enquire via whatsapp
07714 707 986

four bowls

brown spicy shrimp crackers (gf) 4
made with fresh shrimp and garlic

peanut + shallot rice paper rolls (v)(gf)(n) 7
with peanut dip + nuoc cham

shiitake mushroom fried rolls (v) 7
with sriracha + nuoc cham

caramelised aubergine (v)(gf)(n) 8
chilli, fresh herbs, crushed peanut

grilled chicken skewers 8
garlic, ginger, mirin with soy mayo

steamed pork + onion dumplings 8
with ginger soy vinegar + chilli oil

ginger fried chicken (gf) 10
garlic, lime + chilli oil

chilli salted squid (gf) 10
crispy shallots, seven spice, onion, chilli mayo

STEAMED BAO BUNS* (pick any two. for takeaway orders - please state total number of bao buns) 13

cauliflower (ve)
carrot pickle, soybean mayo, fresh herbs

aubergine (v)
red onion pickle, green onion, hot hoisin

portobello mushroom (ve)
pickled cucumber, miso mayo, crispy shallots

slow cooked pork (n)
pickled cucumber and crushed peanut

fried chicken
carrot pickle, chilli mayo, fresh herbs

butterflied prawn
daikon pickle, soybean mayo and bbq

NOODLES

fried mi noodles in peanut hoisin (n)
onion, carrot, beansprouts, herbs
prawn | chicken or tofu (v) 14

fried flat rice noodles in tamarind (gf)(n)
red pepper, carrot, beansprouts, herbs
prawn | chicken or tofu (v) 14

CURRIES

coconut katsu curry 14
turmeric, cumin, coriander seeds, edamame beans
butterflied panko prawn | fried chicken

SIGNATURES

shaking beef bo luc lac 18
8oz ribeye cubed, chilli, black pepper
pickled onion, cherry tomato and watercress

slow cooked khau nhuc pork belly 16
dark soya, citrus peel, cucumber pickles and cress

beef massaman (gf) 17
cinnamon, star anise, bay leaf, edamame beans

red chilli + lemongrass coconut curry (gf) 13
kaffir lime, galangal, courgette, herbs
prawn | chicken or tofu (v)

SIDES

nom vietnamese crunch (v)(gf)(n) 7
lightly pickled kolrahbi and carrot salad with herbs

tenderstem broccoli with sesame miso (v)(gf) 7
ginger and toasted sesame, served room temp

salted caramel banana fritters (ve)(n) 7
with dairy free coconut ice cream and nuts

jasmine rice (v)(gf) 3
with crispy shallots

kids' rice: chicken or tofu (v) 6
cucumber, carrot, house sweet soya sauce

coconut ice cream (ve)(gf)(n) 6
dairy free with mango puree, honey roasted nuts

Please let us know if you have any allergies or dietary requirements.
(v) vegan (ve) vegetarian (gf) no gluten containing ingredients (n) contains nuts

Dining In: A discretionary 10% service charge will be added to your bill
5% discount available to all when the total bill is paid in cash

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four bowls

All the wines are from sustainable producers, using organic farming practises and minimum intervention in the winemaking

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SPARKLING

MO Masia d'Or Brut Nature, Penedes Spain — **29**
Green & red apples, soft brioche with creamy bubbles
Clean aperitif & deliciously quaffable. Vegan

WHITE

Ke Bonta, Cortese, Alraldica, Gavi Italy — **7 / 25**
Apple and pears with hint of peach
Zingy and fresh. Vegan

RED

Kimera, Garnacha, Torres, Navarra Spain — **10 / 34**
Dark ripe berries, violets and velvety
Expressive, medium to full bodied. Vegan

ORANGE / SKIN CONTACT

Pinot Grigio Ramato, Perusini, Friuli Italy — **32**
Tangerine, ginger, cherry blossom, subtle nutmeg & cinnamon
Warming & intriguing. Vegan

Gin & Tonic — **9**
Beefeater (Double), Fevertree Tonic, Pink Grapefruit

Negroni — **9**
Beefeater, Campari, Sweet Vermouth, Orange

Lychee Martini — **10**
Vodka, Lychee, Lemon

Spicy Margarita — **10**
Tequila Blanco, Agave Nectar, Chilli, Shichimi Salt

Beer — **5 / 4**
Singha (330ml) / Heineken 0.0 Alcohol Free (330ml)

Soft Drinks — **3**
Sanpellegrino Aranciata Orange, Sparkling Water, Coke, Diet Coke, Jasmine Tea

BYO Alcohol — **4**
Corkage per Person

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