

BRUNCH

10:30AM – 3PM EVERYDAY

BACKPACKERS BREAKFAST 12

Crispy bacon, sambal, pork sausage, mushrooms, tomatoes, edamame, sweetcorn fritters, fried egg & BBQ sauce


EMPERORS BREAKFAST 14.5

For the hungry backpacker - doubling up on eggs, sausages and bacon

BANG BANG STEAK & EGGS 12

Tender steak strips, poached egg, on a Hong Kong waffle, sweet chilli hollandaise, smashed avocado & pea shoots

CRISPY AVOCADO STACK 10

Smashed avocado, edamame, pea shoots, kimchi, poached egg, sweetcorn fritters & BBQ sauce  Available



HONG KONG WAFFLE 9

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

RENDANG ROTI WRAP 10

Flaky rolled roti, tender beef rendang, cucumber sambal, fried egg, pickled coriander & house fries

BACON & EGG ROTI WRAP 9

Rolled toasted roti, bacon, sautéed tomatoes, mushrooms, fried egg, house fries  or  Available

KIMCHI RICE 11

Kimchi, aromatic rice, chilli, spring onions, toasted sesame seeds
Add crispy bacon or fried egg +2

EXTRAS 2 EACH

Bacon, Sausage, Mushrooms, Cheese, Tomatoes or Egg

BOTTOMLESS

£38 PER PERSON

90 MINUTES OF FREE-FLOWING
BUBBLES, LAGER, RUM BEACH BUCKETS
& OUR MOST POPULAR COCKTAILS

+

ANY BRUNCH PLATE OR VEGETARIAN,
CHICKEN OR PORK LARGE PLATE

Last sitting 3pm

SMALL PLATES

JOYFUL TASTES & SHARING PLATES

SZECHUAN CRISPY SQUID 9

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

PRAWN DIM SUM 9

Three parcels delicately wrapped in translucent pastry
Served Vietnamese-style

BANG BANG PRAWNS 9

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

GOLDEN HONEY KARAAGE 9

Japanese chicken bites & sweet honey drizzle

GLAZED STICKY WINGS 9

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

SATAY CHICKEN 8

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

PORK GYOZA 8

Steamed, crispy Japanese dumplings, sesame oil & fresh herbs

KOREAN KIMCHI & CUCUMBER SALAD 7

Crisp cucumber tossed with home-made kimchi

SAUTEED GOMA TENDERSTEMS 8

Broccoli lightly sautéed in toasted cashews & sesame-infused glaze

HOISIN SPRING ROLLS 8

Chinese crisp vegetable spring rolls drizzled with hoisin & peanut sauce

ROASTED CORN FRITTERS 8

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

BEEF TATAKI 10

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

DUCK WRAP 10

Shredded duck, hoisin sauce, fresh cucumber & spring onions

BALI PORK BELLY 9

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

SHARING PLATTER 20

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,
CURRIED TO PERFECTION

JAPANESE KATSU 11

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

TRADITIONAL GREEN CURRY CHICKEN 12

Spicy coconut curry with grilled chicken thighs, bamboo shoots, ginger, green chillies, sweet basil. Vibrant Thai flavours


THAI RED CURRY STEAK 16

Spicy coconut curry, rump steak, lychees, tomatoes, bamboo shoots, red chillies, Thai basil, lime leaves


WOK FRESH

THE ORIGINAL FAST FOOD, PACKED WITH
GOODNESS & BOLD FRESH FLAVOURS



BLACK PEPPER STIR FRY 11

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

TAMARIND CHICKEN 12

Zesty tamarind sauce with tender slices of grilled chicken breast, crispy shallot & charred tenderstems  Available

PAD KRAPOW KHAI 13

Oyster sauce-infused chicken, Thai basil, bird's eye chillies, fried egg  or  Available

SIGNATURES

ENJOYED & LOVED BY US
OVER THE YEARS



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 16

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

BEEF RENDANG 13

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


SALADS

VIBRANT, CRISP, NUTRIENT-PACKED

VIETNAMESE GINGER CHICKEN 12

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

JAPANESE SALAD 13

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

TRADITIONAL 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

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

KATSU UDON SOUP 15

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


NOODLES & RICE

HEARTY, TRADITIONAL & SAVORY EATS

NASI GORENG ROYALE 14.5

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


KING PAD THAI 15

Rice noodles, bean sprouts, chicken, peanuts, Chinese leaf, egg, tofu, fresh lime, thin omelette.  or  Available

THAI CURRY NOODLES 14

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

YAKI UDON 14

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

BUDDHA BOWL

BALANCED FRESH CLEAN EATING

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

PRESSED TOFU 12

With a mayo, sweet chilli & sriracha sauce

CHICKEN BREAST 13

Served with a warming peanut sauce

BANG BANG PRAWNS 16

With cinnamon, ginger, star anise & oyster sauce

SIDES

TASTY ACCOMPANIMENTS TO ANY MEAL

CHILLI GARLIC EDAMAME 5.6

With a sesame and sambal dressing

THAI PRAWN CRACKERS 4

With a sweet chilli sauce

SEASONED FRIES 4

CHILLI CHEESE CURRY FRIES 6.5

Topped with curry sauce, chilli flakes, cheese & crispy shallots

JASMINE RICE 4

EGG FRIED RICE 4.5

GRILLED GREENS 6

With garlic & soy

FLAKY ROTI 4

Two layered Indian style flatbreads

NOODLES 5

Wok-fried Chinese style or Chunky Udon

DESSERTS

CHOCOLATE FONDANT 7

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

Six deliciously crunchy doughnuts
Popular in the Philippines

SORBET OR ICE CREAM

Real Mango Smooth Sorbet  6
Chocolate Chip & Vanilla Ice Cream  5

 Spice level  Vegetarian  Vegan

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.

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 @tampopouk

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ALLERGIES LIST



HALAL MENU 



VEG/VEGAN MENU

OUR COCKTAILS

10 EACH COCKTAILS MARKED ★ ARE AVAILABLE ALCOHOL FREE FOR 7 EACH

KOPI MARTINI ★

Shaken with Tia Maria, orange liqueur & white chocolate

SHANGHAI FLOWER ★

Sparkling lemon, rose & cherry
Topped with prosecco & vodka

RASPBERRY FLING ★

Smashed fresh raspberries, hibiscus, Thai basil & lemon juice, topped with gin & sweet soda

ST CLEMENTS

Tropical fresh orange, sweet pineapple & sour lemon juice, topped with white rum & orange liqueur

TOKYO ICED TEA

Wild coconut rum, gin, vodka & tequila
Topped with sweet soda, kiwi juice & cherry

SINGAPORE SLING

The iconic Raffles Hotel original
Cherry brandy, orange liqueur, gin, benedictine, Grenadine & fresh pineapple juice

KOREAN APPLE SOUR

Pure Korean apple Soju & vodka, sweet apple juice & sour lemons. Served with fresh apple slices

STORM CLOUD

Spicy sparkling ginger with lime, dark rum & orange liqueur

LYCHEE BLOSSOM ★

Prosecco, gin, fresh lemon & lychee juice.
Topped with elderflower & fresh lychees

THAI COCONUT PUNCH ★

Mango & pineapple with wild coconut rum.
Topped with creamed coconut & orange liqueur

BANGKOK MARGARITA

Silver Tequila, orange liqueur, pineapple & fresh lemon juice, shaken with a red hot chilli pepper, served with a salted rim

HOKKAIDO NEGRONI

Etsu Japanese gin, classic Campari & Cocchi Americano vermouth with fresh orange wedge. Served on the rocks

SILK ROAD COSMO

Vodka, triple sec, hibiscus flower, lemon juice, apple juice
Or try with gin rather than vodka

MY THAI ★

A Thai twist on the Tiki classic. Mekhong and sweet lychee's hit with a pineapple punch.

MANGO MARTINI

Mango and lemon powers this fruity take on an elegant classic. Served with prosecco for good measure!

HAPPY HOUR

BEFORE 7PM & AFTER 9PM

TWO COCKTAILS FOR 14
TWO 0% COCKTAILS FOR 10

*Must be the same cocktail

DISTILLED SPIRITS

SINGLE 25ML 7 / DOUBLE 50ML 10 / FREE MIXERS INCLUDED

SOJU & VODKA

OVER ICE WITH FRESH SOUR APPLE

HAKU - JAPAN - 40%

Soft, rounded & subtly sweet

UKIYO RICE VODKA - JAPAN - 40%

Fragrant & elegant, this vodka is best enjoyed neat, or with a light tonic
Distilled from traditional Awamori spirit

LAVA ROCK - PHILIPPINES - 45%

Full Circle distillers; filtered seven times over copper plates, then three times over real lava rocks, making it extremely smooth & crisp

SOJU - KOREA - 17% / 12%

50ml 6 / Bottle 15

Perfect before, during and after a meal
Classic / Apple Flavour

GIN & TONIC

OVER ICE WITH THAI BASIL & FRESH LYCHEE

TARSIER ORIENTAL PINK - UK - 40%

Raspberries, dragon fruit & lychee

ROKU - JAPAN - 43%

Traditional craft gin with juniper

135 EAST - JAPAN - 42%

An artisnal gin with a botanical blend stretching from East to West - including cedar wood, shiso leaf & chrysanthemum

UKIYO BLOSSOM - JAPAN - 40%

Double distilled with shochu and again with traditional juniper shakura flower, juniper & mandarin

ESTU - JAPAN - 43%

All the way from Japan's Hokkaido island
Grapefruit, orange blossom, rose, juniper
Sweet and light, developing a subtle earthy background spice

RUM

OVER ICE WITH
GRILLED PINEAPPLE

ALUNA COCONUT - UK - 37.5%

Award-winning - Blended with toasted coconut for a natural sweetness

TANDUAY ESPECIAL SPICED - PHILIPPINES - 40%

Blended & rested in aged oak barrels
Spiced with cinnamon & dried tropical fruits

DON PAPA - PHILIPPINES - 40%

Super premium aged small batch rum distilled from the finest sugar cane in Negros, and aged for seven years in American oak

SANGSUM BEACH BUCKET FOR 2 - 40% 15

Four measures of golden rum,
with classic Coke in a sharing bucket

JAPANESE WHISKEY

STRAIGHT UP, ON THE ROCKS
OR AS A HIGHBALL

HATOZAKI 12-YO - JAPAN - 40%

Pure 100% malt whisky, named after the oldest lighthouse in Japan

HIBIKI HAROMONY - JAPAN - 43%

Produced by Yamazaki, Hakushu & Chita distilleries. Sherry & oak aged, master blended by Suntory's Shingo Torii

HAKUSHU RESERVE - JAPAN - 43%

Award-winning Suntory distillery, established 1923. Pure single malt, smoky, herbaceous, complex & enjoyable

THE YAMAZAKI 12-YO - JAPAN - 43% 11 / 19

Described as 'Pure Gold' & multi award-winning
Blended from 6 different casks; hints of peach, pineapple, grapefruit & Japanese oak

MEKHONG - THAILAND - 35%

Authentically distilled from sugar cane, molasses, herbs & spices

SAKE & WINE

SPECIALLY SELECTED TO COMPLIMENT THE FLAVOURS OF THE EAST

PREMIUM SAKE

ALL SERVED CHILLED - WARM ON REQUEST
50ML 6

JUNMAI DAIGINJO GENSHU 70

Classic easy drinking Sake with added alcohol (16%)

HONJOZO TOKUBETSU 70

Super high quality with grapefruit notes (15%)

PLUM SAKE 55

Very sweet & rich plum liqueur
Used in our cocktails (14%)

YUZU SAKE 55

Fresh yuzu liqueur,
perfect for after dinner (10%)

WHITE

125ML/175ML/250ML / BOTTLE

MACABEO

Molinico Loco, Murica, Spain
23

VERMENTINO

Les Vignes de L'Eglise, Languedoc, France
4.8 / 6.4 / 8.6 / 25

CHENIN BLANC

Liberty Fairtrade, Western Cape, South Africa
5.3 / 7.1 / 9.6 / 28

PINOT GRIGIO

Ca' di Alte, Veneto, Italy
5.7 / 7.7 / 10.2 / 30

PICPOUL DE PINET

Le Caves de Richemer, Languedoc, France
5.9 / 8 / 10.7 / 31

SAUVIGNON BLANC

Ribbonwood, Marlborough, New Zealand
6.3 / 8.3 / 11.3 / 33

'LUGARA' GAVIDI DI GAVI

La Giustiniana, Piemonte, Italy
40

RED

125ML/175ML/250ML / BOTTLE

TINTO

Bodegas Máximo, Castilla-La Mancha, Spain
23

SHIRAZ

16 Stops, South Australia
5 / 6.1 / 9.6 / 28

MALBEC

Kaiken Clasico, Mendoza, Argentina
5.3 / 7 / 9.6 / 28

RIOJA CRIANZA

El Coto, Rioja, Spain
5.9 / 8 / 10.7 / 31

CÔTES-DU-RHÔNE

Organic, Famille Perrin 'Nature', Southern Rhône, France
39

ROSÉ

125ML/175ML/250ML / BOTTLE

GRENACHE ROSÉ

Monruby, Languedoc, France
25

CÔTES DU PROVENCE

Château du Rouët 'Villa Estérelle', Provence, France
6.1 / 8.5 / 12.2 / 36

SPARKLING

125ML / BOTTLE

PROSECCO SPUMANTE EXTRA DRY

Ca' di Alte, Veneto, Italy
5.9 / 32

2018 CLASSIC CUVÉE BRUT

Rathfinny Wine Estate, East Sussex, England
49

TAMPOPO SOFTS

SOUR CHERRY APPLEADE 5.5

Sparkling sour apple with cherries

MANGO ON THE ROCKS 5.5

Mango mixed with fresh lime & still lemonade

YUZUADE 5.5

Sour yuzu mixed with ginger, orange & homemade lemonade

LYCHEE & KIWI KOOLER 5.5

Fresh lychee juice & kiwi topped with sparkling apple, Thai basil & fresh lime

HOMEMADE LEMONADE 3.7

CLASSIC COKE / ZERO / SPRITE 3.8

LARGE STILL / SPARKLING WATER 5

TEA & COFFEE

VIETNAMESE COFFEE 3.7

Traditional style, butter roasted with hints of vanilla, served with condensed milk

FLOWERING TEA 3.9

Silver needle tea with jasmine & globe amaranth

LOOSE LEAF 3.2

Breakfast, Peppermint & Toasted Hojicha

JASMINE TEA 3.2

FRESH MINT TEA 3.2

VIETNAMESE ICED COFFEE 3.7

Freshly brewed coffee shaken over ice with condensed milk

BEER & CIDER

ASAHI DRAUGHT - JAPAN - 5.2%

Schooner (379ml) 5

TAMPOPO DRAUGHT LAGER - UK - 4%

Schooner (379ml) 4

SINGHA - THAILAND - 5%

330ml 5.7

TIGER - SINGAPORE - 4.8%

640ml 7.8 / 330ml 5.3

MEANTIME IPA, UK - 4.7%

330ml 5

ASAHI SUPER DRY, JAPAN - 0%

330ml 4.5

CORNISH ORCHARDS DRY CIDER, UK - 5.2%

520ml 6.5