



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 & Tamarind Dipping Sauce

CRISPY DUCK LYCHEE SALAD
Chilli, Mint

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

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 CANAPÉS

£5 EACH

SALMON SASHIMI

Crispy Rice, Siracha Mayo

CRAB DUMPLING

Laksa Sauce, Coriander Oil

RED CURRIED DUCK PUFF

Red Curry Sauce, Curry Leaf

LOBSTER AND PORK BELLY SPRING ROLL

Nuoc Cham Dipping Sauce

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

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STANDARD BOWL FOODS

£6.50 EACH

MALAYSIAN BBQ CHICKEN

Charred Long Beans & Pickled Red Onion Salad, Jasmine Rice

THAI ROAST CAULIFLOWER

Cauliflower Vanilla Puree, Green Curry Sauce, Coriander, Chilli, Jasmine Rice

BEEF PANANG CURRY

Pineapple, Kaffir Lime, Coconut, Jasmine Rice

BBQ PORK BELLY STEAM BUN

BBQ Sauce, Baby Gem, Pickles

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

LEEK & TRUFFLE FRIED QUAIL EGG (V)

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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

MISO BLACK COD

Pickled Daikon & Cucumber Salad, Black Sesame, Fragrant Herbs

VIETNAMESE MONK FISH CHA-CA LA VONG

Dill, Spring Onion, Peanut

INDONESIAN STYLE SEABASS PARCELS

Sea Bass Grilled In Banana Leaf, Pickled Vegetables, Lime

VIETNAMESE KABOCHA PUMPKIN CURRY (VE)

Toasted Pumpkin Seeds

CRISPY KOREAN CHICKEN STEAM BUN

Korean BBQ Sauce, Baby Gem, Pickles

THAI PRAWN YELLOW CURRY

Pineapple, Jasmine Rice

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