



GROUP SHARING 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.

Our menus are designed for your entire party to dine on the same shared dishes for all courses. We cater to all dietary requirements and allergens separately - please let us know in advance.



CLASSIC GROUP SHARING MENU

£50 PER PERSON

BLACK SESAME RICE CRACKERS

Sesame

THAI GREEN MANGO SALAD

Charred Long Beans, Cherry Tomatoes, Cashew Nuts

Chilli, Nuts

MALAYSIAN CHICKEN CURRY PUFFS

Coriander Yoghurt Dipping Sauce, Crispy Curry Leaves

Chilli, Dairy, Egg, Gluten

BLACK PEPPER PRAWNS

Dehydrated Pineapple, Jicama & Pea Shoots

Crustacea, Fish, Gluten, Soya

INDONESIAN STYLE SEABASS

Whole Boneless Seabass, Steamed & Grilled in Banana Leaf

Chilli, Crustacea, Fish, Nuts

WOK FRIED TENDERSTEM BROCCOLI

Water Chestnuts, Shitake Mushrooms, Oyster sauce

Fish, Gluten, Molluscs, Soya

MAMAK BBQ CHICKEN

Half Boneless Chicken, Charred long beans, Pickled Red Onion

Chilli, Nuts

EGG FRIED TRUFFLE RICE

Leeks, Truffle Paste

Egg, Fish

STICKY MANGO (VG)

Black Sticky Rice, Mango Sorbet, Coconut Cream

Soya

CHOCOLATE MACARON

White Chocolate Cream, Vietnamese Coffee & Condensed Milk Ice Cream

Dairy, Eggs, Nuts

*Please note our group menus are served Asian family sharing style. Please let your group know in advance.
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.*



GOURMET GROUP SHARING MENU

£75 PER PERSON

INDONESIAN RICE CRACKERS
Chilli, Gluten, Nuts, Peanuts

PRAWN & GREEN MANGO SALAD
Crystallised Ginger Dressing
Fish, Molluscs, Nuts

DUCK & ELDERFLOWER SUMMER ROLL
Mint, Nuoc Cham Dipping Sauce
Chilli, Fish, Gelatine, Pork, Sulphates

VIETNAMESE STYLE SEARED SCALLOPS
Spring Onion Oil, Peanuts
Chilli, Fish, Molluscs, Nuts, Peanuts

SINGAPORE CHILLI LOBSTER
Crispy Bao Bun, Shallots & Coriander
Chilli, Crustaceans, Eggs, Fish, Gluten

INDONESIAN STYLE SEABASS
Grilled in Banana Leaf, Pickled Vegetable, Lime
Chilli, Crustacea, Fish, Nuts

28 DAYS AGED RIB EYE
Nam Jim Jaew Dressing
Chilli, Crustacea, Fish, Gluten, Molluscs, Soya

DUCK FRIED RICE
XO Sauce, Garlic & Ginger Crumb
Chilli, Crustacea, Eggs, Fish, Molluscs

STICKY MANGO (VG)
Black Sticky Rice, Mango Sorbet, Coconut Cream
Soya

PEANUT NOUGAT SATAY
Peanut Butter Mousse, Lime & Charcoal Ice Cream
Dairy, Eggs, Nuts, Peanuts

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SIGNATURE GROUP SHARING MENU

£85 PER PERSON

TRUFFLE & TERIYAKI EDAMAME
Fish, Gluten, Soya

CRISPY DUCK & LYCHEE SALAD
Chilli, Mint
Chilli, Gluten, Soya

LOBSTER & PORK BELLY WHITE ROSE DUMPLING
Pineapple & Cucumber Nuoc Cham
Chilli, Crustacea, Fish, Gluten, Pork, Sulphates

TUNA TARTARE SPRING ROLL
Avocado Mousse, Ginger & Soy Emulsion
Chilli, Fish, Gelatin, Gluten, Soya

MISO GLAZED BLACK COD
Pickled Daikon & Cucumber Salad, Black Sesame,
Fragrant Herbs
Chilli, Fish, Sesame, Sulphates

NASI GORENG
Prawns, Squid, Spring Onion Omelette
Crustacea, Fish, Gluten, Molluscs, Soya

BEEF FILLET
Asparagus, Shiitake Mushrooms, Soy Emulsion
Gluten, Soya

THAI SPICED ROAST CAULIFLOWER (VG)
Green Curry Emulsion
Chilli

STICKY MANGO (VG)
Black Sticky Rice, Mango Sorbet, Coconut Cream
Soya

SPICED GINGER SPONGE PUDDING
Miso Caramel & Thai Tea Ice Cream
Dairy, Eggs, Gluten

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VEGAN GROUP SHARING MENU

£50 PER PERSON

BLACK SESAME RICE CRACKERS
Sesame

THAI GREEN MANGO SALAD
Charred Long Beans, Cherry Tomatoes, Cashew Nuts
Chilli, Nuts

EDAMAME
Maldon Sea Salt

POPIAH VEGETABLE ROLL
Crispy Shallots, Hoisin & Soy Dressing
Chilli, Gluten, Soya

VEGETABLE PAD THAI
Stir Fried Rice Noodles, Tofu, Peanuts
Chilli, Gluten, Nuts, Peanuts, Soya

WOK TENDERSTEM BROCCOLI
Water Chestnuts, Shiitake Mushroom, Sweet Soy Sauce
Gluten, Soya

THAI SPICED ROAST CAULIFLOWER (VG)
Green Curry Emulsion
Chilli

PANDAN JASMINE RICE

STICKY MANGO
Black Sticky Mango, Mango Sorbet, Coconut Cream
Soya

FRESH TROPICAL FRUITS
Yoghurt & Lemongrass Sorbet

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