



Nibbles

Thai shrimp crackers with dips £4 Can be made **GF**

Prawn crackers with dips £4 Can be made **GF**

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


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


Extra Sides

Steamed rice £2.5 Can be made **GF** 

Egg fried rice £2.5 Can be made **V**

Special fried rice (inc Prawns) £6 Can be made **V** 

Yellow noodles, beansprouts & sesame oil £4 Can be made **V** 

Sweet, sour & spicy cold noodle salad £4 Can be made **V** 

Starters

Kahuna's special spring rolls £7

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

Vegetable spring rolls £7 Can be made **V** 

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

Gado Gado £7 Can be made **V** 

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


Salt & pepper squid £7 Can be made **GF**

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

Thai chicken satay £7

marinated chicken breast on skewers with  peanut sauce

Tempeh satay £7 Can be made **V** 

marinated tempeh, on skewers with  peanut sauce

Char siu ribs £7

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

Spicy Plum ribs £7 Can be made **GF**


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

Weeping tiger £7

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

Japanese karaage prawns £7 Can be made **GF**

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

Japanese karaage jack fruit £7 Can be made **GF** 

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

Steamed dim sum £7

A selection of Asian style bite size dim sum -

- meat & seafood dim sum, with ponzu dipping sauce

Aromatic duck pancakes for two £13

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

Mains


Pad Thai Can be made **GF** 

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 £11

special meat (chicken, belly pork & tiger prawns) £14

special veggie (tofu, tempeh & jackfruit) £14

Singapore fried noodles Can be made **GF** 

wok fried vegetables, egg, beansprouts & vermicelli noodles flavoured with mild curry powder. With your choice -


chicken - belly pork - tiger prawns - tofu - tempeh - jackfruit £11

special meat (chicken, belly pork & tiger prawns) £14

special veggie (tofu, tempeh & jackfruit) £14

Chilli beef noodles £11 Can be made **GF**

Our take on this Chinese classic - prime Cornish fillet beef deep fried then coated in sweet savoury chilli sauce. Yellow noodles & vegetables.

Chilli tempeh noodles £11 Can be made **GF** 

Our take on this Chinese classic - tempeh deep fried then coated in a sweet savoury chilli sauce. Yellow noodles & vegetables.

Char siu pork ramen £13


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 £11 Can be made **V** 

Indonesian style salad. Full of bold flavours & crisp ingredients. Marinated tempeh on skewers with peanut dressing, potato & boiled egg

Thai chicken satay & fries £11

chargrilled marinated chicken breast on skewers with peanut sauce, sweet, sour noodle salad & fries

Thai panang curry Can be made **GF** 

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 £12

special meat (chicken, belly pork & tiger prawns) £15

special veggie (tofu, tempeh & jackfruit) £15


please note our vegetarian paste is spicy not mild!

Asian beef rendang Can be made **GF**

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. £12

Asian chicken rendang Can be made **GF**

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. £12


Asian tempeh rendang Can be made **GF** 

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. £12

Thai red curry - Can be made **GF** 


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 £12
special meat (chicken, belly pork & tiger prawns) £15
special veggie (tofu, tempeh & jackfruit) £15

Thai green curry - Can be made **GF** 

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 £12
special meat (chicken, belly pork & tiger prawns) £15
special veggie (tofu, tempeh & jackfruit) £15


Thai massaman curry - Can be made **GF** 

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 £12
special meat (chicken, belly pork & tiger prawns) £15
special veggie (tofu, tempeh & jackfruit) £15

Thai jungle curry Can be made

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 £12
special meat (chicken, belly pork & tiger prawns) £15
special veggie (tofu, tempeh & jackfruit) £15

Thai yellow curry Can be made **GF** 


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 £12
special meat (chicken, belly pork & tiger prawns) £15
special veggie (tofu, tempeh & jackfruit) £15

Chilli beef Can be made **GF** £13

our take on this Chinese classic - prime Cornish fillet beef deep fried then coated in a sweet savoury chilli sauce.

Served with jasmine rice & chargrilled pak choi.
Slow roasted pork ribs & special fried rice Can be made **GF** £13
pork ribs slowly roasted then dressed in your choice of char siu or sweet & spicy Thai plum marinade. Served with our very special fried rice (includes prawns)

Nasi goreng - Can be made **GF** 

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 £11
special meat (chicken - belly pork & tiger prawns) £14
special veggie (tofu, tempeh & jackfruit) £14