



DINNER MENU

passionate. asian. dishes.



🌶 Mild 🌶🌶 Medium 🌶🌶🌶 Hot

TO NIBBLE

Edamame Beans 🌿
Sea salt (V,S)

£4.50

Thai Shrimp Crackers
Sweet chilli dip (CR,SD)

£4.50

STARTERS | ASIAN TAPAS

Pad Sharing Starters (for two to share)
Spring rolls (V,W,D,MU), chilli beef (E,S,W,MU), prawn money bag (CR,W,E,S), chicken gyoza (W,S,SD,SE), sweet chilli dip (V)

£22.00

Roasted Duck Wraps (for two to share)
Cucumber, leeks, Peking sauce (W,S,SE)

£18.00

Tom Yum Mussels
Spicy and fragrant Tom Yum broth, fresh lime (M)

£14.50

Prawn Money Bags
Japanese mayonnaise (CR,W,SD,E)

£9.50

Triple Cooked Chilli Beef 🌶
(W,S)

£9.50

Singapore Spring Rolls
Thai sweet chilli (V,W,D,MU)

£8.50

Korean BBQ Pork Belly Bites
Pickled shallots, Bulgogi glaze, chives (W,S,SD,SE)

£8.50

Salt and Chilli Crispy Squid
Nam jim dip (M,F,SD)

£8.50

BAO BUNS AND DUMPLINGS

Korean Spiced Buttermilk Chicken Bao 🍴 Little Gem lettuce, Gochujang mayonnaise (W,S,SD,D)	£5.00
Duck and Hoi Sin Bao Cucumber, spring onion (W,S,SE)	£5.00
Chicken Gyoza, Japanese Mayo, Siracha, Furikake (Six) (W,S,SD,SE)	£6.00
Vegetable Gyoza, Japanese Mayo, Siracha, Furikake 🍴 (Six) (V,W,S,Se,SD)	£6.00

LARGE PLATES

British Sirloin Steak Black pepper sauce and tenderstem broccoli (W,C,SD,S)	£36.00
Whole Hot Oil Seared Sea Bass Soy dressing, herb salad (F,S,W)	£29.50
Sweet and Sour Chicken Charred pineapple, spring onion (E,W,B,SD,S)	£22.00

VEGETARIAN DISHES

Vegetable Thai Green Curry 🍴🍴🍴 🍴 (V)	£22.00
Pumpkin Korokke Katsu Curry Sauce 🍴 (V,S,W,MU)	£22.00
Vegetable Nasi Goreng, Tofu Skewers (V,E,S,W,Se)	£22.00

CURRIES OF ASIA

Roasted Duck Massaman 🍴 (CR,SD)	£25.00
King Prawn Thai Green Curry 🍴🍴🍴 (CR)	£24.00
Beef Brisket Rendang Toasted coconut, lime (S)	£23.00
Chicken Massaman 🍴 (CR,SD)	£22.00
Chicken Thai Green Curry 🍴🍴🍴	£22.00
Panko Crumbed Chicken Katsu curry sauce (E,S,W,MU)	£22.00

NOODLES & RICE

Pad Thai Iconic Thai noodle dish with tamarind	
Prawn (CR,F,S,W,SD)	£24.00
Prawn & Chicken (CR,F,S,W,SD)	£23.00
Chicken (F,S,W)	£22.00
Nasi Goreng Traditional Southeast Asian dish with rice, egg, soy, garlic, chilli, spiced chicken skewers, sesame sauce (E,CR,S,W,SE,SD)	£22.00

SIDES

Stir Fried Noodles & Beansprouts 🌿 (V,W,S,SE)	£5.00
Garlic & Soy Wok Fried Asian Greens 🌿 (V,S,W)	£5.00
Salt & Pepper Potatoes 🌿 (V)	£4.50
Egg Fried Rice (V,E,S,W,SE)	£4.00
Jasmine Rice 🌿	£3.50

DIM SUM DESSERTS

Pad Trio of Desserts (for two to share) Passion fruit and mango mochi 🌿 (V,CN,S) Mini tonka bean crème brûlée (V,D,W,E,S) Mini Asian pear sticky toffee pudding (V,D,W,SD,S,E)	£12.00
Mochi Selection Passion fruit and mango 🌿 (V,CN,S), coconut (V,S,D) and strawberries and cream 🌿 (V,D,S), served with fresh berries and raspberry coulis	£8.00
Mini Tonka Bean Crème Brûlée Spiced sable biscuit (V,D,W,E,S)	£5.00
Mini Coconut & Mango Panna Cotta 🌿 Textures of mango, toasted coconut shavings, Thai basil (V)	£5.00
Mini Asian Pear Sticky Toffee Pudding Miso salted caramel, clotted cream ice cream (V,W,E,D,SD,S)	£5.00

A discretionary 10% service charge will be added to your bill.

Please advise us of any food allergies. Whilst every care is taken, we cannot guarantee that our kitchens are an allergen free environment, nor can we guarantee the processes used by our ingredient manufacturers.

Gluten Allergy: (B) Barley, (O) Oats, (R) Rye, (SP) Spelt, (W) Wheat

Nut (Tree Nut) Allergy: (A) Almonds, (BN) Brazil nuts, (CN) Cashew nuts, (H) Hazelnuts, (PS) Pistachios, (PN) Pecan nuts, (WN) Walnuts

Other Allergy: (C) Celery, (CR) Crustaceans, (D) Dairy/milk, (E) Eggs, (F) Fish, (L) Lupin, (M) Molluscs, (MU) Mustard, (P) Peanuts, (SE) Sesame seeds, (S) Soya, (SD) Sulphur dioxide

Lifestyle: 🌿 Plant-based, (V) Vegetarian



TASTER MENUS TO SHARE

EMPEROR | £36.00 PER PERSON (FOR TWO TO SHARE)

MIXED STARTERS

Chicken Sesame Satay (W,S,SE)
Vegetable Gyoza 🍡 (V,W,S,SE,SD)
Shrimp Crackers (CR,SD)

MAINS

Korean BBQ Pork Belly with Bulgogi Glaze (W,S,SD,SE)
Beef Brisket Rendang (S)
Chicken Katsu, Curry Sauce (Mu,E,S,W)
Jasmine Rice 🍚 (V)

ADD PAD TRIO OF DESSERTS

£4.50 supplement per person

DYNASTY | £46 PER PERSON (FOR TWO TO SHARE)

FOR THE TABLE

Shrimp Crackers (CR,SD)

MIXED STARTERS

Singapore Spring Rolls (V,W,D,MU)
Triple Cooked Chilli Beef (W,S)
Salt and Chilli Crispy Squid, Nam Jim Dip (M,F,SD)

MAINS

Chicken Pad Thai (F,S,W)
Roasted Duck Massaman (CR,SD)
Beef Brisket Rendang (S)
Jasmine Rice 🍚 (V)
Wok Fried Asian Greens 🍡 (V,S,W)

ADD PAD TRIO OF DESSERTS

£4.50 supplement per person

IMPERIAL | £55 PER PERSON (FOR TWO TO SHARE)

FOR THE TABLE

Shrimp Crackers (CR,SD)

MIXED STARTERS

Singapore Spring Rolls (V,W,D,MU)

Roasted Duck Wraps (W,S,SE)

Prawn Money Bags (CR,W,E,SD)

MAINS

British Sirloin Steak, Black Pepper Sauce (W,C,SD,S)

Whole Sea Bass, Soy Dressing (F,S,W)

Prawn & Chicken Pad Thai (CR,F,S,W,SD)

Garlic & Soy Wok Fried Asian Greens🌿(V,S,W)

Salt & Pepper Potatoes🌿(V)

Jasmine Rice 🌿(V)

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pad

BY LARKIN CEN