

Set Menus

Menu A for TWO (3 courses)

£25.90 per person (mimum 2 persons)
Includes all the following dishes

Starters

Bang Bang prawns, Chicken satay **N**
Honeyed ribs and Gyoza **V**

Main courses

Green curry with chicken **N** Coconut prawns
Crispy chilli beef **N** Steamed jasmine rice **V**

Dessert

Dessert of the day

Menu B for FOUR (3 courses)

£25.90 per person (mimum 4 persons)
Includes all the following dishes

Starters

Bang Bang prawns, Heavenly beef
Chicken satay **N** Tempura vegetables **V**

Main courses

Hor mok snapper **N** Chicken rendang **N**
Crispy chilli beef **N** Coconut prawns
Morning glory **V** Steamed jasmine rice **V**

Dessert

Dessert of the day

Menu C for TWO (4 courses)

£29.80 per person (mimum 2 persons)
Includes all the following dishes

Starters

Bang Bang prawns, Honeyed ribs
Chicken satay **N** Tempura vegetables **V**

Intermediate course

Aromatic duck and pancakes

Main courses

Yellow curry with pork **N** Crispy chilli beef **N**
Orange chicken, Steamed jasmine rice **V**

Dessert

Dessert of the day

Menu D for FOUR (4 courses)

£29.80 per person (mimum 4 persons)
Includes all the following dishes

Starters

Chicken satay **N** Honeyed ribs
Spiced aubergine **V** Bang Bang prawns

Intermediate course

Aromatic duck and pancakes

Main courses

Massaman lamb curry **N** Hor mok snapper **N**
Black pepper prawns **N** Sesame fried chicken
Pak choi garlic **V** Steamed jasmine rice **V**

Dessert

Dessert of the day

Vegetarian Menu for TWO (3 courses) **V**

£19.90 per person (mimum 2 persons)
Includes all the following dishes

Starters

Taro nests and tofu **N** Gyoza
Tempura vegetables

Main courses

Yellow curry with vegetables and tofu **N**
Basil aubergine **N**
Sweet and sour vegetables and tofu
Steamed jasmine rice

Dessert

Dessert of the day

oaka

AT
THE MANSION HOUSE

A unique combination
of Pan Asian Cuisine &
Hand Crafted Beer

If you are planning a bigger party (special occasion/corporate event) please ask for further details - we would be delighted to discuss what we can do for you. We accept all major credit cards except Diners Card. All prices are inclusive of VAT. An optional gratuity of 12.5% will be added to your bill. All gratuities go to the staff in this restaurant.



48 Kennington Park Rd,
London
SE11 4RS

t: 0207 582 5599
oakalondon.com



Town Bridge
Peterborough
PE1 1FP

t: 01733 315 700
charters-bar.com



144 High Street, Aston
Birmingham
B6 4UP

t: 0121 333 5988
thebartonsarms.com



Town Bridge
Peterborough
PE1 1FP

t: 01733 315 702
east-restaurant.co.uk



80 Westgate
Peterborough
PE1 2AA

t: 01733 358 500
thebrewery-tap.com

Wifi www.oakalondon.com



Let our chefs and their dishes take your taste buds travelling to the Orient through a tantalizing variety of cuisines from the diverse cultures and flavours of Asia. Dine with us, and let your palate explore the succulent spices of the Far East. As is traditional in Asia, our dishes are served independently of rice or noodles which are ordered separately to give variety. Your chosen dishes can be complemented by vegetables or noodles to accompany your meal. Individual dishes can be shared to allow everyone to enjoy the different tastes of the Orient.

Try our award winning range of Oakham Ales or one of our many fine wines, to go with your meal and finish with one of our desserts and coffee. Enjoy! Then come back to visit us again.

A buffet menu for larger parties can be arranged upon request. For those who prefer to leave the choice of dishes to us, we have an excellent selection of set menus.














To guide you through the menu:

 Dishes suitable for vegetarians

 Dishes that contain nuts as an ingredient

 Mildly Spicy  Spicy  Very Spicy

Gap glam ‘Beer food’ - Starters

- 1. Gap glam platter for two to share** *Oaka* **12.90**
Bang Bang prawns, Chicken satay , Honeyed ribs and Heavenly beef
- 2. Vegetable platter for two to share**  *Oaka* **9.80**
Gyoza, Tempura vegetables, Spring rolls and Spiced aubergines 
- 3. Thai fries**  *Oaka* **2.80**
Spicy potato wedges served with a sweet chilli dip
- 4. Prawn crackers** *Thailand* **2.80**
Served with a sweet chilli dip
- 5. Spring rolls**  *Thailand* **4.90**
Served with a sweet chilli dip
- 6. Tempura vegetables**  *Japan* **4.90**
Served with a wasabi and soy dip
- 7. Taro nests and tofu**   *Thailand* **5.40**
Crisp-fried, served with peanut chilli sauce
- 8. Gyoza**  *Japan* **5.60**
Vegetable dumplings served with soy sauce
- 9. Spiced aubergine**   *Oaka* **5.80**
Served crispy in a Thai herb seasoning
- 10. Sambal chicken wings**  *Malaysia* **5.90**
Glazed with caramelised Malaysian spices
- 11. Honeyed ribs** *China* **6.50**
Grilled marinated pork ribs
- 12. Bang Bang prawns** *Oaka* **7.50**
Deliciously crispy, served with a smooth, spicy dip
- 13. Thai squid** *Thailand* **6.50**
Crispy and served with a sweet chilli sauce
- 14. Heavenly beef** *Thailand* **6.80**
Fried air-dried slices of beef infused with palm sugar
- 15. Chicken satay**  *Indonesia* **6.80**
Served with a peanut dip
- 16. Tempura king prawns** *Japan* **7.50**
Served with a wasabi and soy dip
- 17. Soft shell crab** *Thailand* **7.80**
With garlic and pepper on a bed of crispy rice noodles, served with a chilli sauce

Intermediate courses






Salads and wraps

- 18. Aromatic duck and pancakes** *China* **Quarter 9.80, Half 18.90**
With cucumber, spring onions and hoisin sauce
- 19. Som tam**   *Thailand* **7.90**
Green papaya salad with lime, palm sugar and roasted peanuts
- 20. Chicken lettuce wraps** *China* **7.90**
Finely chopped chicken fried with roasted chilli and water chestnuts, served with fresh lettuce wraps
- 21. Waterfall beef**  *Thailand* **9.80**
Grilled, marinated sirloin tossed in a chilli, lime and mint dressing
- 22. Dancing prawns**  *Thailand* **10.90**
Prawns tossed in a lemongrass, chilli and lime dressing

Soups

- 23. Tom yum**  *Thailand* **Chicken 5.60, Prawns 5.90, Vegetables 4.90** 
Hot and sour lemongrass soup with fresh chilli and kaffir lime leaves
- 24. Tom kha**  *Thailand* **Chicken 5.60, Prawns 5.90, Vegetables 4.90** 
A coconut milk soup with fresh galangal, lemongrass and chilli
- 25. Thai beef noodle soup** *Thailand* **5.90**
Aromatic slow-cooked beef with rice noodles and celery

Side orders

- 26. Pad noodles**  *Oaka* **4.80**
Fine yellow noodles fried in a soy sauce with bean sprouts and spring onions
- 27. Steamed jasmine rice**  **2.90**
- 28. Sticky rice**  **2.90**
- 29. Coconut rice**  **3.50**
- 30. Egg fried rice**  **3.90**

Main courses

Curries

- 31. Green curry**  *Thailand* **King prawns 10.90, Chicken or beef or pork 9.80, Vegetables and tofu 8.50**
A curry of your choice, with green chilli, spices, bamboo shoots and aubergines
- 32. Red curry**  *Thailand* **King prawns 10.90, Chicken or beef or pork 9.80, Vegetables and tofu 8.50**
A curry of your choice, with red chilli, spices, bamboo shoots and aubergines
- 33. Yellow curry**  *Thailand* **King prawns 10.90, Chicken or beef or pork 9.80, Vegetables and tofu 8.50** 
A curry of your choice, with potatoes, onions and spices
- 34. Panang curry**  *Thailand* **King prawns 10.90, Chicken or beef or pork 9.80, Vegetables and tofu 8.50**
A creamy and spicy curry of your choice, served with fresh kaffir lime leaves
- 35. Chicken rendang**  *Indonesia* **10.80**
Richly flavoured with fresh ginger, shallots, lemongrass and spices
- 36. Massaman lamb**   *Thailand* **11.90**
Slow-cooked lamb and potatoes in a rich curry, flavoured with tamarind

Seafood

- 37. Hor mok snapper**  *Thailand* **10.90**
A curried mousse with fish and sweet basil, steamed in a banana leaf bowl
- 38. Coconut prawns** *Thailand* **11.90**
Fried prawns served with a spicy orange sauce
- 39. Saucy snapper**  *Thailand* **10.90**
Crisp-fried, doused in a wild ginger, pineapple, chilli and tamarind sauce
- 40. Sake glazed salmon** *Japan* **10.90**
Pan-fried in a soy, mirin and sake sauce
- 41. Steamed sea bass** *China* **10.90**
Doused with hot ginger soy sauce and sesame oil, sprinkled with spring onions
- 42. Black peppered prawns**  *Thailand* **12.80**
Wok-fried king prawns, onions and chilli peppers in a black pepper sauce
- 43. Pad cha seafood**  *Thailand* **13.80**
Sea bass, prawns and squid fried with chilli, wild ginger and basil

Chef's specialities

- 44. Orange chicken** *Vietnam* **8.90**
Fried until crispy, served with fresh orange and ginger jus
- 45. Sambal pork belly**  *Malaysia* **8.90**
Fried and tossed in Malaysian sambal chilli with fine beans and kaffir lime leaves
- 46. Sesame fried chicken** *Thailand* **9.80**
Infused with spices and garlic, fried and then served with a chilli dip
- 47. Crispy chilli beef**  *China* **9.80**
Wok-fried in an aromatic, sun-dried chilli and rice wine sauce
- 48. Volcano chicken** *Thailand* **10.80**
Deboned and roasted with spices, flambéed and then cascaded with a lava of black pepper sauce
- 49. Aromatic tamarind duck** *Thailand* **12.80**
Fried in a caramelised tamarind sauce with crispy shallots
- 50. Chilli stir-fry**  *Thailand*
King prawns 10.90, Chicken or Pork or Beef 8.90, Vegetables and tofu 7.90
A stir-fry of your choice in a curry sauce with bamboo shoots and kaffir lime leaves
- 51. Sweet and sour** *China* **King prawns 10.90, Chicken or Pork 8.90, Vegetables and tofu 7.90** 
A stir-fry of your choice cooked in a tangy, fruity sauce
- 52. Weeping Tiger ribeye steak** *Thailand* **15.80**
Sliced and served with coriander and a spicy, roasted rice sauce

Vegetarian

- 53. Tamarind tofu**  *Thailand* **6.80**
Served with shitake mushrooms, doused with tangy sauce and topped with crispy onions
- 54. Pak choi kratiem**  *Oaka* **6.80**
Stir-fried in a light soy sauce, with a hint of garlic
- 55. Basil aubergine**   *Thailand* **6.80**
Aubergine fried and infused with a sauce of sweet basil, fresh chilli and yellow beans
- 56. Morning glory**   *Thailand* **6.90**
Wok-fried water spinach with soy bean sauce, fresh chilli and garlic
- 57. Gailan with oyster sauce** *China* **6.90**
Steamed Chinese broccoli served in an oyster sauce

Noodles and rice—complete dishes

- 58. Nasi goreng**  *Indonesia* **6.90**
Traditional fried rice, wok-fried in a red chilli spice with shallots, sun-dried shrimps and chicken
- 59. Pad Thai**  *Thailand* **King prawns 8.90, Chicken 7.90, Vegetables and tofu 7.50** 
Flat rice noodles, bean sprouts and egg, stir-fried in a tamarind and sweet radish sauce, served with peanuts
- 60. Singapore noodles**  *Singapore* **8.90**
Spicy fried vermicelli, egg, chicken, prawns, turmeric and bean sprouts

Allergies and Intolerances

If you have any food allergies or intolerances, please bring them to the attention of a member of our team before ordering. Although every effort is made to accommodate guests who are celiac or gluten intolerant, flour and other glutinous ingredients are used in our kitchens. It is therefore impossible to guarantee a risk-free environment.