

SMALL PLATES

CAULIFLOWER PAKORA 8.95

Golden raisin caper purée, piccalilli, mint raita

CHARRED AUBERGINE SAMBAL TERUNG 8.95

Smoked garlic cumin labneh, grilled flat bread

KAI FRIED CHICKEN NUGGETS 9.95

Sticky gochuchang sauce, coriander ranch dressing

SMOKED MACKEREL PATE 8.95

Ginger ponzu, chilli crab apple jelly

MUSSELS 11 / 19 main (with fries)

Marinière

Coconut, lemongrass, and chilli

BAO BUNS 8.25

Grilled Maitake mushroom, tempura purple sprouting broccoli, pickled vegetables, miso chilli mayo

Pork Belly, pickled cucumbers, apple hoisin, crispy onion

DESSERTS

SOFT SERVE

ICE CREAM 7.50

Passion syrup, mango lime salsa, macadamia nut granola

Chocolate brownie, marshmallow, almond praline

Winter spiced apple compote, miso salt caramel, crumble

CHAI TEA CRÈME

BRÛLÉE 8.95

Ginger snap biscuits

PINEAPPLE

CARPACCIO 8.95

Coconut sorbet, lime rum and chilli pepper syrup

MISO CARAMEL CHOCOLATE

MILLIONAIRE TART

8.95

Green tea ice cream

STICKY TOFFEE PUDDING 8.95

Salt caramel, vanilla bean ice cream

CHEESE PLATE 11.95

Choice of three cheeses, crackers, tomato relish, quince jam and grapes



SNACKS

SHISHITO PEPPERS 5.95

Ginger soy dressing

EDAMAME BEANS 5.50

Togarashi Cornish sea salt

HONEY THYME GLAZED MINI

CHORIZO SAUSAGES 6.95

MARINATED MANZANILLA OLIVES 5.50

HAM CROQUETTES 5.50

Truffled black garlic mayo

MARINATED ANCHOVIES 5.50

DEVILS ON HORSEBACK 5.95

Chilli glaze

GRILLED SCALLOP 6

Citrus ginger ponzu butter

CRISPY SQUID 6.95

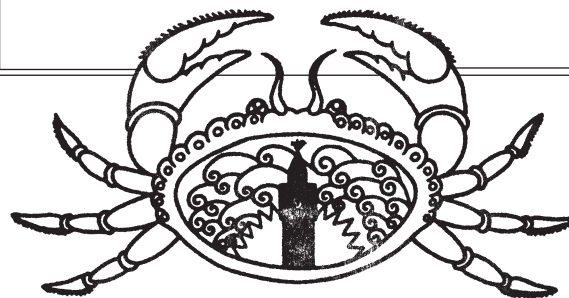
Chilli crunch mayo

OYSTERS (WITH EITHER) 4.50

Mignonette sauce

Tempura with wasabi tartare

Cucumber, rice wine, lime, chilli vinaigrette



BIG PLATES

GRILLED VIETNAMESE PORK CHOP 23.50

Burnt apple purée, nuoc cham, cucumber salad

GRILLED MALAYSIAN MARINATED CHICKEN THIGHS 23.50

Gado Gado salad, satay dressing

HAKE FILLET 25.95

Indonesian fish curry sauce, mussels, grilled bok choy

GRILLED SIRLOIN 34.95

Brown butter miso Hollandaise, charred purple sprouting broccoli with goma dressing, crispy onion rings

GRILLED FLAT IRON STEAK 23.95

Spicy salsa verde, sautéed mushrooms ponzu, black garlic aioli

KAI LAKSA NOODLE SOUP 20

King prawns and mussels fish curry

KAI CHEESE BURGER 15.95

Ex dairy herd cow patties, streaky bacon, burger sauce, tomatoes, lettuce, pickle, pickled shallot

AUBERGINE KATSU CURRY 15

Sweet potato, marinated tofu

KARE LOMEN SOUP 15

Curry noodle soup, pumpkin, bok choy, purple sprouting broccoli, edamame beans, marinated shiitakes, bean sprouts, kimchee soft poached egg

SIDES

FRIES 3.95

JASMINE RICE 3

GREENS 4.50

With sesame garlic sauce

GEAR FARM LEAF SALAD 3.50

With goma dressing

If you have a food allergy, intolerance, or coeliac disease – please speak to the staff about the ingredients in your food and drink before you order.

* An optional 10% service charge will be added to the bill. If you would like this removed, please let a member of staff know.