



Vietnamese Gỏi Cuốn Spring Rolls

- Prawn Vietnamese rice rolls** 🌶️ (2 pieces) 7.95
Grilled prawns in a mild spiced chilli sauce, bean noodles, coriander, mint, basil, cucumber and salad leaves served with a sweet chilli sauce
- Duck Vietnamese rice paper spring roll** (2 pieces) 7.50
Shredded duck with cucumber, carrots, scallions, spring onions mint and hoisin sauce

Hot Starters

- Tikka** 🌶️🌶️ (3 pieces) 7.50
Marinated grilled chicken on a stick brushed with tikka sauce
- Marinated grilled prawns on a stick brushed with tikka sauce 9.50
- Satè** 🌶️🌶️ (3 pieces) 7.50
Marinated grilled chicken on a stick brushed with peanut sauce
- Marinated grilled pork on a stick brushed with peanut sauce 8.50

Duck

- Peking duck** Half 🧑🧑 18.50 Full 🧑🧑🧑🧑 33.00
Traditional Chinese duck served with pancakes, scallions, cucumber and hoisin sauce

Platters

- TemptAsian platter** 🌶️🌶️ 🧑🧑 21.50
Duck parcel, crispy rice puffed prawn, pork satè, chicken tikka, sweet corn fritter, chao shao sticky spare ribs, marinated seaweed salad, accompanied with sweet chili, kikko soy and satè
- Veggie basket** 🌱🌶️ 🧑🧑 10.50
Consisting of vegetable samosas, vegetable spring rolls, and sweet corn fritters, served with sweet chilli sauce and garlic soy sauce
- Combination basket** 🌶️ 🧑🧑 19.50
Consisting of crispy rice puffed prawn, chicken samosas, duck parcel, vegetable spring rolls and sweet corn fritters, served with sweet chilli sauce and garlic soy sauce

Chicken

- Chinese stir fry chicken** 14.50
With spring onions, coloured peppers and cashews nuts
- Indian butter chicken** 🌶️🌶️ 15.85
Marinated in a blended tomato based sauce with yoghurt, garam masala, cumin, ginger and garlic paste, lime, coriander, chilli, turmeric, ground cashews and fenugreek leaves
- Thai chicken** 🌶️🌶️ 15.50
With pineapple, basil, coriander, onion, chilli, garlic, ginger, fish sauce and Panang curry paste

Pork

Pork in black bean sauce and vegetables 13.00

Sweet and sour pork 12.50
With fresh pineapple and oriental vegetables

Lamb

Lamb in yellow Thai curry 🌶️🌶️ 13.75
Slowly cooked lamb, tendered with spices and enhanced with kaffir lime leaves

Lamb Vindaloo 🌶️🌶️🌶️ 13.00
Spiced lamb, onion, garlic, tomato pulp, curry, vinegar and chilli powder

Beef

Indonesian style beef 🌶️🌶️ 17.50
In a galangal and tamarind sauce, cooked with vegetables, sambal oelek, kecap manis, onions, garlic

Chinese-style sizzled beef fillet 22.50
Sliced fillet of beef served with spring onions, butter, ginger and garlic, served on a hot griddle

Sea

Thai prawns 🌶️🌶️ 17.75
Prawns served in a creamy Thai green curry, coconut milk, lemongrass and kaffir lime leaves

Mixed Seafood Masala 🌶️🌶️ 19.50
Scallops, calamari, prawns, onions, ginger, seasonal vegetables and spices served in a buttery masala sauce

Vegetables

Thai Vegetable Curry 🌶️🌶️ 12.00
A selection of fresh vegetables, green curry, coconut milk and fish sauce

Indian Chana Masala 🌿🌶️🌶️ 7.50
Chickpeas, onions, tomato, coriander, cumin, curry powder and fresh lemon

Teppanyaki and charcoal grill

Charcoal grilled chicken 16.50
Kyoto-style chicken marinated in cider, soy and ground ginger sauce served on teppanyaki grilled vegetables

BBQ grilled ribs 🌶️🌶️ 19.50
BBQ grilled pork baby-ribs marinated in kecap manis, hoi sin palm sugar and rice wine

Side Dishes

Rice

Jasmine steamed rice 🌿 4.00

Kashmir aromatic rice 4.25
With turmeric, raisins, star anise, fried onions and toasted almonds

Indonesian nasi goreng fried rice 🌶️🌶️ 14.50
With beef, prawns, chicken, egg, shrimp paste, garlic, chilli and soy sauce, topped with fresh coriander and lime

Noodles

Singaporean style noodles 7.25
Egg fried, green bean noodles served with vegetables

Vegetable Chow Mein Noodles 🌿 12.00
Egg fried noodles served with vegetables