

STARTERS - GAP GLAM 'BEER FOOD'

- Gap glam platter** for two to share 14.90
Bang bang prawns 🍴, Chicken satay 🍴, Ping pork and Heavenly beef
- Vegetable platter** 🍴 for two to share 11.90
Gyoza, Tempura vegetables, Spring rolls and Spiced aubergines 🍴
- Thai fries** 🍴 3.90
Spicy potato wedges served with a sweet chilli dip
- Thai spring rolls** 🍴 5.40
Served with a sweet chilli dip
- Tempura vegetables** 🍴 5.60
Served with a wasabi and soy dip
- Gyoza** 🍴 6.40
Vegetable dumplings served with soy sauce
- Spiced aubergine** 🍴 🍴 6.40
Served crispy in a Thai herb seasoning
- Thai prawn crackers** 2.90
Served with a sweet chilli dip
- Ping pork** 6.90
Grilled marinated pork with coriander seeds and soy sauce, served with a tamarind dip
- Bang bang prawns** 🍴 7.80
Crispy king prawns served with a smooth, chilli mayo dip
- Heavenly beef** 7.60
Marinated beef in palm sugar and coriander seeds, shallow fried and served with a Sriracha dip
- Tempura king prawns** 7.80
Served with a wasabi and soy dip
- Chicken satay** 🍴 7.20
Skewerless grilled chicken, served with a peanut dip
- Crispy little calamari** 7.40
Served with lime and Thai Sriracha sauce
- Sambal chicken wings** 🍴 6.80
Glazed with caramelised Malaysian spices

SECOND COURSES

- Aromatic duck & pancakes** quarter 11.60
With cucumber, spring onions and hoisin sauce half 20.80
- Chicken lettuce wraps** 9.50
Finely chopped chicken fried with roasted chilli and water chestnuts, served with fresh lettuce wraps
- Som tam** 🍴 🍴 8.70
Green papaya salad with lime, palm sugar and roasted peanuts

SOUPS

- Tom yum** 🍴 chicken 6.50
Thai hot and sour lemongrass soup king prawns 7.20
with fresh chilli and kaffir lime leaves 🍴 vegetables 5.40
- Tom kha** 🍴 chicken 6.50
A coconut milk soup with fresh galangal, lemongrass and chilli king prawns 7.20
🍴 vegetables 5.40

MAIN COURSES

Curries

- Chicken rendang** 🍴 12.50
Flavoured with ginger, shallots and lemongrass
- Green curry** 🍴 chicken/beef/pork 12.00
With green chilli, spices, king prawns 12.50
bamboo shoots and aubergines vegetables & tofu 11.00
- Massaman lamb** 🍴 🍴 13.50
Slow-cooked with potatoes in a rich tamarind curry
- Red curry** 🍴 chicken/beef/pork 12.00
With red chilli, spices, king prawns 12.50
bamboo shoots and aubergines vegetables & tofu 11.00
- Yellow curry** 🍴 chicken/beef/pork 12.00
With potatoes, onions king prawns 12.50
and spices 🍴 vegetables & tofu 11.00
- Panang curry** 🍴 chicken/beef/pork 12.50
Creamy and spicy, with king prawns 13.50
fresh kaffir lime leaves vegetables & tofu 11.00

Seafood

- Black pepper king prawns** 🍴 14.50
With onions and chilli peppers
- Pad cha seafood** 🍴 14.50
Spicy Thai stir fry with seafood and herbs
- Caramelised chilli sea bass** 🍴 14.50
With ginger and tamarind sauce

Vegetables

- Big bang tofu** 🍴 8.60
Crispy tofu with aroma sauce and sesame seeds
- Pak choi kratiem** 🍴 8.60
Stir-fried with garlic in a light soy sauce
- Basil aubergine** 🍴 🍴 8.60
Fried with fresh chillies and yellow bean sauce
- Morning glory** 🍴 🍴 8.60
Water spinach with soy bean sauce and chillies
- Miso aubergine** 🍴 8.60
Fried aubergine glazed with brown miso and sesame

Noodles and Rice

- Nasi goreng** 🍴 king prawns & chicken 8.50
Indonesian fried rice with smoked chilli jam
- Pad Thai** 🍴 chicken 10.80
Rice noodles, bean sprouts, king prawns 11.80
egg, stir-fried in a tamarind, 🍴 vegetables & tofu 9.80
sweet radish sauce and peanuts
- Singapore noodles** 🍴 11.50
Fried vermicelli noodles, egg, chicken, king prawns, turmeric and bean sprouts
- Laksa** 🍴 chicken 10.80
A Malaysian coconut curry soup with king prawns 12.50
rice noodles, bean spouts and spring onions

Ramen

- Soup noodles with soy sauce, egg and spring onions
- Chicken katsu ramen** 10.80
 - Roast pork ramen** 10.80
 - Mushroom & tofu ramen** 🍴 9.80

Chef's Specialities

- Cashew chicken** 🍴 10.80
With onions and peppers in a mild roasted chilli sauce
- Sambal pork belly** 🍴 10.80
Fried with sambal chilli, fine beans and kaffir lime leaves
- Pad ga prao** 🍴 minced chicken/beef/pork 11.80
A stir fry with crushed chilli, king prawns 12.50
fine beans, garlic and holy basil 🍴 vegetables & tofu 11.00
- Crispy chilli beef** 🍴 11.80
Wok-fried in an aromatic, sun-dried chilli and rice wine
- Volcano chicken** 12.80
Chicken roasted with spices, flambéed and served with a lava of black pepper sauce
- Tamarind duck** 14.50
Fried with mangetouts in a caramelised tamarind sauce
- Sweet and sour stir fry** chicken/beef/pork 10.80
Cooked in a tangy, fruity sauce king prawns 12.50
🍴 vegetables & tofu 11.00

Side Orders

- Pad noodles** 🍴 5.60
Fried with soy sauce, bean sprouts and spring onions
- Steamed fragrant jasmine rice** 🍴 3.20
- Steamed fragrant jasmine brown rice** 🍴 3.20
- Sticky rice** 🍴 3.40
- Coconut rice** 🍴 3.90
- Egg fried rice** 🍴 4.50

DESSERTS/HOT DRINKS

- PUDDINGS** 4.90
Banana fritters with vanilla ice cream
Belgian chocolate pudding
Japanese cheesecake
Sticky toffee pudding
- ICE CREAM** (two scoops)
Rum & raisin/Vanilla/Coconut/Chocolate 3.85
Affogato (vanilla with a shot of espresso) 5.60
- HOT CHOCOLATE** 2.50 2.90
- COFFEES** Regular Large
Americano/Macchiato/Cappuccino 2.00 2.60
Flat White/Mocha/Latte 2.50 2.90
Espresso 1.90 2.20
Coffee with a choice of liqueurs 5.95
- TEAS**
English breakfast 2.00
Green/Jasmine/Fruit/Mint 2.50

SHARING MENUS

SHARING MENU A £25 per person

For a minimum of two guests

Starters: Bang bang prawns 🍴, Heavenly beef, Chicken satay 🍴 and Tempura vegetables 🍴

Mains: Green curry with chicken 🍴, Sambal pork belly 🍴, Pak choi kratiem 🍴 and Steamed jasmine rice 🍴

SHARING MENU B £25 per person

For a minimum of four guests

Starters: Bang bang prawns 🍴, Chicken satay 🍴, Heavenly beef and Chicken lettuce wraps

Mains: Massaman lamb 🍴 🍴, Cashew chicken 🍴, Black pepper king prawns 🍴, Sambal pork belly 🍴, Morning glory 🍴 🍴 and Steamed jasmine rice 🍴

SHARING MENU C £30 per person

For a minimum of two guests

Starters: Crispy little calamari, Ping pork, Chicken satay 🍴 and Tempura king prawns

Second Course: Aromatic duck & pancakes

Mains: Panang beef curry 🍴, Sweet and sour chicken stir fry, Basil aubergine 🍴 🍴 and Steamed jasmine rice 🍴

SHARING MENU D £30 per person

For a minimum of four guests

Starters: Crispy little calamari, Heavenly beef, Chicken satay 🍴 and Chicken lettuce wraps

Second Course: Aromatic duck & pancakes

Mains: Green curry chicken 🍴, Crispy chilli beef 🍴, Sambal pork belly 🍴, Pad Thai prawns 🍴, Morning glory 🍴 🍴 and Steamed jasmine rice 🍴

SHARING VEGETARIAN MENU 🍴 £24 per person

For a minimum of two guests

Starters: Spring rolls, Gyoza, Tempura vegetables and Spiced aubergine 🍴

Mains: Yellow curry with tofu and vegetables 🍴, Sweet and sour tofu stir fry, Miso aubergine and Steamed jasmine rice

🍴 = Suitable for vegetarians 🍴 = Contains nuts
🍴 = Mildly spicy 🍴 = Medium spicy 🍴 = Very spicy

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.

All prices are in sterling (£) and inclusive of VAT. An optional gratuity of 12.5% will be added to your bill. All gratuities go to the staff in this restaurant.

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— AT —

THE MANSION HOUSE

A UNIQUE COMBINATION OF
PAN ASIAN CUISINE & HANDCRAFTED REAL ALE

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