passionate. asian. dishes.

Welcome to PAD,
where we are truly passionate about Asian dishes.

Developed in collaboration with chef and restaurateur, Larkin Cen (MasterChef
finalist 2013 and representative for Wales in the Great British Menu 2022) our
menu has been inspired by travels across Asia, incorporating contemporary
tastes and flavours.

From curries with creativity to simply the best bao buns, our talented chefs
truly know their way around the classic Asian favourites, putting a twist on the
traditional to make them their own.

Our team has an in-depth knowledge of our dishes, so simply ask them if you
are interested in knowing more or would like to try something new.

Sit back, relax and enjoy.
Larkin Cen & the PAD team

Dinner Menu

To Nibble

Thai Crackers (Cr)   £3.95
With sweet chilli dip

Five Spice Peanuts (V,P)   £2.95

Small Plates

Vegetable Spring Roll (V,G,SD)   £7.00
Carrot, hispi cabbage, Vietnamese dipping sauce and Asian slaw

Crispy Chilli Chicken (G,S)   £7.50
With hot and sour dressing

Slow Cooked BBQ Pork and Lettuce Wraps (SD,G,S)   £8.00
Wrapped in iceberg lettuce with Thai sweet chilli sauce

Salt and Chilli Fried Squid (F,M,G,S)   £8.50
Asian slaw, coriander, Nam Jim dip

Baskets

Bao
Two steamed bao buns with hoisin sauce and Gochujang mayonnaise
Choose from:

BBQ Pork Shoulder Bao (G,S,SD,Se)   £9.50
Crispy Aromatic Duck Bao (G,S,Se)   £10.50
Pulled BBQ Plant-Based Strips (V,G,S,Se)   £10.50

Pancakes
Four Chinese pancakes with Peking sauce, cucumber and spring onion
Crispy Aromatic Duck (G,S,Se)   £10.50

Soup

Tom Yum - Thailand's famous spicy soup
With Vegetables (V,D,S)   £7.00
With Chicken (S,D)   £8.00
With Prawns (Cr,S,D)   £9.50

Mains

Thai Green Curry
Kaeng Kiew Wan, the famous green curry cooked with green peppers, aubergines, bamboo shoots, basil and courgettes
With Chicken (S)   £18.50
With Vegetables (V,S)   £18.50
With Prawns (Cr,S)   £22.50

Indonesian Rendang
Unlike many curries Rendang is a dry curry, made with coconut milk, lemongrass, onion, tamarind paste, soy, coriander, cumin, cinnamon and cloves
With Lamb (S)   £18.50
With Butternut Cauliflower (V,S)   £18.50
With Prawns (Cr,S)   £22.50

Wok Pad Thai
Thailand's famous dish of soft rice noodles, stir fried in a tamarind sauce with beansprouts and mixed vegetables
With Chicken (Cr,F,D,S,G)   £19.50
With Prawns (Cr,F,D,S,G)   £23.50

Large Plates or Perfect For Sharing

Chinese Caramel Soy Beef Sirloin (G,S,Mu) **£33.00**
Sirloin steak grilled to your liking, with crispy beef dipping sauce and tenderstem broccoli

Japanese Katsu
Curry sauce and Japanese shaved slaw
With Panko Chicken (G,S)	**£18.50**
With Panko Tofu (V,G,S)	**£18.50**

Singapore Fish Laksa (F,S)   **£22.50**
Teppanyaki cod, rice noodles, broccoli, green beans, carrots, traditional laksa broth, rice noodles

Singapore Vegetable Laksa (V,S)   **£18.50**
Plant-based strips, broccoli, green beans, carrots, traditional laksa broth, rice noodles

Sides

Jasmine Rice (V)	**£4.00**
Asian Seasoned Fries (V,G)	**£4.50**
Stir Fried Seasonal Vegetables (V,G,S)	**£5.50**
Stir Fried Noodles (G,E,S,SD,Se)	**£5.50**

Desserts

Chocolate and Mango (V,D,G,E)   **£7.50**
Chocolate sponge, chocolate mousse, mango jelly, coconut ice cream

Coconut and Palm Sugar Rice Cake (V,E,D) **£7.50**
Banana parfait, chocolate soil

Doughnut Bao (V,P,D,G,E)   **£7.50**
Peanut butter mousse, salted caramel

Set Yuzu Cream (V,D,E)   **£7.50**
Meringue, raspberries

Passion Fruit Sorbet (V)   **£6.50**
Mango and passion fruit salsa

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