

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

Shrimp crackers with dips £5 GF

Vegan crackers with dips £5 GF 

Prawn crackers with dips £5 GF

Prawn toast with plum sauce £6

Edamame beans £6 GF 
with sea salt, chilli & sesame oil

Crispy seaweed £6 GF 
seasoned with sea salt & sugar

STARTERS

Vegetable spring rolls £9 

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

Japanese Yakatori skewered chicken £9 GF

Chicken breast skewers basted with Tare sauce. Chargrilled and served with Namasu salad of fresh daikon and carrot.

Japanese Yakatori skewered tempeh £9 GF 

Tempeh skewers basted with Tare sauce. Chargrilled and served with Namasu salad of fresh daikon and carrot.

Korean gochujang pork ribs £9

Spicy Gochujang glazed pork ribs. Sesame seeds. Asian slaw

Chinese Salt & pepper squid £9

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

Thai Weeping tiger £9

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

Aromatic duck pancakes for two £18

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

Gyozas £9

Japanese dumpling. Juicy on the inside. Golden brown and slightly crispy on the outside served with ponzu dipping sauce.

Choose one flavour from below, mixing not allowed -

Vegetable

Korean BBQ beef

Pork & vegetable

Spicy chicken

Shrimp

Allergy notice:

Some of our dishes contain celery, cereals containing gluten, crustaceans, egg, fish, lupin, milk, molluscs, mustard, nuts, peanuts, sesame seeds, soya & sulphur dioxide.

Which some people may have a reaction to.

Please inform our staff before ordering if you suffer from any food allergies.

We will do our best to advise you.

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 or Jackfruit **£15**

Special meats (Chicken, Belly pork & Tiger prawns) **£18**

Special vegetarian (Tofu, Tempeh & Jackfruit) **£18**

Korean gochujang pork ribs & egg fried rice **£18**

Spicy Gochujang glazed pork ribs. Sesame seeds. Egg fried rice & Asian slaw

Korean bibimbap **£17** Can be made

Bowl of steamed jasmine rice, carrots, shiitaki mushrooms, spinach, beansprouts, pickled cucumber, sesame seeds. Fried egg. Gochujang sauce.

With your choice of Tempeh skewers or Chicken skewers or sliced prime rump steak

Chilli tofu noodles **£15**

Chinese classic - tofu deep fried then coated in a sweet savoury chilli sauce. Yellow noodles & vegetables

Ramen noodle dish **£17**

Tonkotsu variation made with pork bone broth. Yellow noodles, soy sauce, boiled egg. And your choice of Belly pork, Sliced beef, or Tiger prawns

Chilli beef **£17** **GF**

Chinese classic - prime rump steak. Sliced, deep fried, then coated in a sweet savoury chilli sauce. Steamed jasmine rice & wok fried vegetables

Nasi goreng Can be made **GF**

Indonesian fragrant fried rice dish with fried egg, cucumber, tomato & shrimp crackers. Served with your choice of -

Chicken - Belly pork - Tiger prawns - Tofu - Tempeh or Jackfruit **£15**

Special meat (Chicken, Belly pork & Tiger prawns) **£18**

Special vegetarian (Tofu, Tempeh & Jackfruit) **£18**

Asian chicken Rendang **£18** **GF**

Asian stew. Medium hot dish made by simmering chicken thigh in coconut milk & spices. Steamed jasmine rice

Asian tempeh Rendang **£18** **GF**

Asian stew. Medium hot dish made by simmering tempeh in coconut milk & spices. Steamed jasmine rice

Thai yellow curry **GF**

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**

Relatively mild, rich & thick Thai penang 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 FIERY HOT 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, 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 or Jackfruit **£16**

Special meat (Chicken, Belly pork & Tiger prawns) **£19**

Special vegetarian (Tofu, Tempeh & Jackfruit) **£19**

Please note our vegetarian paste is spicy not mild!

Please do not fold this menu - thanks