



## *Bowl menu*

Our bowl food menu allows for creativity and endless flavor possibilities.  
Served in sustainable palm leaf bowls

**£9.50+ Vat per bowl**  
(minimum spends apply)

Satay Chicken and pork, Chilli, peanut sauce with Asian slaw

Spicy pork bulgogi, kimchi, steamed soft shell taco

Thai infused prawns, som tom salad (green papaya)

Malaysian Laksa curry with basmati rice – chicken or vegetable and tofu

Falafel, humus, chilli sauce shredded pickled cabbage and pita bread (V)

Paneer with spinach, cucumber raita, kachumber and chapatti (V)

Sabih, stuffed flat bread, chermoula rubbed aubergine, spiced chick pea and Zhoug dressing

Thai red curry with basmati rice - Chicken or vegetable and tofu

Katsu curry, Asian greens with basmati rice - chicken, butternut squash or tofu

Pulled pork sliders, fennel and apple slaw

Cajun chicken sliders, crispy lettuce and mayonnaise

Mini sausage and mash, caramelised red onion and gravy

Chicken and apricot tagine with spiced cous cous

Butternut squash, chick pea and spinach tagine with spiced cous cous

Chicken Caesar salad

Tuna niscoise, fine beans, tomatoes, olives, potatoes, boiled egg and crispy lettuce

Roasted Mediterranean vegetables, torn mozzarella, spicy rocket leaves, pumpkin seed pesto

## **Desserts**

Chocolate brownie bites, honey comb and salted caramel sauce,

Eton mess, crunchy meringue, fresh berries

Seasonal cheese cake