



STICKY MANGO  
TOWER BRIDGE

## SMALL PLATES

- STEAMED EDAMAME (V)  
Maldon Sea Salt 4.5  
Truffle & Teriyaki Dressing 5.5
- MIXED PRAWN & SESAME CRACKERS 4.50  
Sweet Chilli Sauce
- CHICKEN & COCONUT SOUP 8.50  
Lemongrass, Galangal, Kaffir Lime
- THAI GREEN MANGO SALAD (V) 9.50  
Charred Long Beans, Cherry Tomatoes,  
Cashew Nuts
- SPICY TUNA TARTARE SPRING ROLL 13.50  
Avocado, Radish, Ginger & Soy Emulsion
- CHICKEN & SHRIMP NAM ROLLS 9.50  
Gem Lettuce, Fragrant Herbs,  
Nuoc Cham Dipping Sauce
- POPIAH VEGETABLE ROLL (V) 8.50  
Crispy Shallots, Hoisin & Soy Dressing
- CRAB & POMELO SALAD 14  
Candied Ginger Dressing, Vermicelli Noodles
- MALAYSIAN CHICKEN CURRY PUFFS 9.50  
Coriander Yoghurt Dipping Sauce,  
Crispy Curry Leaves
- BLACK PEPPER PRAWNS 12  
Dehydrated Pineapple, Jicama & Pea Shoots
- SPICY THAI PORK RIBS 9.50  
Green Papaya Salad, Cashew Nuts
- CHICKEN SATAY 11  
Crispy Chicken Skin, Cucumber,  
Peanut & Tamarind Dipping Sauce
- THAI SPICED SEARED SCALLOP 8.50  
Coconut Cauliflower & Vanilla Puree,  
Green Curry Emulsion

## FISH

- INDONESIAN STYLE SEA BASS 24  
Whole Boneless Sea Bass Grilled in Banana Leaf,  
Pickled Vegetables, Lime
- SINGAPORE CHILLI LOBSTER  
Shallots, Chilli, & Coriander,  
Crispy Bao Bun  
Half 25 / Whole 48
- MONKFISH CHA CA LA VONG 24  
Vermicelli Noodles, Nuoc Cham, Peanuts
- MISO GLAZED BLACK COD 36  
Pickled Daikon & Cucumber Salad,  
Black Sesame, Fragrant Herbs
- LOBSTER PAD THAI 25  
Peanuts, Spring Onion, Lime, Egg

## MEAT

- MASSAMAN LAMB SHANK 26  
Turmeric Potatoes, Baby Onion,  
Crispy Shallots, Peanuts
- MAMAK BBQ CHICKEN 22  
Half Boneless Chicken, Charred Long Beans &  
Pickled Red Onion Salad
- GOCHUJANG PORK BELLY 18.95  
Bao Bun, Spicy Mayo, Pickled Salad
- CHAR-GRILLED 28 DAYS AGED RIB EYE 36  
Nam Jim Jaew Sauce
- DUCK FRIED RICE 18  
Xo Sauce, Fried Duck Egg,  
Garlic & Ginger Crumb



STICKY MANGO  
TOWER BRIDGE

## VEGETABLES, RICE & NOODLES

TRUFFLE EGG FRIED RICE 12  
Leeks, Truffle Paste

STEAMED BOK CHOY 7.50  
Yuzu Miso Butter

WOK FRIED TENDERSTEM BROCCOLI 7.50  
Water Chestnuts, Shitake Mushrooms,  
Oyster Sauce

CRISPY BABY POTATOES 6  
Peanut Sauce, Asian Mayonnaise,  
Spring Onions

VEGETABLE PAD THAI (V) 14  
Peanuts, Spring Onion, Lime

THAI SPICED CAULIFLOWER (V) 14  
Cauliflower Vanilla Puree, Green Curry Sauce,  
Coriander, Chilli

PANDAN JASMINE RICE (V) 5

## TASTING MENU 9 FLAVOURS £50PP

THAI GREEN MANGO SALAD (V)  
Charred Long Beans, Cherry Tomatoes,  
Cashew Nuts

MALAYSIAN CHICKEN CURRY PUFFS  
Coriander Yoghurt Dipping Sauce,  
Crispy Curry Leaves

BLACK PEPPER PRAWNS  
Dehydrated Pineapple, Jicama & Pea Shoots

INDONESIAN STYLE SEABASS  
Whole Boneless Seabass Steamed,  
Grilled in Banana Leaf, Pickled Vegetables, Lime

TENDERSTEM BROCCOLI  
Water Chestnuts, Shitake Mushrooms,  
Oyster Sauce

MAMAK BBQ CHICKEN  
Half Boneless Chicken, Charred Long Beans &  
Pickled Red Onion Salad

TRUFFLE EGG FRIED RICE  
Leeks, Truffle Paste

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

CHOCOLATE MACARON  
White Chocolate Cream, Vietnamese Coffee &  
Condensed Milk Ice Cream

## VEGETARIAN AND VEGAN TASTING MENU AVAILABLE



## LUNCH SET MENU

2 COURSES 24.95

3 COURSES 29.95

Mon-Fri 12:00 to 14:30

Mon-Fri 17:00 to 18:30

Ask your server for separate menu



*Food Allergies and Intolerances, Please speak to our staff about the ingredients in your meal  
Please note a 13.5% discretionary service charge will be added to your total bill*



## DESSERT

### STICKY MANGO 8

Black Sticky Rice, Mango Sorbet, Coconut Cream

### CHOCOLATE MACARON 8

White Chocolate Cream, Vietnamese Coffee & Condensed Milk Ice Cream

### ROASTED BLACK SESAME SOUP 7.50

Lychee, Ginger, Coconut, Mint

### SPICED GINGER SPONGE PUDDING 8

Miso Caramel & Thai Tea Ice Cream

### FRESH TROPICAL FRUITS 9

Yoghurt & Lemongrass Sorbet

### HOMEMADE ICE CREAM & SORBET 6

Vietnamese Coffee & Condensed Milk Ice Cream

Madagascan Vanilla Ice Cream

Strawberry & Thai Basil Sorbet

Mango Sorbet

Yogurt & Lemongrass Sorbet