

CANAPÉS & BOWL FOOD MENUS

Chef Patron Peter Lloyd infuses modernity into traditional South East Asian cuisine, inspired by his travels throughout Thailand, Malaysia, Indonesia & Vietnam. These menus offer an explosion of flavours that excite the taste buds.

We cater to all dietary requirements and allergens separately - please let us know in advance.



STANDARD CANAPÉS £3.50 EACH

MALAYSIAN CHICKEN CURRY PUFF Coriander Yoghurt Dipping Sauce

CHICKEN AND SHRIMP NAM ROLL
Nuoc Cham Dipping Sauce

COCONUT AND LEMONGRASS CHICKEN SATAY $Peanut \ \mathcal{E} \ Tamarind \ Dipping \ Sauce$

CRISPY DUCK LYCHEE SALAD Chilli, Mint

SALMON SASHIMI Crispy Rice, Siracha Mayo

CRAB DUMPLING
Laksa Sauce, Coriander Oil

BLACK PEPPER SHRIMP SKEWER
Dehydrated Pineapple, Jicama & Pea Shoots

VIETNAMESE SUMMER ROLL (VG) Avocado And Asparagus

SWEET POTATO & VEGETABLE SAMOSA (V) $Coriander\ Yoghurt$

AVOCADO SASHIMI (V) Crispy Rice Cake, Wasabi Mayo

VEGETABLE SPRING ROLL (V)

Sweet Chilli Sauce



PREMIUM CANAPÉS £5 EACH

RED CURRIED DUCK PUFF Red Curry Sauce, Curry Leaf

 $\begin{array}{c} \text{LOBSTER AND PORK BELLY SPRING ROLL} \\ \textit{Nuoc Cham Dipping Sauce} \end{array}$

CRYING TIGER BEEF SIRLOIN SATAY Cucumber, Nim Jam Jew Dipping Sauce

DUCK PANCAKE Spring Onion, Cucumber, Hoisin Sauce

SEARED THAI SPICED SCALLOP
Coconut & Cauliflower Puree, Green Curry Sauce

TUNA TARTARE
Avocado, Radish, Ginger, Soy

BLACK COD DUMPLING Gold Leaf

TEMPURA PRAWNS
Gochujang Dipping Sauce

LOBSTER SUMMER ROLL Carrot, Noodles, Fresh Herbs



STANDARD BOWL FOODS £6.50 EACH

MALAYSIAN BBQ CHICKEN
Charred Long Beans & Pickled Red Onion Salad, Jasmin Rice

THAI GREEN CHICKEN CURRY
Seasonal Vegetables, Aubergine, Crispy Okra, Jasmine Rice

BEEF PANANG CURRY
Pineapple, Kaffir Lime, Coconut, Jasmine Rice

BBQ PORK BELLY STEAM BUN
BBQ Sauce, Baby Gem, Pickles
CRISPY KOREAN CRISPY AVAILABLE UPON REQUEST

THAI PRAWN YELLOW CURRY Pineapple, Jasmine Rice

SALMON NOODLE LAKSA Fresh Herbs, Tofu

TEMPURA SOFT SHELL CRAB BUN Asian Slaw, Sriracha

PRAWN AND SQUID NASI GORENG Prawn Cracker, Sweet Soy

VEGETABLE PAD THAI NOODLES (VE)

Peanuts

MAPO TOFU (VE) Chilli Bean Sauce, Jasmine Rice

VIETNAMESE KABOCHA PUMPKIN CURRY (VE)

Toasted Pumpkin Seeds

LEEK & TRUFFLE FRIED QUAIL EGG (V)

We require you to order a minimum of one meat, one fish and one vegetarian option to cater for all your guests. Our dish names don't always mention every ingredient. Please let our team know if you have any allergies. For full allergen information, please ask for the manager.



PREMIUM BOWL FOODS £8.50 EACH

KOREAN SPICED LAMB CUTLET

Asian Pear, Mint

WAGYU BEEF SLIDER Spicy Thai Chilli Sauce

ROAST CANTONESE DUCK RICE

Bok Choy, Jasmine Rice

 $\begin{tabular}{ll} MISO BLACK COD \\ Pickled Daikon & Cucumber Salad, Black Sesame, Fragrant Herbs \\ \end{tabular}$

VIETNAMESE MONK FISH CHA-CA LA VONG Dill, Spring Onion, Peanut

INDONESIAN STYLE SEABASS PARCELS Sea Bass Grilled In Banana Leaf, Pickled Vegetables, Lime