

Theatre menu



Course 1

👌 Asian Salad

Mixed greens, mangetout, red onions, spring onions, coriander, baby corn, cashews and sesame seeds tossed in citrus sesame dressing, served with a crispy wonton.

🐧 Crispy Calamari

Crispy fried calamari seasoned with sea salt and Szechuan pepper served with chilli dipping sauce.

Course 2

Curry Laksa

La Mian noodles in a coconut and curry soup, with chicken, prawns, pak choi, crispy tofu, bean sprouts, peanuts and a boiled egg.

Roast Duck Wonton

Egg noodles in an aromatic duck broth with duck dumplings, roast duck and pak choi.

Pad Thai

Rice noodles, beansprouts, eggs, peanuts, chilli and a tangy tamarind sauce.

Prawn and Crispy Tofu

Broccoli and Crispy Tofu



Chicken and Pork Siew Mai Steamed chicken and pork dumplings served with a hot chilli bean sauce.

Duck Dumplings

Hand-made pan-fried duck and chive dumplings served with a sesame soy dipping sauce.

Broccoli

Tenderstem broccoli with oyster sauce.



Vegetable Fried Rice Wok-fried jasmine rice with peas, sweet corn, carrots and mangetout.

Steamed Asian Greens Steamed pak choi and tenderstem broccoli with soy, ginger and sesame.

Roti Canai Warm Malaysian flatbread.

Green Curry

Fragrant Thai coconut curry with aubergine, baby corn, long beans, ginger, lemongrass, Thai basil and coriander.

Chicken

Veggie (cauliflower, courgette, broccoli)

Javanese Nasi Goreng

Wok-fried rice with prawns, chilli, spring onions and Sambal Belachan, topped with a fried egg, served with two chicken satay skewers and prawn crackers.

Singapore Noodles

Curry spiced vermicelli noodles with chicken, prawns, eggs, Chinese cabbage, pak choi and bean sprouts, garnished with spring onions, sesame seeds, fried banana shallots and curry leaves.

Mee Goreng

Udon noodles with pak choi, tomatoes, bean sprouts, chilli and a spicy tomato sauce.

Prawn and Calamari Broccoli and Crispy Tofu

Vegetable Char Kway Teow Flat rice noodles with shiitake mushrooms, bean sprouts, leeks,

mushrooms, bean sprouts, leeks, tenderstem broccoli, spring onions, garlic and chives.

Cantonese Roast Duck (Quarter)

Slow-roasted aromatic duck, carved to order served with pancakes, julienne cucumber and leeks and a sweet hoi sin sauce.

Supplement your First Course and try our signature Wasabi or Si Racha Prawns for only £3 extra.