



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

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

JASMINE RICE

STICKY MANGO (VG)

Black Sticky Rice, Mango Sorbet, Coconut Cream
Soya

*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

PRAWNS & SESAME CRACKERS
Chilli, Sesame, Shellfish

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

BEEF RENDANG STEAMED BUN
Apple, Jicama & Green Chilli
Chilli, Gluten

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

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

THAI SPICED CAULIFLOWER
Coconut & Cauliflower Puree, Green Curry Emulsion
Chilli

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

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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 SPRING ROLLS

Pineapple & Cucumber Nuoc Cham

Chilli, Crustacea, Fish, Gluten, Pork, Sulphates

TUNA TARTARE

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

AVOCADO GADO GADO

Peanut & Tamarind Sauce, Fried Tempeh

Chilli, Gluten, Soya, Nuts, Peanuts

MAPO TOFU

Peanuts, Spring Onion

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

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