

BILL OF FARE

Sharing Plates – we recommend 3 per person

ROOM

CRACKERS ★

Prawn - sweet or fiery dipping sauce

Vegan alternative

ROTI & PENANG ★

Grilled flatbread, coconut and peanut curry sauce

SINGAPORE SMASH ★

A pile-up of crunchy noodles, nuts, puffed rice, tomato, tamarind, coriander, and pomegranate

RED ROOT 南 ★

Roast and candid beetroot, black stout maple glaze, crispy red quinoa, root purée, jalapeño jam.

BANG BANG SALAD ★

A peanut slick atop marinated tofu and ribbons of cucumber, carrot, spring onion

SEA STACK

Smoked eel, wasabi potato salad, pickled red onion, potato shoestrings

FRY

LARB ROLLS 南 南

Two long filo cigars filled with spiced, minced chicken, Thai red cranberry sauce, crispy sage, lime

PORK KRACK 南 南

Addictive bites of pork belly tossed in gochujang, home-made kimchi, pork puffs, black sesame

DIRTY TEMPURA ★

Batons of aubergine in light tempura batter, with a sweet and sticky sauce.

POWDER KEG POTATOES ★

Crushed crispy glazed new potatoes, caper aioli, rosemary, pickled cucumber

EGG & SOLDIER

Three sesame coated prawn toast thumbs with a sesame and soy cured dippy egg yolk.

Please inform your host of any food allergies
We cannot guarantee the absence of trace allergens in our kitchen...
there are literally peanuts everywhere.

FLAME

SALT & PEPPER RIBS 南 16.0

Grilled pork spare ribs, salt and Szechuan pepper rub, hot honey drizzle

CHOOK 南 10.9

Skewered chicken thigh in a hell-red marinade

CHARRED CHOI ★ 9.0

BBQ pak choi with a miso glaze, and crispy garlic

GRILLED FISH 15.5

Fillet of the day, with a grilled leaf salad and herb dressing

LOW AND SLOW

LAMB NO-CHOS 南 10.9

Keema spiced minced lamb with shaved fennel, lime pickle yoghurt in two pastry cups

NO-NO SLO CURRIES 16.5

Beef cheek, red coconut sauce, potato puffs 南

Lentil dhal, topped charred aubergine and roast 12.9

pepper relish, coconut yoghurt ★

SIDES

CONFIT GARLIC RICE ★ 4.8

WHITE RICE ★ 3.8

ROTI ★ 4.0

SWEET

ICE CREAM/SORBET ★ 5.5

Please ask your host for the day's flavours

CHOCOLATE CRÈMEUX 7.5

Extra virgin olive oil, Maldon sea salt.

Add glass of our blended cask sherry 30ml 3.5

南 BIT OF SPICE (MAY CAUSE TURBULENCE)

★ VEGAN (OR CAN BE SERVED VEGAN AT REQUEST)
FULL ALLERGENS MENU ALSO AVAILABLE TO VIEW

A discretionary service charge of 12.5% will be added to your bill.