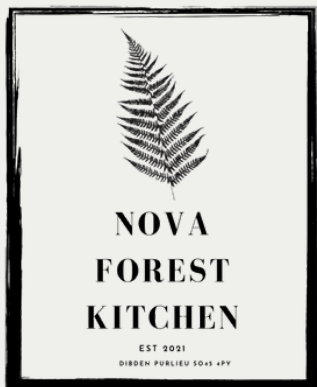



AVAILABLE FROM 12:00  
SATURDAYS & SUNDAYS  
23<sup>RD</sup> MAY - 21<sup>ST</sup> JUNE


# SUMMER PLATTER




## CARIBBEAN BBQ


  
**PINEAPPLE RUM BBQ PORK BELLY BITES**  
SLOW-COOKED PORK BELLY, CARAMELISED IN A  
STICKY PINEAPPLE & RUM BBQ GLAZE

  
**JERK CHICKEN**  
48-HOUR MARINATED CHICKEN, SMOKED ON  
OUR BBQ AND FINISHED WITH OUR HOUSE JERK  
GLAZE

  
**LEMON & PEPPER PRAWNS**  
GRILLED KING PRAWNS TOSSED IN A ZESTY  
LEMON & CRACKED PEPPER BUTTER

  
**FRIED PLANTAIN**  
GOLDEN, CARAMELISED PLANTAIN WITH A SOFT  
SWEET CENTRE

  
**FESTIVAL DUMPLINGS**  
CRISPY, LIGHTLY SWEET FRIED CORNMEAL  
DUMPLINGS — A CARIBBEAN CLASSIC

  
**PINEAPPLE SLAW**  
CREAMY, CRUNCHY SLAW WITH FRESH  
PINEAPPLE FOR A SWEET, SHARP FINISH

  
**JERK LOADED FRIES**  
CRISPY FRIES TOPPED WITH JERK GRAVY, LIME  
MAYO, SAUTÉED PEPPERS & ONIONS

  
**MAC & CHEESE**  
RICH, CREAMY BAKED MAC & CHEESE WITH A  
GOLDEN TOP

**£35PP**

## **DESSERTS**

### **RUM & RAISIN SUNDAE**

HOMEMADE RUM & RAISIN ICE CREAM,  
WARM RUM STICKY TOFFEE SPONGE,  
WARM ROASTED BANANA CARAMEL

**£8.50**

### **COCONUT RUM TIRAMISU**

DARK RUM SOAKED SPONGE, COCONUT &  
MASCARPONE CREAM, COCOA DUSTING

**£8.50**

## **DRINKS SPECIALS**

### **FROZEN TROPICAL DAIQUIRI**

RUM | MANGO | PINEAPPLE |  
PASSIONFRUIT | MINT

**£12.00**

### **HIBISCUS RUM SOUR**

RUM | HOMEMADE HIBISCUS SYRUP |  
LIME JUICE

**£11.00**

### **RUM PUNCH**

RUM | PINEAPPLE | PASSIONFRUIT |  
CRANBERRY | LIME JUICE | BITTERS |  
MINT

**£11.00**

### **TROPICAL SMOOTHIE**

MANGO | PASSIONFRUIT | PINEAPPLE

**£6.00**



AVAILABLE FROM 12:00  
FRIDAYS & SATURDAYS &  
SUNDAYS  
26<sup>TH</sup> JUNE - 19<sup>TH</sup> JULY



**SHARING PLATTER**

## **MEKONG MIXED GRILL**

### **LAOS LEMONGRASS PORK SAUSAGE**

JUICY PORK SAUSAGE PACKED WITH LEMONGRASS, GARLIC AND HERBS, GRILLED UNTIL LIGHTLY CHARRED.

### **CHICKEN SATAY**

GRILLED CHICKEN WITH OUR SPECIAL HOUSE SATAY SAUCE

### **CAMBODIAN LOK LAK STICKY BEEF**

CARAMELISED BEEF GLAZED IN BLACK PEPPER, GARLIC AND LIME, RICH AND PUNCHY.

### **VIETNAMESE CRISPY PORK BÁNH MÌ**

CRISPY PORK WITH PICKLED VEGETABLES, FRESH HERBS IN A CRUNCHY BAGUETTE

### **SALT & PEPPER CHILLI PRAWNS**

CRISPY KING PRAWNS TOSSED WITH CHILLI, GARLIC AND SPRING ONION. SERVED WITH NUOC CHAM DIPPING SAUCE..

### **THAI SPICED POTATOES**

CRISPY POTATOES TOSSED IN THAI SPICES, CHILLI AND HERBS.

### **GREEN MANGO SALAD**

FRESH GREEN MANGO, HERBS AND CHILLI WITH A SHARP, ZESTY DRESSING.

**£35PP**



**NOVA  
FOREST  
KITCHEN**

EST 2021  
DIBDEN PUBLIEU SQ45 4PY

# DESSERTS

**CHOCOLATE & SESAME SUNDAE**  
HOMEMADE BLACK SESAME ICE CREAM  
WARM CHOCOLATE BROWNIE & TAHINI  
CARAMEL  
8.5

**MATCHA & STRAWBERRY TIRAMISU**  
FRAH STRAWBERRIES, SWEET MATCHA  
MASCAPONE CREAM LAYERED BETWEEN  
SPONGE  
8.5

## MEKONG COCKTAILS

12 EACH OR 2 FOR 17

### FROZEN MAI TAI

RUM | ORANGE | LIME | ALMOND |  
PINEAPPLE

### DRAGON FRUIT MOJITO

RUM | DRAGON FRUIT | MINT | LIME | SODA

### MEKONG MULE

VODKA | LEMONGRASS | LIME | GINGER |  
CHILLI

### PANDAN COLADA

RUM | PANDAN | COCONUT | PINEAPPLE |  
VANILLA

