EKACHAI
SOUTHEAST ASIAN COOKING

*Honest and authentic flavours
from Southeast Asia*

LITTLE PLATES

THAI PRAWN CRACKERS — 2.50
Traditional spicy prawn crackers
with sweet chilli sauce.

AYAM GORENG — 5.50
Malaysian fried chicken marinated
with lemongrass, turmeric and galangal.

DUCK SPRING ROLLS — 6
Spring rolls with aromatic shredded duck filling
and hoisin dip.

VEGETABLE SPRING ROLLS (VE) — 4.50
Fried spring rolls with vegetable filling,
served with sweet chilli dip.

CRISPY SQUID WITH SICHUAN PEPPERCORN — 7
Lightly floured & fried crispy squid with Sichuan
peppercorn, fried garlic, chilli & lime.

RICE DISHES

NASI KANDAR — 9.50
Beef rendang and chicken kapitan curry
with jasmine rice, sambal chilli and cucumber.

NASI LEMAK (N) — 10.50
Fragrant coconut rice with ayam goreng,
sambal prawns, cucumber and peanuts.
Add a fried egg + £1

NOODLE SOUPS

CURRY LAKSA
Choice of mussels, prawns, calamari or
shredded chicken with vermicelli & egg noodles
in a thick curry laksa gravy made of coconut milk,
mixed spices and herbs.
SEAFOOD — 11
CHICKEN — 9.50

WOK FRIED RICE & NOODLES

PAD THAI (N)
Famous wok fried flat rice noodles with egg, chives,
beansprouts and choice of prawn, tofu or chicken.
Topped with crushed peanuts, chilli flakes and lime wedge.
PRAWN — 8.50
CHICKEN — 8
TOFU (V) — 7.50

CHAR KWAY TEOW
Penang style wok fried flat rice noodles with egg,
chilli, soy sauce, bean sprouts and chives.
PRAWN — 8.50
TOFU (V) — 7.50

NASI GORENG SEAFOOD — 8.50
Wok fried rice with prawns and squid, egg,
diced vegetables, cucumber, tomato and sambal sauce.

KAI KRAPOW — 9
Classic Thai dish of ground chicken with chilli,
fine beans, fragrant lime leaves and Thai basil.
Served with jasmine rice and traditionally eaten
with a fried egg + £1

BEER & WINE

SINGHA BEER 330ML	3.80
SAUVIGNON BLANC 187ML	6.50
MERLOT 187ML	6.50
PROSECCO 200ML	7

SOFT DRINKS

COCA COLA	2.50
DIET COKE	2.50
SPRITE	2.50
STILL MINERAL WATER	1.80

V = Vegetarian   VE = Vegan   N = May contain nuts

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