

# Signature Dishes

## Sarawak black pepper roasted duck and pancake

A world-renowned dish with a selection of Southeast Asian spices including the famous Sarawak black pepper found only in the deep forests of east Malaysia. Seventy two hours in the making, this intriguing dish will transport you to a memory from the Chef's childhood. Using ancient methods, the duck is air-dried overnight creating a delicate crispy skin that melts in the mouth. The duck is accompanied by a homemade pancake, baby cucumber, spring onion and a hand-crafted condiment using Hawthorn jelly that adds even more layers of flavour. Due to the lengthy process involved in the creation of this dish, there are limited quantities available each day.

£38.00

## Crispy squid with jasmine butter and oatmeal

Oatmeal is a popular ingredient used for a hot energy drink in Southeast Asia as a start to the day and a delicious dish to begin your Southeast Asia journey with us. Chef's very own creation of golden crispy squid in an oatmeal and Jasmine tea butter coating.

£14.00

## Carabineros prawn in royal supreme stock and corn noodle

Carabineros is a large, bright red deep-sea prawn from the Eastern Atlantic and the Mediterranean Sea. Distinct and robust in flavour, it is braised with royal supreme stock, crab meat, Ikura roe, sea vegetables, and corn noodles - both delicious and healthy.

£36.00

## Spicy rendang chicken with smoked onion and pink peppercorn

Rendang is an Indonesian, Malaysian, and even a Singaporean treasure adopting all of the intense tropical aromatic spices of these countries. Slow-cooking in coconut milk deepens the dish to a nutty, buttery sweetness along with the crispness and tenderness of spice-coated chicken and toasted fresh grated coconut with a hint of caramelisation.

£20.00

Carabineros prawn in royal supreme stock and corn noodle

Hampshire pork belly with orange and white chocolate

## Hampshire pork belly with orange and white chocolate

Hampshire free range pigs are noted for being well-muscled with a satisfying texture and flavour. The exquisite marbling and exceptional balance of fats is perfect for slow cooking. This high quality dish is seasoned with a blend of Asian herbs, caramelised with a homemade white chocolate and orange glaze.

£22.00

## Stone-grilled Percik chicken with milk biscuit

Ayam Percik, our modern interpretation on the Malaysian grilled chicken dish. It is marinated with turmeric, cumin and coriander along with coconut milk, lemongrass, and tamarind. Roasted on banana leaf, served in a coconut shell with a house-made milk biscuit.

£20.00

## Zhai goose “Rojak” with winter melon and snow pear in peanut ume dressing (v)

A Javanese traditional fruit and vegetable salad dish. Rojak means "mixture" or "eclectic mix" in colloquial Malay. Zhai goose is a name given to a vegetarian goose. It is a popular vegetarian dish in Asia using bean curd skins cooked to resemble the skin of a roast goose in both texture and colour. Accompanied by Blue Jasmine's very own contemporary and refreshing salad.

£18.00

## Hampshire rib eye beef with black garlic and Sha Cha sauce

A Hampshire breed known for its marbling and tenderness and a black garlic from the Isle of Wight. Known for its high amounts of antioxidants, this ingredient offers a unique taste and aroma. Sha Cha sauce is the Chef's enhanced interpretation of a traditional Malaysian and Indonesian satay sauce, a modern preparation that has been many years in development.

£28.00

## To begin

### Turmeric chilli octopus

and yuzu tobiko

£15.00

### Seared pork belly and crispy pork skin

in satay sauce

£8.00

### Ying Yang prawn

with kaffir lime dressing

£8.00

## Black pepper butter crab

fried soft shell crab

£8.00

## Air-dried black cod fish skin

with cumin

£5.00

## Salt baked Eryngii mushroom (v)

with ginger soya dressing

£5.00

## Manora prawn cracker

with lime leaf dip

£3.00

## Blue swimmer crab salad

with pine nut and shallot oil

£12.00

## Sweet and sour Cointreau pork

with wild honey and soya

£7.00

## Spicy curry prawn

with edamame and cherry tomato

£7.00

## Crispy basil chicken and jackfruit

with chilli mango dressing

£6.00

## Fried homemade pumpkin tofu (v)

Polenta coated tofu with soya seaweed floss

£6.00

Smoky cold asparagus, mushroom and cloud ear (v)

in sesame peppercorn dressing

£7.00

## To follow

Hot and sour Asian seafood stew with dried shrimp and taro

£21.00

Malaysian chilli prawn with ginger flower and charcoal toast

£22.00

Crispy honey soya chicken with caramelised sesame cashew nut

£18.00

Truffle king oyster mushroom with green ginger oil (v)

£20.00

Grilled Chilean sea bass with pomegranate glaze and soya ginger crumble

£28.00

Slow-cooked garden delight with glass vermicelli in black pepper (v)

£15.00

Golden Nyonya duck puff with galangal and lime leaf in rice paper

£18.00

Hoàn Kiếm Lake with baby spinach, corn, red date, shimeji and basil (v)

£18.00

## To add on

Baby broccoli or asparagus with garlic sauce (v)

£5.00

Baby broccoli or asparagus with spicy X.O. sauce

£7.00

Wok fried egg noodle with crab meat and black mushroom

£14.00

Singapore rice vermicelli with prawn

£14.00

Vegetarian Singapore rice vermicelli (v)

£10.00

Dark soya fried rice with prawn and Sakura shrimp

£9.00

Egg fried jasmine rice with green onion (v)

£6.00

Steamed jasmine fragrance rice (v)

£4.00

:



# To finish

## Blue Jasmine orb

£9

Walnut, yogurt biscuit, citrus jelly, candied zests, air-dried raspberry, blood orange sorbet.

*From the mind of fine art and creativity, also to bring you back to childhood memories.*

---

## Matcha fusion

£8

Raspberry emulsion, citrus zest, strawberry, pistachio crumb, raspberry sorbet.

*Fusion of flavours to cleanse both mind and pallet, melt in the mouth with gorgeous eastern sensation.*

---

## Mango botanic

£8

Kumquat cream, gluten free shortbread, citrus fruits, citrus emulsions, coconut.

*Delightful aroma with layers of freshness and a slight tangy.*

---

## Coconut dream

£8

Gluten free shortbread, pineapple, chilli emulsion, chocolate.

*Blend of smoothness and elegance to indulge your coconutty thirst.*

---

## Raspberry chocolate addict

£9

Five spice, salted caramel, winter melon, lime, coconut sorbet.

*The journey to a luxurious chocolate realm with a tropical breeze.*

---

## Selection of sorbet

£8

Daily selection from chef

---

Please inform a member of the team if you have any special dietary requirements or food allergies before placing an order.

Guests with severe allergies or intolerances, please be aware that although all due care is taken to prevent cross-contamination there is a risk that allergen ingredients may be present.

Prices include VAT at the current rate. A discretionary service charge of 12.5% will be added to your bill.



# Digestif

25ml available on request

Cointreau 50ml	£8	Jagermeister 50ml	£9
Fernet Branca 50ml	£9	Kummel 50ml	£9
Grand Marnier 50ml	£8	Evagelista Limoncello 50ml	£9

# Brandy

25ml available on request

## COGNAC

Courvoisier XO 50ml	£21	Remy Martin 1738 50ml	£9
Hennessy XO 50ml	£34	Remy Martin XO 50ml	£31
Hennessy Paradis 50ml	£190	Remy Martin Louis XIII	
		• 15ml	£75
		• 25ml	£95
		• 50ml	£195

CONTINUED >>

Please inform a member of the team if you have any special dietary requirements or food allergies before placing an order.

Guests with severe allergies or intolerances, please be aware that although all due care is taken to prevent cross-contamination there is a risk that allergen ingredients may be present.

Prices include VAT at the current rate. A discretionary service charge of 12.5% will be added to your bill.



# Brandy

25ml available on request

## ARMAGNAC

Baron de Sigognac 20y  
50ml £16

---

Darroze 30y  
50ml £27.50

---

## CALVADOS

Chateau du Breuil VSOP  
50ml £9

---

Lecompet 18y  
50ml £23

---

Lemorton 15y  
50ml £21

---

## PISCO

Barsol  
50ml £8

---

Please inform a member of the team if you have any special dietary requirements or food allergies before placing an order.

Guests with severe allergies or intolerances, please be aware that although all due care is taken to prevent cross-contamination there is a risk that allergen ingredients may be present.

Prices include VAT at the current rate. A discretionary service charge of 12.5% will be added to your bill.



# Coffee

Espresso	£3.50	Cappuccino	£4.50
Double espresso	£4.50	Caffe Latte	£4.50
Macchiato	£3.50	Flat white	£4.50
Double Macchiato	£4.50	Americano	£4

# Tea

First Flush Assam per pot	£4	Earl Grey per pot	£4.50
First Flush Darjeeling per pot	£4.50	Fresh Mint per pot	£3.50
Chamomile per pot	£4	Jasmine green tea per person	£3.50
Oolong per person	£5	Pu Er per person	£4

Please inform a member of the team if you have any special dietary requirements or food allergies before placing an order.

Guests with severe allergies or intolerances, please be aware that although all due care is taken to prevent cross-contamination there is a risk that allergen ingredients may be present.

Prices include VAT at the current rate. A discretionary service charge of 12.5% will be added to your bill.