

## A BIT ABOUT US

We are cooking it fresh. At busy times it can take around 30 mins for each course to arrive at your table. If your in a rush please tell us. Otherwise sit back, relax & feel our holiday vibes.


We hope to transport you back to that special place you visited in Asia with our food & decor. We source REAL ingredients, we cook it REAL, our chefs are trained here in Cornwall & have REAL travelling experiences, cooking authentic dishes their way!


We think our menu has something for all tastes. If you want recommendations just ask! We can't make things hotter or milder but we can always make great suggestions! We know our stuff, because we love it here & hope you do too!

## WHILE YOU DECIDE

Thai shrimp crackers with dips £4 Can be made GF Please ask

Prawn crackers with dips £4 Can be made GF Please ask

Edamame beans £4.5 Can be made GF  Please ask  
with sea salt, chilli & sesame oil

Crispy seaweed £4 Can be made GF  Please ask  
seasoned with sea salt & sugar

## STARTERS

Kahuna's special spring rolls £7.95

hand rolled, filled with prawn, chicken, char siu pork, ham, crunchy vegetables & rice noodles. Served with sweet Thai plum sauce

Vegetable spring rolls £7.95 Can be made  Please ask

hand rolled, filled with crunchy vegetables & rice noodles.  
Served with sweet Thai plum sauce

Gado Gado £7.95 Can be made  Please ask

Indonesian style salad. Full of bold flavours & crisp ingredients.  
With tofu, boiled egg, potato & peanut dressing

Salt & pepper squid £7.95 Can be made GF Please ask

deep fried salt & pepper squid.  
Served with Ryan's chilli & roast garlic jam & pickled cucumber

Thai chicken satay £7.95

marinated chicken breast on skewers with  peanut sauce

Tempeh satay £7.95 Can be made  Please ask

marinated tempeh, on skewers with  peanut sauce

Char siu ribs £7.95

slow roasted pork ribs dressed in a Chinese style char siu marinade

Spicy Plum ribs £7.95 Can be made GF Please ask

slow roasted pork ribs dressed in a sweet & spicy Thai plum marinade

Weeping tiger £7.95

marinated chargrilled fillet beef. Served rare with Thai nam Jim Jaew dipping sauce

Japanese karaage prawns £7.95 Can be made GF Please ask

Japanese cooking method which involves coating the marinated prawns in potato starch flour & deep frying. Served with yuzu mayonnaise

Japanese karaage jack fruit £7.95 Can be made GF  Please ask

Japanese cooking method which involves coating the marinated jack fruit in potato starch flour & deep frying. Served with yuzu mayonnaise


Steamed dim sum £7.95

A selection of Asian style bite size dim sum -  
- meat & seafood dim sum, with ponzu dipping sauce


Aromatic duck pancakes for two £15


shredded duck with hoisin sauce. Served with pancakes, spring onion, cucumber & sesame seed salad

## EXTRA SIDES

Steamed rice £3 Can be made GF  Please ask

Egg Fried Rice £6 Can be made  Please ask

Special fried rice £8 Can be made  Please ask

Yellow noodles, bean sprouts & sesame oil £4.5 Can be made  Please ask

Sweet, sour & spicy cold noodle salad £4.5 Can be made  Please ask

## MAINS

**Pad Thai** Can be made **GF** **V** **Vegan** Please ask  
wok fried rice noodles, carrots, bean sprouts, spring onion, egg, peanuts, lime, chilli & coriander. With your choice of -  
chicken - belly pork - tiger prawns - tofu - tempeh - jackfruit £13  
special meat (chicken, belly pork & tiger prawns) £16  
special veggie (tofu, tempeh & jackfruit) £16

**Singapore fried noodles** Can be made **GF** **V** **Vegan** Please ask  
wok fried vegetables, egg, beansprouts & vermicelli noodles flavoured with mild curry powder. With your choice -  
chicken - belly pork - tiger prawns - tofu - tempeh - jackfruit £13  
special meat (chicken, belly pork & tiger prawns) £16  
special veggie (tofu, tempeh & jackfruit) £16

**Chilli beef noodles** £14 Can be made **GF** Please ask  
Our take on this Chinese classic - prime Cornish fillet beef deep fried then coated in a sweet savoury chilli sauce. Yellow noodles & vegetables.

**Chilli tempeh noodles** £13 Can be made **GF** **V** **Vegan** Please ask  
Our take on this Chinese classic - tempeh deep fried then coated in a sweet savoury chilli sauce. Yellow noodles & vegetables.

**Char siu pork ramen** £15  
our take on this well known Japanese style noodle soup. Made using our house smoked Char siu pork. A hearty bowl of hot broth, ramen noodles & boiled egg.

**Gado Gado tempeh salad** £12 Can be made **V** **Vegan** Please ask  
Indonesian style salad. Full of bold flavours & crisp ingredients. Marinated tempeh on skewers with peanut dressing, potato & boiled egg

**Thai chicken satay & fries** £13  
chargrilled marinated chicken breast on skewers with peanut sauce, sweet, sour noodle salad & fries

**Thai panang curry** Can be made **GF** **V** **Vegan** Please ask  
mild, rich & thick Thai panang curry with coconut cream, baby corn, bamboo shoots, peanuts, coriander & lime leaf. Served with jasmine rice & your choice of -  
chicken - belly pork - tiger prawns - tofu - tempeh - jackfruit £14  
special meat (chicken, belly pork & tiger prawns) £17  
special veggie (tofu, tempeh & jackfruit) £17 please note our vegetarian paste is spicy not mild!

**Asian beef Rendang** £16 Can be made **GF** Please ask  
our take on this popular Asian stew. Medium hot dish made by simmering beef for hours in coconut milk & spices. Served with jasmine rice & fresh coconut salad

**Asian chicken Rendang** £16 Can be made **GF** Please ask  
our take on this popular Asian stew. Medium hot dish made by simmering chicken thigh in coconut milk & spices. Served with jasmine rice & fresh coconut salad

**Asian tempeh Rendang** £16 Can be made **GF** **V** **Vegan** Please ask  
our take on this popular Asian stew. Medium hot dish made by simmering vegetables & tempeh in coconut milk & spices. Served with jasmine rice & fresh coconut salad

**Thai red curry** Can be made **GF** **V** **Vegan** Please ask  
medium spiced Thai red curry with coconut milk, baby corn, bamboo shoots, coriander & fresh chillies. Served with jasmine rice & your choice of -  
chicken - belly pork - tiger prawns - tofu - tempeh - jackfruit £14  
special meat (chicken, belly pork & tiger prawns) £17  
special veggie (tofu, tempeh & jackfruit) £17

**Thai green curry** Can be made **GF** **V** **Vegan** Please ask  
hot & spicy Thai green curry with coconut milk, baby corn, bamboo shoots, coriander & pickled chillies. Served with jasmine rice & your choice of -  
chicken - belly pork - tiger prawns - tofu - tempeh - jackfruit £14  
special meat (chicken, belly pork & tiger prawns) £17  
special veggie (tofu, tempeh & jackfruit) £17

**Thai massaman curry** Can be made **GF** **V** **Vegan** Please ask  
relatively mild Thai massaman curry. The only Thai curry with Indian influences of cinnamon & star anise. With coconut milk, potatoes, red onion, coriander & peanuts. Served with jasmine rice & your choice of -  
chicken - belly pork - tiger prawns - tofu - tempeh - jackfruit £14  
special meat (chicken, belly pork & tiger prawns) £17  
special veggie (tofu, tempeh & jackfruit) £17

**Thai jungle curry** Can be made **GF** **V** **Vegan** Please ask  
A curry of Northern Thai cuisine. Made without coconut milk as it started life in the forested areas where coconuts are not naturally found. A super healthy, fiery hot curry with a salty shrimp flavour. Served with jasmine rice & your choice of -  
chicken - belly pork - tiger prawns - tofu - tempeh - jackfruit £13  
special meat (chicken, belly pork & tiger prawns) £16  
special veggie (tofu, tempeh & jackfruit) £16

**Thai yellow curry** Can be made **GF** **V** **Vegan** Please ask  
Like a Korma, but a Thai version. While still a bit spicy & a bit sweet, this curry is more savoury than other Thai curries. With coconut milk, potato, baby corn, bamboo shoots & coriander. Served with jasmine rice & your choice of -  
chicken - belly pork - tiger prawns - tofu - tempeh - jackfruit £14  
special meat (chicken, belly pork & tiger prawns) £17  
special veggie (tofu, tempeh & jackfruit) £17

**Chilli beef** £16 Can be made **GF** Please ask  
our take on this Chinese classic - prime Cornish fillet beef deep fried then coated in a sweet savoury chilli sauce. Served with egg fried rice & chargrilled bok choi

**Slow roasted pork ribs & special fried rice** £16 Can be made **GF** Please ask  
pork ribs slowly roasted then dressed in your choice of char Siu or sweet & spicy Thai plum marinade. Served with our special fried rice (includes prawns)

**Nasi goreng** Can be made **GF** **V** **Vegan** Please ask  
our take on this well known Indonesian fried rice dish. Served with the all important fried egg on top & your choice of -  
chicken - belly pork - tiger prawns - tofu - tempeh - jackfruit £13  
special meat (chicken, belly pork & tiger prawns) £16  
special veggie (tofu, tempeh & jackfruit) £16

Please do not fold this menu - thanks