

BRUNCH & LUNCH

10:30AM - 3PM EVERYDAY

BACKPACKERS BREAKFAST 12

Fried egg, crispy bacon, pork belly, mushrooms, tomatoes, edamame, sweetcorn fritters, smashed avo, sambal & BBQ sauce

BACON & EGG ROTI 9)

Flaky roti, bacon, sautéed tomatoes, mushrooms, poached egg, smashed avo, edamame v or 🙉 Available

RENDANG ROTI 10)

Flaky roti, tender beef rendang, cucumber, soy egg, homemade sambal

BALI BRUNCH BOWL 11

Smashed avo, poached egg, fresh mango, pomegranate, yellow radish, tomatoes, mushrooms, sweet potato 👽 or 📧 Available

CRISPY AVOCADO STACK 10)

Smashed avo, edamame, bacon, kimchi, poached egg & sweetcorn fritters 👽 or 🐠 Available

BANG BANG STEAK & EGGS 14

Rump steak, poached egg, on a Hong Kong waffle, sweet chilli hollandaise, smashed avo & pea shoots

THAI STYLE OMELETTE 10

With marinated pork belly in a sweet soy sauce on a bed of steamed rice.

KIMCHI RICE 10))

Kimchi, aromatic rice, chilli, spring onions, toasted sesame seeds and crispy bacon bits M Available

HONEY CHICKEN & BACON BUBBLE WAFFLE 12

Karaage chicken, bacon & fried egg coated with sweet honey drizzle

ASK FOR OUR

LUNCH MENU

TASTY PRICES & TASTY FLAVOURS MON-FRI UNTIL 5PM £10

BOTTOMLESS

£40 PER PERSON

Last sitting 3pm

90 minutes of free-flowing bubbles, lager, rum beach buckets & our most popular cocktails + Any Brunch Plate or vegetarian, chicken or pork Large Plate

SALADS

VIBRANT, CRISP, NUTRIENT-PACKED

VIETNAMESE CHICKEN 12))

Succulent chicken with crushed peanuts, chillies, ginger & shallots, with a fresh herb salad drizzled with nuoc cham dressing

JAPANESE SALAD 13.5

Chicken, pork belly or tofu with fresh leaf, radish, cucumber, pickled ginger, lamb's lettuce & shredded carrot in a sesame soy @ Available

BUDDHA BOWLS

BALANCED FRESH CLEAN EATING

Goma black rice tossed with mixed seeds, served with fresh mango, pomegranate seeds, Korean yellow radish, tomatoes, cucumber, peashoots & pickled carrots

PRESSED TOFU @ 13

Marinated in dark soy, gochujang & palm sugar

CHICKEN BREAST 13.8

Served with a warming peanut sauce

BANG BANG PRAWNS 16.8

With a mayo, sweet chilli & sriracha sauce

SMALL PLATES

JOYFUL TASTES & SHARING PLATES

CORN FRITTERS @ 8

Savoury sweetcorn fritters, sweet & sour glaze, peanuts & cucumber

SATAY CHICKEN 8.5)

Malaysian grilled chicken skewers, diced cucumber, peanut sauce & kecap manis

PORK GYOZA 8

Steamed, crispy Japanese dumplings, sesame oil & fresh herbs

SZECHUAN CRISPY SQUID 9.5)

Lightly fried squid tossed with seven spices, yuzu mayonnaise & chilli sauce

KOREAN POPCORN CHICKEN 9.5

Japanese chicken bites & sweet honey drizzle

SZECHUAN SOY PORK BELLY 8.5))

Thinly sliced with cucumber, soy, garlic, chilli oil & spring onion. Served cold

PRAWN DIM SUM 9

Three parcels delicately wrapped in translucent pastry Served Vietnamese-style

BANG BANG PRAWNS 9.5)

Lightly fried fresh prawns, dressed with a mayo, sweet chilli & sriracha sauce with a dressed salad

KOREAN KIMCHI & CUCUMBER SALAD @ 7.5)

Crisp cucumber tossed with home-made kimchi

SAUTEED GOMA TENDERSTEMS ® 8.5

Broccoli lightly sautéed in toasted cashews & sesame-infused glaze

HOISIN SPRING ROLLS @ 8.5

Crispy vegetable spring rolls drizzled with hoisin & peanut sauce

BEEF TATAKI 10

Seared rare fillet steak strips, dressed with yuzu ponzu, avo mayo & pink peppercorns

DUCK PANCAKES 10

Shredded duck, hoisin sauce, fresh cucumber & spring onions

BALI PORK BELLY 9.5

Slow-cooked pork belly infused with star anise, cinnamon, ginger & sticky oyster sauce

GLAZED STICKY WINGS 9.5

Succulent wok-fried chicken wings, sweet soy & chilli glaze Ø Available

SHARING PLATTER 21

Chicken satay, sticky wings, corn fritters, Bali pork belly & Kimchi & Cucumber Salad

LARGE PLATES

INSPIRED BY THE AMAZING CUISINES OF THE EAST

CURRIES ASIA'S RICH & SPICY HERITAGE

JAPANESE KATSU 11)

Panko chicken breast, sweet & spicy curry sauce, pink ginger & Bull-Dog sauce Marilable

Output

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TRADITIONAL GREEN CURRY 13))) Spicy coconut curry with grilled chicken thigh

or prawn, bamboo shoots, ginger, green chillies, sweet basil. Vibrant Thai flavours

THAI RED CURRY STEAK 16.8)) Spicy coconut curry, rump steak,

lychees, tomatoes, bamboo shoots, red chillies, Thai basil, lime leaves

NOODLES & RICE

HEARTY, TRADITIONAL & SAVORY EATS

NASI GORENG ROYALE 14.5)

Wok-fried rice with chicken, cherry tomato, fine beans, lime leaf, crispy shallots. Served with a fried egg

WOK FRESH

PACKED WITH GOODNESS & FRESH FLAVOURS

BLACK PEPPER STIR FRY 11))

Chicken or Pork Belly tossed with red chillies, mushrooms, ginger, pak choi, peppery & savoury

TAMARIND CHICKEN 12

Zesty tamarind sauce, tender grilled chicken breast, crispy shallot & charred tenderstems Marilable

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Description

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PAD KRAPOW KHAI 13.8)))

Oyster sauce-infused chicken or prawn, Thai basil, fine bean, chillies, fried egg 👽 or 🐠 Available

SIGNATURES

ENJOYED & LOVED BY US

THAI FRIED WHOLE SEA BREAM 20))

Thai fried whole Sea Bream, fresh mango, Thai basil, spring onion, shallots, red chilli & oyster sauce.

YAMATO FILLET STEAK 19

Seared medium rare, fresh garlic, black pepper, butter, sake, delectable Japanese fillet experience. Served with fried onion

BEEF RENDANG 17))

Slow-cooked featherblade beef in a blend of coconut, chilli, shallots, galangal, lemongrass. Served with roti, soy-seasoned egg & homemade sambal v or @ Available

NOODLE SOUPS

SOUL WARMED, SPIRITS LIFTED

FUKUOKA TONKOTSU RAMEN 15

Rich with noodles, sliced pork belly, charred pak choi, braised bamboo shoots, nori, soy-seasoned egg, sesame seeds, fulfilling bowl of Japanese comfort

"LION CITY" LAKSA 15.8)))

Yellow noodles in fiery coconut broth, chicken, prawns, mint, cucumber, red onion, tofu, fresh lime, explosion of flavours & textures

KATSU UDON SOUP 15.8

Chicken breast in a panko breadcrumb, in a delicious katsu curry soup & udon noodles Served with a soy-seasoned egg 👽 or 🐠 Available

THAI CURRY NOODLES 14.8))

Authentic comforting Thai noodles, hot red curry, grilled chicken breast, ginger, garlic, fresh lime, crispy noodles & shallots

YAKI UDON 14.5

Chunky noodles with roasted pork belly, fresh vegetables & a soy & mirin sauce Marilable

Marilab

SIDES

TASTY ACCOMPANIMENTS TO ANY MEAL

CHILLI GARLIC EDAMAME @ 5.9 With a sesame and sambal dressing

THAI PRAWN CRACKERS 4.3 With a sweet chilli sauce

SEASONED FRIES ® 4.3)

KING PAD THAI 15.5

CHILLI CHEESE CURRY FRIES **(9)** 6.8) Curry sauce, chilli flakes & cheese

Rice noodles, bean sprouts, chicken, peanuts,

cabbage, egg, tofu, fresh lime, thin omelette.

Choice of chicken, prawn or tofu V

GRILLED GREENS ® 6 With garlic & soy

EGG FRIED RICE 4.8

JASMINE RICE @ 4

FLAKY ROTI @ 4.5

Two layered Indian style flatbreads

NOODLES @ 5

Wok-fried Chinese style or Chunky Udon

DESSERTS

CHOCOLATE FONDANT ® 7.5

Warm chocolate cake with a liquid centre, topped with nuts & vanilla ice cream

HONG KONG WAFFLE **9**

Hong Kong Bubble waffles, sliced banana, vanilla ice cream, dark chocolate sauce & crushed nuts

CHURROS **©** 7.5

Six deliciously crunchy doughnuts Popular in the Philippines

SORBET OR ICE CREAM

Real Mango Smooth Sorbet 🕫 6 Ice Cream (Ask your server for flavours)

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HALAL MENU JA

An optional 12.5% service charge will be added to your bill. We cannot guarantee absence of allergens. Unless indicated, we use chicken thigh in all our main dishes. The properties of the pr