


appetizers

Manora prawn cracker 4
with lime leaf dip

Flamingo lotus root - *New* 5
with chilli, garlic and liquorice

Gu-Zao braised peanuts - *New* 5
with mixed spice

Jasmine salted chicken 8
with lantern pepper, peanut, and tea oil

 Sarawak black pepper roasted duck and pancake 39
Recommended to share between 2-4 guests

The roasted duck goes through a seventy-two-hour journey in the kitchen

After marinating in a blend of spices, the duck air-dries using ancient methods. It is then smoked in cherry wood containing natural sugars, producing a caramelized layer on the skin. This slow process provides a delicious duck with crispy, delicate skin and succulent meat

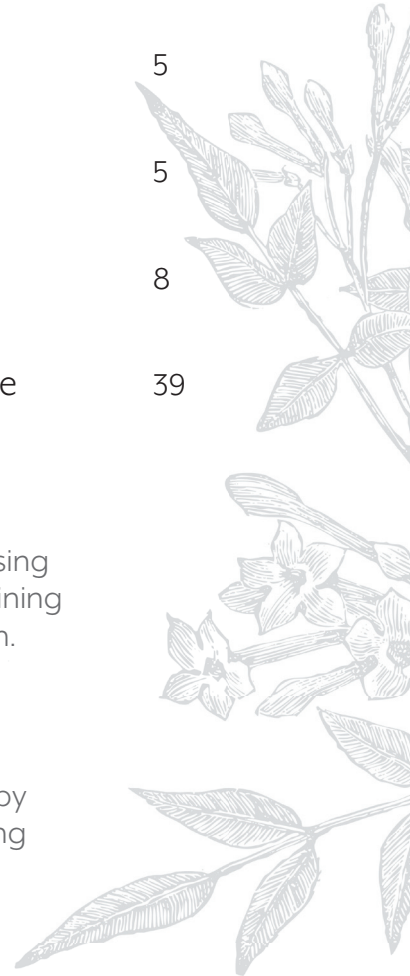
Following the lengthy process in the kitchen, the duck is accompanied on the plate by homemade pancakes, baby cucumber, fresh leek, and a hand-crafted condiment using hawthorn jelly

Extra pancakes 3 Extra condiments 3

 Signature Dish [v] Vegetarian

Prices include VAT at the current rate.

A discretionary service charge of 10% will be added to the bill





to begin

Ying Yang prawn 8
with kaffir lime dressing

Crispy basil chicken and jackfruit 8
with chilli mango dressing

Seared pork belly and crispy pork skin 10
in satay sauce

Vegan crab cake [v] 12
with spiced batter and mint curry dressing

 Crispy squid with jasmine butter and oatmeal 16

Oatmeal is a popular ingredient used for a hot energy drink in South East Asia as a start to the day and a delicious dish to begin your journey with us. Chef's very own creation of golden crispy squid in an oatmeal and jasmine tea butter



Please inform a member of the team if you have any special dietary requirements or food allergies.

Guests with severe allergies, please be aware that although all due care is taken to prevent cross-contamination, there is a risk that allergen ingredients may be present.

to begin

Spicy curry prawn

with edamame and cherry tomato

Wasabi soy pork

with crispy Thai basil

Kerabu octopus salad

with crispy salsify, chilli, pineapple and peanut

Black pepper butter crab

with chilli flake and spiced batter

Moonlight over the pond - *New* [v]

homemade tofu with kale and pumpkin

Turmeric chilli octopus

and yuzu tobiko

8

10

10

10

12

16



Signature Dish

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to follow

Red cumin vegan lamb, dry figs and pine nuts [v] 20
with chilli spices, premium soya and dried toasted cumin

Hoba leaf grilled “Panggang” chicken 20
with caramelised Gula Melaka soy crumble, shallot
and coconut relish

Spicy rendang chicken 22
with smoked onion and pink peppercorn

Thai BBQ smoked “duck” [v] 23
with sunflower seeds and a sweet potato sauce

 Hampshire pork belly with orange and white chocolate 25
Hampshire free range pigs are noted for being well-muscled
with a satisfying texture and flavour. The exquisite marbling
and exceptional balance of fats is perfect for slow cooking.
This high-quality dish is seasoned with a blend of Asian herbs,
caramelised with a homemade white chocolate and orange glaze

Nostalgia prawn - *New* 24
with passion fruit mango jelly, apple plum sauce and maltose glaze

Black Pepper Sautéed Diced Beef Tenderloin 30
with Malbec - *New*
Wok-seared beef tenderloin cubes, red onion garlic crisps,
gingo nuts with Sarawak, Black Pepper Sauce and Malbec Wine

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to follow

- Crispy honey soya chicken 20
with caramelised sesame cashew nut
- Soy-Thai basil mushroom and aubergine [v] 20
with smoked chestnut and golden garlic
- 🌿 Stone-grilled Percik chicken 22
Ayam Percik, our modern interpretation on the Malaysian grilled chicken dish. Marinated with turmeric, cumin and coriander along with coconut milk, lemongrass, and tamarind. Roasted on banana leaf, and served with a crispy milk biscuit
- 🌿 Hampshire rib eye beef 32
with king oyster mushroom, black garlic and Sha Cha green peppercorn sauce. A Hampshire breed known for its marbling and tenderness and black garlic from the Isle of Wight
Sha Cha sauce is the chef's enhanced interpretation of a traditional Malaysian and Indonesian satay sauce, a modern preparation that has been many years in development
- Honey lemon Chilean sea bass - New 38
with garlic, lemongrass and honey, using traditional Asian marination methods
- 🌿 Wild Kulak prawn in supreme stock and squid ink noodle 38
Slightly sweet, firm, and with a hint of umami flavour, these massive prawns are char-grilled and braised with royal supreme stock, crab meat, Ikura roe, sea vegetables and squid ink noodles

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to add on

Steamed jasmine fragrance rice [v]	4
Egg fried jasmine rice with green onion [v]	6
Simplified kapi fried rice - <i>New</i>	7
Baby broccoli or asparagus with choice of:	
- garlic sauce [v]	6
- spicy X.O. sauce	6
Stir fried fine bean with olive leaves - <i>New</i>	7
Vegetable wok fried egg noodles - <i>New</i>	10
Vegetarian Singapore rice vermicelli [v]	10
Singapore rice vermicelli with prawn	12



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