

# MAINLY PLANT-BASED

This menu features mainly plant-based dishes. A small number of dishes which are shaded contain fish sauce or shrimp paste. Dishes marked with (V) are vegetarian, and (VE) are vegan. For any questions, please ask your server!

## Brunch & Lunch

Available Until 3pm

**Crispy Avocado Stack** (V) 10.9 )  
Smashed avo, edamame, Korean tofu, kimchi, poached egg & sweetcorn fritters  
(V) Available

**Thai Style Omelette** (V) 10.5  
With mushroom and cherry tomatoes in a sweet soy sauce on a bed of steamed rice

**Kimchi Avocado Rice** (V) 12.8 ))  
Chilli, spring onions, toasted sesame seeds, Korean pressed tofu, poached egg  
(V) Available

## Small Plates

Joyful tastes & sharing plates

**Sweet Corn Fritters** (V) 7.9  
Sweet & sour glaze, peanuts & cucumber

**Hoisin Spring Rolls** (V) 8.9  
Drizzled with hoisin & peanut sauce

**Korean Kimchi and Cucumber** (V) 7.9 )  
Home-made kimchi, cucumber

**Glazed Sticky Tofu** (V) 8.9  
Succulent wok fried tofu with sweet soy and chilli glaze

**Roasted Hispi Cabbage** (V) 7.9  
Miso butter

## Large Plates

Inspired by the amazing cuisines of the east

### Curries

Asia's rich & spicy heritage

**Japanese Katsu** (V) 12.8 )  
Panko sweet potato, sweet & spicy curry sauce, pink ginger & Bull-Dog sauce

**Singapore Vegetable Curry** (V) 12.3  
Creamy & mild, coconut, bamboo, broccoli, crunchy carrot, tofu, galangal, turmeric

**Traditional Green Curry** 14.5 )))  
Spicy coconut, bamboo shoots, ginger, green chillies, sweet basil.

### Wok Fresh

Packed with goodness & fresh flavours

**Black Pepper Stir Fry** (V) 12 ))  
Tofu tossed with red chillies, mushrooms, ginger, pak choi, peppery & savoury

**Pad Krapow Khai** (V) 14.3 )))  
Oyster sauce, mushroom, Thai basil, fine bean, chillies, fried egg  
(V) Available

**Thai Grilled Tofu** (V) 15.2  
Zesty tamarind sauce, charred broccoli tenderstems, crispy shallots

### Signature

Enjoyed & loved by us

**Jackfruit Rendang** (V) 15 ))  
Slow-cooked jackfruit in a blend of coconut, chilli, shallots, galangal, and lemongrass. Served with roti, soy-seasoned egg & homemade sambal

### Noodle Soup

Soul warmed, spirits lifted

**Katsu Udon Soup** (V) 16.4 )  
Panko sweet potato, katsu curry soup & udon noodles. Served with a soy-seasoned egg  
(V) Available

## Noodles & Rice

Hearty, traditional & savory eats

**King Pad Thai** (V) 15.9  
Rice noodles, bean sprouts, peanuts, cabbage, egg, tofu, fresh lime, thin omelette  
(V) Available

**Red Curry Noodles** 15.9 ))  
Ginger, garlic, fresh lime, crispy noodles & shallots

**Yaki Udon** (V) 16.3  
Chunky noodles with tofu, fresh vegetables & a soy & mirin sauce  
(V) Available

## Buddha Bowl

Balanced fresh clean eating

Wholegrain rice, seeds and nuts, served with fresh mango, pomegranate seeds, Korean yellow radish, tomatoes, cucumber, peashoots & pickled carrots

**Pressed Tofu** (V) 14.3  
Marinated in dark soy & gochujang, yellow radish, tomatoes, cucumber, peashoots & pickled carrot

## Sharing Set Menu 33pp

Perfect for sharing

One of the best ways to enjoy our dishes is with our Sharing Set Menus here you can eat like a local.

These all include as much rice or noodles as you wish!

Only served as a set of two

### Asian Vegan (V)

Edamame  
Sweetcorn Fritters  
Sticky Tofu  
Kimchi Cucumber Side  
Singapore Curry  
Pad Krapow  
Roasted Hispi Side

## Workers' Lunch

Available Mon – Fri until 3pm (Not available on bank holidays)

**Black Pepper Stir Fry** 11 ))  
Red chillies, mushrooms, ginger, pak choi. Peppery & savoury. Served with jasmine rice

**Japanese Katsu** (V) 11 )  
Panko sweet potato, sweet & spicy curry sauce, pink ginger & Bull-Dog sauce

## Sides

Tasty accompaniments to any meal

### Rice & Noodles

**Jasmine Rice** (V) 4.5

**Egg Fried Rice** (V) 5.2

**Wholegrain rice, seeds & nuts** (V) 5.2

**Noodles** (V) 5.2\*  
Wok-fried Chinese style or Chunky Udon

### Fries, Roti & Bao

**Seasoned Fries** (V) 4.8 )

**Chilli Cheese Curry Fries** (V) 6.5 )  
Curry sauce, chilli flakes & cheese

**Flaky Turmeric Roti** (V) 5.2  
Two layered Malay style flatbreads

**Steamed Bao** (V) 3.9

### Greens & Leaves

**Grilled Pak Choi** 5.2  
With garlic & soy

**Kimchi Cucumber Side** (V) 5.2 )

**Tenderstem Broccoli Side** (V) 5.2  
Mayo, sesame-infused glaze

**Roasted Hispi Side** (V) 5.2  
Miso butter

### While you wait

**Chilli Garlic Edamame** (V) 6  
Sesame Sambal

## Desserts

Treat yourself or share with two spoons

**Chocolate Fondant** (V) 7.7  
Chocolate sauce, crushed nuts, vanilla ice cream

**Hong Kong Waffle** (V) 7.7  
Sliced banana, chocolate sauce, vanilla ice-cream, crushed nuts

**Cheesecake** (V) 8.2  
Lemon and ginger

**Sorbet or Ice Cream**  
Real Mango Smooth Sorbet (V) 6  
Ice Cream (V) 5  
(Ask your server for flavours)

) Spice level (V) Vegetarian (VE) Vegan Shaded dishes contain fish or shrimp paste

An optional service charge of 10% for tables of four or more in Manchester and 12.5% in London will be added to your bill. We cannot guarantee absence of allergens.