

THE Chanting CAFE

BY
MANTRA

Breakfast 9.30 - 14.00

Thai Eggs Benedict

Green Curry Royale

Grilled salmon, green curry hollandaise, poached eggs, sourdough.

13.20

Tom Yum Benedict

Chicken satay, tom yum hollandaise, poached eggs, sourdough.

12.50

Yellow Curry Florentine

Sauteed spinach, yellow curry hollandaise, poached eggs, sourdough.

11.50

Chicken & Egg Breakfast Noodle

Flat rice noodles, chicken, seasonal vegetables, fried egg. (VO)(GF)

12.50

Full English Breakfast

Free-range eggs your way, bacon, sausages, baked beans, herb mushrooms, slow-roasted tomatoes, potato Dauphinoise, sourdough toast.

14.50

Vegetarian Breakfast

Herb mushrooms, roasted tomatoes, potato Dauphinoise, wilted spinach, avocado, grilled halloumi, fried eggs, plant-based sausages.. (V)

14.20

Crispy Duck & Croffle

Crispy duck, croffles, fried egg, maple-mustard drizzle.

15.50

Thai Omu Rice with Bacon

Fluffy omelette, fried rice, crispy bacon, Sriracha Sauce (VO)(GF)

11.50

Thai Style Shakshuka

Northern Thai sausages, Tomato and pepper stew, baked eggs (VO)

11.00

Mushroom & Sweet Basil Toast

Saut ed mushrooms, sweet basil, sourdough. (V)

9.50

Salmon Teriyaki with Avocado

Teriyaki salmon, Japanese rice, vegetables, avocado.

13.50

Avocado & Egg on Toast

Sourdough, cashew cream, smashed avocado, poached egg, Sriracha Mayo. (V)

11.20

Caramelised Banana & Honey Yogurt Croffle

Croffle, mixed berries, caramelised banana, honey yogurt. (V)

11.20

(V) - Vegetarian, (VO) - Vegetarian Option available, (N) - Contains nut recipe, (GF) - Gluten Free option available

Some of the ingredients we use are classified as food allergens. Full allergen information on our menu is available upon request.

Some dishes have Vegetarian and Gluten-free Options; please ask our team member for information of our menu.

All prices include VAT. A discretionary 10% service charge will be added to your bill.

Both service charge and tips are gratefully received and are passed directly to colleagues.

Soup All day

Chicken Tom Yum

Fragrant hot and sour soup with chicken, mushrooms and Thai herbs. (Medium Hot)(GF) 8.00

Trio of Mushroom Tom Kha

Creamy coconut soup with three kinds of mushrooms, galangal, lemongrass, and kaffir lime leaves. (Mild) 7.20

Salad All day

Aromatic Duck Salad

Roasted duck with fresh vegetables, coriander and a zesty chilli-lime dressing. (Medium Hot)(GF)(VO) 8.00

Banana Blossom

Delicate shredded banana flower with minced pork, fresh herbs and a light citrus dressing. (VO) 7.20

Grilled Beef Salad

Grilled beef served on crisp greens with a Thai-inspired lime, olive oil and herb dressing. (Medium Hot) 8.50

Small Plates 12.00 - 17.00

Chicken Satay, Toast & Peanut Sauce

Char-grilled chicken satay served with toasted bread, creamy peanut sauce. (N)(GF) 7.50

Dimsum Trio

Steamed dim sum selection with prawn hargow, pork & mushroom shumai, and chicken gyoza. 6.80

Thai style Grilled Squid with fresh Lime and Garlic

Char-grilled squid with Thai spices in a fresh lime and garlic sauce. (Medium Hot)(GF) 8.00

Crispy Pan-fried Gyoza

Classic dumplings with chicken and vegetable fillings, steamed and pan-fried for the crispiness. (VO) 7.20

Grilled Pork Skewers

Tender marinated pork skewers char-grilled and served with fragrant sticky rice. 7.50

Vegetable Tempura

Crispy battered sweet potato, aubergine, carrot, peppers and broccoli, served with tempura sauce. (V)(GF) 8.20

Grilled King Prawns in fresh Chilli and Garlic Dressing

Grilled king prawns tossed in a fresh chilli, garlic and lime dressing. (Medium Hot)(GF) 8.50

Sweet Corn Fritters

Crispy sweetcorn fritters, lightly spiced with red curry and kaffir lime, served with sweet chilli sauce. (V) 7.20

King Prawns Tempura

Lightly battered king prawns crisp-fried to golden, served with sweet plum sauce. 9.00

Sharing Platter (for 2 persons)

A chef-curated assortment of flavours and textures: chicken satay, Thai-style fried squid tentacles, vegetable salad, vegetable rolls, and salt and chilli ribs, served with sweet chilli and peanut sauces. (N) 23.00

Lunch 12.00 - 17.00

Golden Katsu Chicken

Lightly breaded tender chicken breasts crisp-fried to golden, served with fragrant Japanese rice and a delicate katsu sauce. (Mild) 13.00

Thai Yellow Coconut Curry with King Prawns

King prawns in creamy coconut curry with mixed vegetables, crispy cauliflower and jasmine rice. (Mild)(GF)(Vo) 14.00

Salmon Teriyaki

Teriyaki-glazed salmon with a touch of sesame, served with fragrant Japanese rice. (Mild) 13.50

King Prawn Thai Green Curry Noodle Bowl

King Prawns with Thai green curry, fresh herbs and rice noodles -a modern and a satisfying lunch bowl. (Medium Hot) (Vo) 15.50

Tepo Curry Pork Belly Rice

Slow braised pork belly in rich Thai coconut Tepo Curry, served over steamed jasmine rice (Mild) 13.50

Massaman Lamb with Potato dauphinoise

Slow-cooked Massaman lamb in coconut curry, served with homemade layered potatoes. (Mild) 15.00

King Prawn Tom Yum Fried Rice

Wok-fried jasmine rice with plump king prawns, fragranced with kaffir lime leaves, fresh lemongrass and gentle spices. (Medium Hot)(VO) 14.50

Chicken Pad Thai

Stir-fried rice noodles with chicken, egg, bean sprouts, spring onions and carrots in a tangy tamarind sauce. (Mild)(GF)(VO) 14.50

Speciality

Roasted Duck & Herb Salad Pitta Plate

Roasted duck, fresh herbs and garden salad in soft pitta, finished with Thai-style tamarind hoisin dressing. Accompanied by fries. 12.50

Aromatic Grilled Pork Pitta

Thai salt & chilli grilled pork in toasted pitta, paired with fresh vegetables and sweet chilli mayonnaise. Comes with fries. 13.00

Char-grilled Chicken Satay Pitta Plate

Overnight-marinated chicken satay, char-grilled and tucked into pitta with mixed salad and rich peanut sauce. Served alongside fries. 12.00

Sides

Jasmine Rice / Sticky Rice / Egg Noodles / Chips 3.50

Soft Drinks

Still Water (330ml)	3.45
Sparkling Water (330ml)	3.45
Fruit Juice	3.95
<small>Apple Juice Orange Juice Pineapple Juice</small>	
Coca-Cola (330ml)	3.95
Diet Coca-Cola (330ml)	3.95
Fentimans Lemonade (275ml)	3.95
Fentimans Ginger Beer (275ml)	3.95
Fever-Tree Tonic Water (200ml)	3.95
<small>Light Tonic Indian Tonic Elderflower Tonic Ginger Ale Tonic</small>	

Non Alcoholic

Heineken 0.0 (330ml)	4.50
Birra Moretti Zero (330ml)	4.50
Old Mout Berries & Cherries 0% (500ml)	4.50

Wines

Sparkling Wine	125ml / 175ml
Procecco DOC	5.20
<small>Tallero, NV Veneto, Italy</small>	
Rose' Wine	
Pinot Grigio Rose'	5.20 / 6.90
<small>Villa Benizi Venezie, Italy</small>	
Zinfandel Blush	5.10 / 6.70
<small>Stallions Leap California, USA</small>	
White Wine	
Sauvignon Blanc	6.10 / 8.10
<small>Les Nuages, Val de Loire, France</small>	
Chardonnay	5.60 / 7.40
<small>Saint Auriol Pays d'oc, France</small>	
Pinot Grigio	6.40 / 8.40
<small>Arenile Abruzzo, Italy</small>	
Red Wine	
Carmenere	5.20 / 6.90
<small>Santa Alba Central Valley, Chile</small>	
Malbec	5.90 / 8.10
<small>Inacayal Mendoza, Argentina</small>	
Reserve Pinot Noir	5.90 / 7.70
<small>Santa Alba Curico Valley, Chile</small>	



BY
MANTRA

House Blends Coffee

Espresso	3.00
Double Espresso	3.50
Americano	4.00
Flat White	4.25
Latte	4.25
Cappuccino	4.25

Speciality

Homemade Chai Latte	4.50
Organic Matcha Latte	5.00
House Thai Tea	4.50
<small>Rich, aromatic, and uniquely amber-gold in colour - a steaming hot, milky and sweet Thai breakfast tea. Traditionally paired with a fragrant jasmine tea chaser.</small>	

1. Morning Chanting Blends:

Ethiopian Yirgacheffe, Columbian Medellin and Brazilian Santos.

Recommend for coffee with milk in the morning time.

2. Evening Mantra Blends:

Ethiopian Yirgacheffe and Brazilian Santos.

Recommend for Black coffee in the afternoon time.

Tea and Hot Drinks

English Breakfast	4.00
SHIBUI Earl Grey	4.50
Jasmine Silver Needle	4.20
Jasmine Green Tea	4.50
Chamomile Blossoms	4.10
Peppermint Leaves	4.20
Lemon & Ginger Tea	4.00
Hot Chocolate	4.80
Mocha	5.00

Homemade Desserts

Mango Mousse	7.50
<small>with Fresh Mango & Mango Sauce</small>	
Lemon Posset	8.50
<small>Raspberries and Butter Shortbread</small>	
Coconut Panna Cotta	7.50
<small>Refreshing tropical fruit salad</small>	
Date and Banana Sticky Toffee Pudding	8.50
<small>with Butterscotch Sauce & Vanilla Dream ice cream</small>	
Salted Peanut Caramel	6.00
<small>with Vanilla Dream ice cream</small>	