

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 **GF**

Prawn crackers with dips £4 **GF**

Prawn toast with plum sauce £5

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

Crispy seaweed £4 **GF** 
seasoned with sea salt, sugar, nori seaweed powder, bonito flakes

STARTERS

Kahuna's special spring rolls £8

Hand rolled with prawns, chicken, char siu pork, ham, crunchy vegetables & rice noodles. Thai plum sauce

Vegetable spring rolls £8 

Hand rolled, filled with crunchy vegetables & rice noodles. Thai plum sauce

Korean gochujang pork ribs £8

Gochujang glazed pork ribs. Sesame seeds. Namasu salad

Thai sweetcorn fritters £8 

Fried fritters. Chilli jam. Coriander oil. Asian herbs

Chargrilled Octopus £8

Slowly braised octopus, marinated & lightly chargrilled. Crunchy salad. Crispy noodles. Nam Jim sauce

Beer battered oyster mushrooms £8  Can be made 

Oyster mushrooms fried in a crispy Tiger beer batter. Pickled garlic. Kewpie mayonnaise. Togarashi seasoning

Salt & pepper squid £8 **GF**

Deep fried salt & pepper squid. Chilli & roast garlic jam. Pickled cucumber

Thai chicken satay £8

Marinated chargrilled chicken thigh skewers. Our distinctive peanut sauce

Tempeh satay £8 **GF** 

Marinated chargrilled tempeh skewers. Our distinctive peanut sauce

Larb Salad £8

Ground pork, lime, chilli & lots of herbs make up this classic salad of Laos

Weeping tiger £8

Chargrilled, marinated fillet beef cooked rare. Shredded vegetables. Fresh herbs. Spicy Thai nam jim jaew sauce

Coconut prawns £8 **GF**

Coconut coated Tiger prawns. Crunchy pineapple, chilli & roasted peanut salad. Sriracha mayo

Dim sum £8  Can be made 

A selection of Asian bite sized dim sum.

Choose from pork or prawn or vegetable or mixed. Ponzu dipping sauce

Aromatic duck pancakes for two £15

Shredded duck with hoisin sauce. Pancakes, spring onion, cucumber & sesame seed salad

Please do not fold this menu - thanks

MAINS

Pad Thai **GF**

wok fried rice noodles, carrots, bean sprouts, spring onion, egg, peanuts, lime, chilli & coriander. SERVED WITH YOUR CHOICE OF -

Chicken - Belly pork - Tiger prawns - Tofu - Tempeh - Jackfruit **£13**

Special meats (Chicken - Belly pork - Tiger prawns) **£16**

Special vegetarian (Tofu - Tempeh - Jackfruit) **£16**

Korean gochujang pork ribs & special fried rice **£16**

Gochujang glazed pork ribs. Sesame seeds. Our special fried rice, prawns, chicken, pork, ham and egg. Namasu salad

Vegan fish & chips **£15**

Tiger beer battered banana blossom, lotus root chips, yellow curry sauce & crushed edamame beans

Malaysian pork & prawn Laksa **£18**

Creamy coconut curry Laksa . Vermicelli noodles. Pork balls, Tiger prawns. Fragrant lemongrass, coriander & spices. Boiled egg

Seafood Thai pad cha **£18**

Umami, fragrant, aromatic sizzling stir fry. Octopus, prawns & squid. Steamed jasmine rice

Korean beef bibimbap **£18**

Warm rice bowl topped with 6oz chargrilled flat iron steak served pink, carrots, oyster mushrooms, spinach, beansprouts, pickled cucumber, sesame seeds. Fried egg. Gochujang sauce

Korean tempeh bibimbap **£15** Can be made

Warm rice bowl topped with marinated chargrilled tempeh , carrots, oyster mushrooms, spinach, beansprouts, pickled cucumber, sesame seeds. Fried egg. Gochujang sauce

Chilli beef noodles **£14**

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

Chilli tofu noodles **£13**

Our take on this Chinese classic - tofu 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

Chilli beef **£16** **GF**

Our take on this Chinese classic - prime Cornish fillet beef deep fried then coated in a sweet savoury chilli sauce. Egg fried rice & wok fried vegetables

Asian beef Rendang **£16** **GF**

Our take on this popular Asian stew. Medium hot dish made by simmering beef for hours in coconut milk & spices. Steamed jasmine rice & fresh coconut salad

Asian chicken Rendang **£16** **GF**

Our take on this popular Asian stew. Medium hot dish made by simmering chicken thigh in coconut milk & spices. Steamed jasmine rice & fresh coconut salad

Asian tempeh Rendang **£16** **GF**

Our take on this popular Asian stew. Medium hot dish made by simmering vegetables & tempeh in coconut milk & spices. Steamed jasmine rice & fresh coconut salad

Thai yellow curry **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. Steamed jasmine rice

Thai panang curry **GF**

Mild, rich & thick Thai panang curry with coconut cream, baby corn, bamboo shoots, peanuts, coriander & lime leaf. Steamed jasmine rice

Thai massaman curry **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. Steamed jasmine rice

Thai red curry **GF**

Medium spiced Thai red curry with coconut milk, baby corn, bamboo shoots, coriander & fresh chillies. Steamed jasmine rice

Thai green curry **GF**

Hot & spicy Thai green curry with coconut milk, baby corn, bamboo shoots, coriander & pickled chillies. Steamed jasmine rice

Thai jungle curry **GF**

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. Steamed jasmine rice

ALL THE ABOVE THAI CURRIES ARE SERVED WITH RICE AND YOUR CHOICE OF -

Chicken - Belly pork - Tiger prawns - Tofu - Tempeh - Jackfruit **£14**

Special meat (Chicken - Belly pork - Tiger prawns) **£17**

Special vegetarian (Tofu - Tempeh - Jackfruit) **£17**

Please note our vegetarian paste is spicy not mild!

Please do not fold this menu - thanks