin omelette.  or  Available


### WOK FRESH

PACKED WITH GOODNESS & FRESH FLAVOURS



#### BLACK PEPPER STIR FRY 11

Chicken or Pork Belly tossed with red chillies, mushrooms, ginger, pak choi, peppery & savoury 

#### TAMARIND CHICKEN 12

Zesty tamarind sauce with tender slices of grilled chicken breast, crispy shallot & charred tenderstems 

#### PAD KRAPOW KHAI 13.8

Oyster sauce-infused chicken, Thai basil, bird's eye chillies, fried egg  or  Available

#### THAI CURRY NOODLES 14.8

Authentic comforting Thai noodles, hot red curry, grilled chicken breast, ginger, garlic, fresh lime, crispy noodles & shallots

#### YAKI UDON 14.5

Chunky noodles with roasted pork belly, fresh vegetables & a soy & mirin sauce 

### SIGNATURES

ENJOYED & LOVED BY US OVER THE YEARS



#### THAI FRIED WHOLE SEA BREAM 20

Thai fried whole Sea Bream, fresh mango, Thai basil, spring onion, shallots, red chilli & oyster sauce.

#### YAMATO FILLET STEAK 18

Seared to perfection, fresh garlic, black pepper, butter, sake, delectable Japanese fillet experience. Served with fried onion

#### BEEF RENDANG 13.8

Slow-cooked featherblade beef cooked in a blend of coconut, chilli, shallots, galangal, lemongrass. Served with roti, soy-seasoned egg, homemade sambal, coconut flakes & peanuts  or  Available


### SALADS

VIBRANT, CRISP, NUTRIENT-PACKED

#### VIETNAMESE CHICKEN 12

Succulent chicken with crushed peanuts, chillies, ginger & shallots, with a fresh herb salad drizzled with nuoc cham dressing

#### JAPANESE SALAD 13.5

Chicken, pork belly or tofu with fresh leaf, radish, cucumber, pickled ginger, lamb's lettuce & shredded carrot in a sesame soy 

### NOODLE SOUPS

SOUL WARMED, SPIRITS LIFTED



#### FUKUOKA TONKOTSU RAMEN 15

Rich with noodles, sliced pork belly, charred pak choi, braised bamboo shoots, nori, soy-seasoned egg, sesame seeds, fulfilling bowl of Japanese comfort

#### “LION CITY” LAKSA 15.8

Yellow noodles in fiery coconut broth, chicken, prawns, mint, cucumber, red onion, tofu, fresh lime, explosion of flavours & textures

#### KATSU UDON SOUP 15.8

Chicken breast in a panko breadcrumb, in a delicious katsu curry soup & udon noodles Served with a soy-seasoned egg  or  Available

### BUDDHA BOWL

BALANCED FRESH CLEAN EATING

Goma black rice tossed with mixed seeds, served with fresh mango, pomegranate seeds, Korean yellow radish, tomatoes, cucumber, peashoots & picked carrots

#### PRESSED TOFU 12.8

With a mayo, sweet chilli & sriracha sauce

#### CHICKEN BREAST 13.8

Served with a warming peanut sauce

#### BANG BANG PRAWNS 16.8

With cinnamon, ginger, star anise & oyster sauce

## SIDES

TASTY ACCOMPANIMENTS TO ANY MEAL

#### CHILLI GARLIC EDAMAME 5.9

With a sesame and sambal dressing

#### THAI PRAWN CRACKERS 4.3

With a sweet chilli sauce

#### SEASONED FRIES 4.3

#### CHILLI CHEESE CURRY FRIES 6.8

Topped with curry sauce, chilli flakes, cheese & crispy shallots

#### JASMINE RICE 4

#### EGG FRIED RICE 4.8

#### GRILLED GREENS 6

With garlic & soy

#### FLAKY ROTI 4.5

Two layered Indian style flatbreads

#### NOODLES 5

Wok-fried Chinese style or Chunky Udon

## DESSERTS

#### CHOCOLATE FONDANT 7.5

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

#### HONG KONG WAFFLE 9

Hong Kong bubble waffles, sliced banana, vanilla ice cream, dark chocolate sauce & crushed nuts

#### CHURROS 7.5

Six deliciously crunchy doughnuts Popular in the Philippines

#### SORBET OR ICE CREAM

Real Mango Smooth Sorbet  6  
Chocolate Chip & Vanilla Ice Cream  5

 Spice level  Vegetarian  Vegan

An optional 12.5% service charge will be added to your bill. We cannot guarantee absence of allergens. Unless indicated, we use chicken thigh in all our main dishes.

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ALLERGIES LIST



HALAL MENU 



VEG/VEGAN MENU



## OUR COCKTAILS

10 EACH    COCKTAILS MARKED ★ ARE AVAILABLE ALCOHOL FREE FOR 7 EACH

### KOPI MARTINI VE ★

Shaken with Tia Maria, orange liqueur & white chocolate

### SHANGHAI FLOWER VE ★

Sparkling lemon, rose & cherry  
Topped with prosecco & vodka

### RASPBERRY FLING VE ★

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

### ST CLEMENTS VE

Tropical fresh orange, sweet pineapple & sour lemon juice, topped with white rum & orange liqueur

### TOKYO ICED TEA VE

Wild coconut rum, gin, vodka & tequila  
Topped with sweet soda, kiwi juice & cherry

### SINGAPORE SLING VE

The iconic Raffles Hotel original  
Cherry brandy, orange liqueur, gin, benedictine, Grenadine & fresh pineapple juice

### KOREAN APPLE SOUR VE

Pure Korean apple Soju & vodka, sweet apple juice & sour lemons. Served with fresh apple slices

### STORM CLOUD VE

Spicy sparkling ginger with lime, dark rum & orange liqueur

### LYCHEE BLOSSOM VE ★

Prosecco, gin, fresh lemon & lychee juice.  
Topped with elderflower & fresh lychees

### THAI COCONUT PUNCH VE ★

Mango & pineapple with wild coconut rum.  
Topped with creamed coconut & orange liqueur

### BANGKOK MARGARITA VE

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

### HOKKAIDO NEGRONI VE

Etsu Japanese gin, classic Campari & Cocchi Americano vermouth with fresh orange wedge. Served on the rocks

### SILK ROAD COSMO VE

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

### MY THAI ★

A Thai twist on the Tiki classic. Mekhong and sweet lychee's hit with a pineapple punch.

### MANGO MARTINI

Mango and lemon powers this fruity take on an elegant classic. Served with prosecco for good measure!

## HAPPY HOUR

BEFORE 7PM & AFTER 9PM

2 COCKTAILS FOR 15 & 2 0% COCKTAILS FOR 10

\*Must be the same cocktail

## DISTILLED SPIRITS VE

SINGLE 25ML / DOUBLE 50ML    FREE MIXERS INCLUDED

### SOJU & VODKA

OVER ICE WITH FRESH SOUR APPLE

#### HAKU - JAPAN - 40% 7/11

Soft, rounded & subtly sweet

#### UKIYO RICE VODKA - JAPAN - 40% 7/11

Fragrant & elegant, this vodka is best enjoyed neat, or with a light tonic  
Distilled from traditional Awamori spirit

#### LAVA ROCK - PHILIPPINES - 45% 8/12

Full Circle distillers; filtered seven times over copper plates, then three times over real lava rocks, making it extremely smooth & crisp

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#### SOJU - KOREA - 17% / 12%

50ml 6 / Bottle 17

Perfect before, during and after a meal  
Classic / Apple Flavour

### GIN & TONIC

OVER ICE WITH THAI BASIL & FRESH LYCHEE

#### TARSIER ORIENTAL PINK - UK - 40% 9/13

Raspberries, dragon fruit & lychee

#### ROKU - JAPAN - 43% 9/13

Traditional craft gin with juniper

#### 135 EAST - JAPAN - 42% 8/12

An artisnal gin with a botanical blend stretching from East to West - including cedar wood, shiso leaf & chrysanthemum

#### UKIYO BLOSSOM - JAPAN - 40% 10/14

Double distilled with shochu and again with traditional juniper shakura flower, juniper & mandarin

#### ESTU - JAPAN - 43% 10/14

All the way from Japan's Hokkaido island  
Grapefruit, orange blossom, rose, juniper  
Sweet and light, developing a subtle earthy background spice

### RUM

OVER ICE WITH GRILLED PINEAPPLE

#### KOKO KANU - UK - 37.5% 7/11

Finest white rum blended with natural essence of coconut

#### TANDUAY ESPECIAL SPICED - PHILIPPINES - 40% 8/12

Blended & rested in aged oak barrels  
Spiced with cinnamon & dried tropical fruits

#### DON PAPA - PHILIPPINES - 40% 9/13

Super premium aged small batch rum distilled from the finest sugar cane in Negros, and aged for seven years in American oak

#### SANGSUM BEACH BUCKET FOR 2 - 40% 16

Four measures of golden rum, with classic Coke in a sharing bucket

### JAPANESE WHISKEY

STRAIGHT UP, ON THE ROCKS

OR AS A HIGBALL

#### HATOZAKI 12-YO - JAPAN - 40% 7/11

Pure 100% malt whisky, named after the oldest lighthouse in Japan

#### HIBIKI HAROMONY - JAPAN - 43% 9/13

Produced by Yamazaki, Hakushu & Chita distillaries. Sherry & oak aged, master blended by Suntory's Shingo Torii

#### HAKUSHU RESERVE - JAPAN - 43% 8/12

Award-winning Suntory distillery, established 1923. Pure single malt, smoky, herbaceous, complex & enjoyable

#### THE YAMAZAKI 12-YO - JAPAN - 43% 11/19

Described as 'Pure Gold' & multi award-winning  
Blended from 6 different casks; hints of peach, pineapple, grapefruit & Japanese oak

#### MEKHONG - THAILAND - 35% 7/11

Authentically distilled from sugar cane, molasses, herbs & spices

## SAKE & WINE

SPECIALLY SELECTED TO COMPLIMENT THE FLAVOURS OF THE EAST

### JAPANESE SAKE

ALL SERVED CHILLED - WARM ON REQUEST  
50ML 6

#### JUNMAI DAIGINJO GENSHU 70

Classic easy drinking Sake with added alcohol (16%)

#### HONJOZO TOKUBETSU 70

Super high quality with grapefruit notes (15%)

#### PLUM SAKE 55

Very sweet & rich plum liqueur  
Used in our cocktails (14%)

#### YUZU SAKE 55

Fresh yuzu liqueur, perfect for after dinner (10%)

### WHITE

125ML/175ML/250ML/BOTTLE

#### MACABEO VE

Molinico Loco, Murica, Spain  
24

#### VERMENTINO VE

Les Vignes de L'Eglise, Languedoc, France  
5.1 / 6.7 / 8.9 / 26

#### CHENIN BLANC VE

Liberty Fairtrade, Western Cape, South Africa  
5.6 / 7.4 / 10 / 29

#### PINOT GRIGIO VE

Ca' di Alte, Veneto, Italy  
6.1 / 8 / 10.6 / 31

#### PICPOUL DE PINET VE

Le Caves de Richemer, Languedoc, France  
6.2 / 8.3 / 11.1 / 32

#### SAUVIGNON BLANC

Ribbonwood, Marlborough, New Zealand  
6.6 / 8.6 / 11.7 / 34

#### 'LUGARA' GAVID DI GAVI VE

La Giustiniana, Piemonte, Italy  
41

### RED

125ML/175ML/250ML/BOTTLE

#### TINTO VE

Bodegas Máximo, Castilla-La Mancha, Spain  
24

#### SHIRAZ VE

16 Stops, South Australia  
5.3 / 6.4 / 10.1 / 29

#### MALBEC VE

Kaiken Clasico, Mendoza, Argentina  
5.6 / 7.3 / 10 / 29

#### RIOJA CRIANZA VE

El Coto, Rioja, Spain  
6.2 / 8.3 / 11.1 / 32

#### CÔTES-DU-RHÔNE

Organic, Famille Perrin 'Nature', Southern Rhône, France  
40

### ROSÉ

125ML/175ML/250ML/BOTTLE

#### GRENACHE ROSÉ VE

Monruby, Languedoc, France  
26

#### CÔTES DU PROVENCE VE

Château du Rouët 'Villa Estérelle', Provence, France  
6.4 / 8.8 / 12.6 / 37

### SPARKLING

125ML / BOTTLE

#### PROSECCO SPUMANTE EXTRA DRY VE

Ca' di Alte, Veneto, Italy  
6.2 / 33

#### 2018 CLASSIC CUVÉE BRUT

Rathfinny Wine Estate, East Sussex, England  
49

## TAMPOPO SOFTS VE

### SOUR CHERRY APPLEADE 5.5

Sparkling sour apple with cherries

### MANGO ON THE ROCKS 5.5

Mango mixed with fresh lime & still lemonade

### YUZUADE 5.5

Sour yuzu mixed with ginger, orange & homemade lemonade

### LYCHEE & KIWI KOOLER 5.5

Fresh lychee juice & kiwi topped with sparkling apple, Thai basil & fresh lime

### HOMEMADE LEMONADE 3.7

### CLASSIC COKE / ZERO / SPRITE 3.8

### LARGE STILL / SPARKLING WATER 5

## TEA & COFFEE

### VIETNAMESE COFFEE VE 3.9

Traditional style, butter roasted with hints of vanilla, served with condensed milk

### FLOWERING TEA VE 4.2

Silver needle tea with jasmine & globe amaranth

### LOOSE LEAF VE 3.4

Breakfast, Peppermint & Toasted Hojicha

### JASMINE TEA VE 3.4

### FRESH MINT TEA VE 3.4

### VIETNAMESE ICED COFFEE VE 3.9

Freshly brewed coffee shaken over ice with condensed milk

## BEER & CIDER

### ASAHI DRAUGHT - JAPAN - 5.2% VE

Schooner (379ml) 5

### TAMPOPO DRAUGHT LAGER - UK - 4% VE

Schooner (379ml) 4

### SINGHA - THAILAND - 5%

330ml 5.7

### TIGER - SINGAPORE - 4.8% VE

640ml 8.1 / 330ml 5.3

### MEANTIME IPA, UK - 4.7% VE

330ml 5

### ASAHI SUPER DRY, JAPAN - 0% VE

330ml 4.5

### CORNISH ORCHARDS DRY CIDER, UK - 5.2% VE

520ml 6.5