COOKED WITH LOVE
— and MSG —

KAWAN
BY UNCLE ROGER

FIRE & SMOKE

Inspired by the roadside grills and night markets of Malaysia. Marinated, cooked over charcoal, served bold and messy.

Kawan BBQ Pork 青柠炭烧五花肉 £14.50
Sticky charred pork belly grilled over wood, marinated in spiced soy. Cut through with a tangy green lime and chilli dip
香料酱油腌制五花肉，炭火烧至焦香，配酸辣青柠蘸酱

Night Market Grilled Skate Fish 蕉叶参巴炭烤鱼 £16.80
The pasar malam original. Smoky, charred in banana leaf, slathered in punchy belacan sambal. Salty and hot
蕉叶炭烤鳐鱼，配浓香马来盏参巴酱，咸香辛辣

Straits Grilled Skate Fish 南洋梅香炭烤鱼 £16.80
The lighter one. Char-grilled, dressed in sweet-tart plum with roasted peanut, citrus and makrut lime
炭烤鳐鱼配酸甜梅子酱、烤花生、柑橘及风柑叶

Charred Wagyu Beef & Glass Noodles 青亚参炭香和牛粉丝 £22.90
Charred wagyu over glass noodles, dressed sharp with green assam, herbs and chilli
炭烤和牛配粉丝、青亚参、香草及辣椒，酸香开胃

BITES

Rempah Fried Chicken 南姜香茅酥炸鸡 £9.90
Chicken marinated in wet rempah: turmeric, lemongrass, galangal, fried until the spice forms a golden crumb
姜黄、香茅及南姜腌制鸡肉，炸至金黄酥香

Rumah Wings 香兰黄姜炭烧鸡翅 £12.90
Smoky-grilled bbq wings marinated in pandan and turmeric, served with fresh mango salad
烟熏炭烤鸡翅，以班兰叶及黄姜香料腌制，配新鲜芒果沙拉

Kawan Salad 腰果菠萝蜜沙拉 £9.90
Roasted cashews, fresh herbs and lime, tossed with fresh jackfruit
烤腰果配新鲜菠萝蜜、香草及青柠

Golden Parcels 黄金鲜虾云吞 £11.90
Makrut lime prawn wontons, deep fried, with dried shrimp
风柑青柠鲜虾云吞炸至金黄酥脆，配虾米

San Choy Crunch 香辣鸡肉碎脆饼 £12.90
Wok-fried minced chicken with butter, chilli, mint, served with crackers
牛油鸡肉碎配辣椒、薄荷及香脆饼片

Firecracker Rolls 亚参叻沙脆春卷 £11.90
Crispy vegetable spring rolls served with tangy assam laksa gravy
香脆蔬菜春卷，配酸辣亚参叻沙酱

You Tiao Fritter 鲜虾鸡肉酿油条 £11.90
Chicken and prawn-stuffed fried dough stick with mild heat
鸡肉鲜虾酿油条，微辣惹味

= SPICY = VEGETARIAN = SIGNATURE

PLEASE INFORM A MEMBER OF STAFF IF YOU HAVE A FOOD ALLERGY OR SPECIAL DIETARY NEEDS.

A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE APPLIED TO THE FINAL BILL.

OUR CHICKEN, BEEF AND SEAFOOD INGREDIENTS ARE FROM HALAL CERTIFIED SUPPLIERS.

MAINS

Nasi Lemak 马来经典椰浆饭
Malaysia's ultimate comfort food. Choose your main, served with fragrant coconut-pandan rice, fiery house sambal, crispy anchovies, roasted peanuts, cucumber and egg
马来西亚经典风味。自选主菜，配班兰椰香饭、自制参巴酱、香脆江鱼仔、烤花生、黄瓜及鸡蛋

- **Crispy Chicken Berempah 香料酥炸鸡** £15.90
  Served with our homemade special sauce, with a hint of heat
  另配秘制微辣酱
- **Malaysian Style Smoky Chicken Curry 马来炭香咖喱鸡** £15.90
- **Spicy Curry Wagyu Beef 香辣和牛咖喱** £17.90

Wood Smoked Okra 木熏脆香秋葵 £10.90
Lightly smoked okra over wood, finished with golden crispy soy crumble
木香轻熏秋葵，配金黄香脆豆酥

Glazed Chicken Bites 山楂糖醋脆鸡 £11.90
Crisp chicken, tossed in a sweet and sour hawthorn glaze
香脆鸡肉裹上酸甜山楂酱

Pea Shoots 樱花虾蒜香豆苗 £13.50
Wok-fried pea shoots with garlic and sakura prawn
蒜香镬炒豆苗，配樱花虾

Warming Ginger Seafood Broth 红枣姜香海鲜汤 £19.80
Black mussels, king prawns and squid simmered with ginger, watercress, mushroom and red dates
黑青口、大虾及鱿鱼，配姜、水芹、蘑菇及红枣清炖

Salted Egg Crispy Fish 咸蛋黄酥鱼 £13.50
Shatteringly crisp fried fish sitting above a salted egg butter cream, fried curry leaf and red chilli
香酥鳕鱼配咖喱叶、牛油及香浓咸蛋黄酱

Claypot Glass Noodles with King Prawn 炭香大虾白胡椒粉丝煲 £19.80
Sizzling glass noodles braised with chargrilled head-on king prawns, shallot and coriander
粉丝配炭烧有头大虾、红葱头及香菜，砂锅焖至入味

Amber Curry 南瓜炭烧咖喱鸡 £14.90
Tender chicken cooked in rich pumpkin curry, served with red chillies, curry leaves, with a side of grilled butter brioche
嫩滑鸡肉配浓郁南瓜咖喱及牛油面包

Auntie's Seafood Pot 阿姨海鲜锅 £17.90
A creamy, mild seafood curry. Prawn, squid and haddock with butter, dried shrimp, okra and bird's eye chilli, finished with basil
杂锦海鲜咖喱配香草及虾米烩煮

Sarawak Glazed Pork 砂拉越黑胡椒烧五花肉 £14.50
Sweet honey-glazed pork belly, slow-smoked with Sarawak peppercorn
蜜汁烧五花肉配砂拉越胡椒

Dry Curry Wagyu Beef 香辣干咖喱和牛 £22.90
Hot, dry coconut curry with wagyu beef and pickled mango
香辣椰香干咖喱和牛肉配腌芒果

Silky Hot Mess 温泉蛋泡菜麻婆豆腐 £13.90
Mapo tofu, our way. 72 Celsius onsen egg, kimchi cabbage, vegan crunch
温泉蛋麻婆豆腐配泡菜及素肉脆粒

Wok Fried French Beans 豆酥蒜香四季豆 £10.90
Wok-fried French beans with fermented yellow bean and garlic. Finished with golden soy crumble cracklings
蒜香镬炒四季豆，配黄豆酱及金黄香脆豆酥

Braised Aubergine 豆瓣鸡香焖茄子 £11.90
Wok-braised aubergine with minced chicken, mushroom and doubanjiang (Can be made vegetarian upon request)
茄子配鸡肉碎、蘑菇及豆瓣酱焖煮 (可选素食)

Hainanese Chicken Cutlet 东南亚风味海南鸡扒 £14.90
A Hainanese-British hybrid from colonial Malaya. Deep fried chicken thigh, five-spice onion gravy, potatoes and peas
香脆鸡扒配五香洋葱汁、薯仔及青豆

LOVED BY NIECES AND NEPHEWS

RICE & NOODLES

Smoky Wok Laksa 镬气炒叻沙 £13.90
Thick rice vermicelli noodles, seafood stir fry with spices and coconut gravy
粗米粉配海鲜、香料及椰香叻沙酱汁，镬炒入味

Golden Prawn Noodle 豉油大虾香菇炒面 £13.90
Wheat noodles wok-fried in dark soy with king prawn,
shiitake and red onion
小麦面配大虾、香菇及红洋葱，以黑酱油镬炒入味

Ex-wife Noodles 香茅沙茶海鲜面 £15.90
Crunchy seaweed seafood roll with lemongrass, Sa Cha broth,
pickled vegetables, mushroom and wheat noodles. Ask Auntie Helen, her idea
香脆紫菜海鲜卷、香茅沙茶汤底、腌菜、蘑菇及小麦面

Village Fried Rice 招牌乡村海鲜炒饭 £15.90
Sambal-fried rice with prawn, long beans, pineapple and bird's eye chilli.
Topped with crisp anchovies
参巴炒饭配鲜虾、长豆、菠萝及指天椒，佐香脆江鱼仔

Chinatown Fried Rice 招牌唐人街炒饭 £15.90
Wok-fried rice with Chinese sausage and wind-dried pork belly,
mushroom and okra, finished with crisp enoki
(Our homemade Crispy Chilli Crunch will be served alongside)
镬香炒饭配腊肠、风干五花肉、蘑菇及秋葵，佐香脆金针菇 (另配自制香辣脆椒酱)

Mahogany Fried Rice 双菇豉油镬香炒饭 £13.90
Wok-charred fried rice in dark soy, with crisp greens, shiitake,
and enoki mushrooms
黑酱油镬炒饭，配爽脆时蔬、香菇及金针菇

Fragrant Coconut Rice 班兰椰香饭 £3.90
Fragrant coconut-pandan rice
班兰叶与椰浆煮制的香米饭

Jasmine Rice 白米饭 £3.50
Made in a rice cooker, the proper way
香软茉莉白饭

UNCLE ROGER'S TAKES ON BRITISH CLASSICS

Choco-orange Pork Ribs | Inspired By Uncle Guga 巧克力香橙蜜烧排骨 £15.90
Wok-seared pork ribs on the bone, glazed with zesty orange and chocolate.
Dedicated to Uncle Guga, who marinates meat in anything
香煎排骨配香橙及巧克力酱汁，酸甜浓郁，层次丰富

Chinese Wellington | Inspired By Uncle Gordon 酥皮鸡肉威灵顿 £28.90
Puff pastry crusted chicken, tomato chilli and Teochew butter olive mushroom.
Uncle Roger's take on Gordon Ramsay's most famous dish
酥皮包裹嫩鸡，配番茄辣椒及牛油橄榄蘑菇

HAPPY ENDING (SORRY CHILDREN)

Sizzling Blue Milo 蓝蝶美禄流心团 £8.90
Molten Milo and chocolate dumplings, fried in butter.
The blue is butterfly pea flower - no dye
牛油香煎美禄巧克力流心团，以天然蝶豆花呈现蓝色

Taro & Pandan Sago 班兰香芋西米露 £4.90
A bowl of taro cream, pandan sago and sweet potato. The Malaysian bubur
every kid grew up on
香浓芋泥配班兰西米及甜薯，经典马来西亚甜品

Teh Tarik Brûlée 焦糖拉茶布蕾 £5.50
Malaysia's pulled milk tea, as a brûlée. Strong, sweet and creamy
under a torched caramel crack
浓郁马来西亚拉茶布蕾，覆上香脆焦糖脆壳



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