

OUR *Story*

Cho Asia was born at a crossroads – the one where Chinese woks first met Indian spice, generations ago in the bylanes of old Calcutta, and never quite let go of each other.

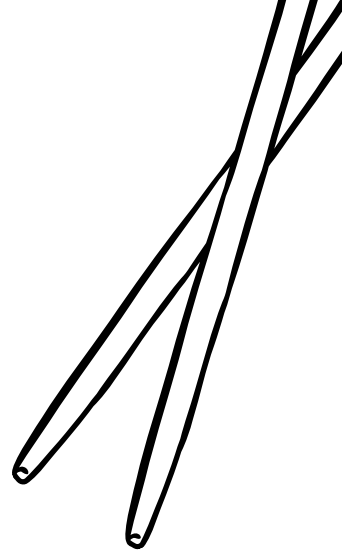
That's where we start: chilli, garlic, and soy sitting easily alongside cumin and curry leaf, because that's how this food has always been cooked, not as fusion, but as family.

From there, our kitchen wanders further – a proper dim sum table of hand-folded dumplings, a nod to Thai curries and Korean flavours, a few dishes that circle back to the tandoor and home.

Nothing here is dressed up to look exotic.
It's just good technique, honest spice, and dishes we'd happily eat ourselves.

Pull up a chair, share a few plates,
and let the table do the talking.





nibbles

PAPRIKA PRAWN CRACKERS	£4.5
POPPADOM	£4.5

cold

RAW PAPAYA SALAD, SOM TAM DRESSING (veg / prawn) (sf / p)	£10/12
CRACKLING SPINACH, YOGHURT, TAMARIND AND MINT CHUTNEY	£10

dumplings

VEGETABLE DUMPLINGS (g/s)	£11
SPICY CHICKEN MOMOS (g/s)	£12
KOREAN BEEF DUMPLINGS (g/s/e)	£12
PRAWN AND CHIVES HAR GAU (sf / s / g / sm)	£13
PRAWN AND CHICKEN SIU MAI (sf / s / g)	£13
SCALLOP AND GARLIC (sf / s / g)	£14

bao

WILD MUSHROOM, CHESTNUTS £11
(g / s)

**PANKO CRUSTED FISH, CORIANDER
TARTARE, GREENS** £12
(g / f)

**CRISPY CHICKEN, SRIRACHA MAYO, GARI,
GREENS** £12
(g)

**CHILLI GARLIC DUCK, PICKLED
CUCUMBER, SCALLION** £13
(g / s)

starters

CHILLI PANEER, BELL PEPPER TRIO £12
(d / s / g)

**VEGETABLE SPRING ROLL, SWEET CHILLI
SAUCE** £12
(s / g)

**BANG BANG CAULIFLOWER, SRIRACHA
MAYO** £12
(g)

TOFU AND SNAP PEAS IN HUNAN SAUCE £12
(s / g)

ASIAN SPICED VEG PLATTER £22
(2 pcs dumpling, 2 pcs spring rolls, chilli paneer, bang
bang cauliflower (d / s / g))

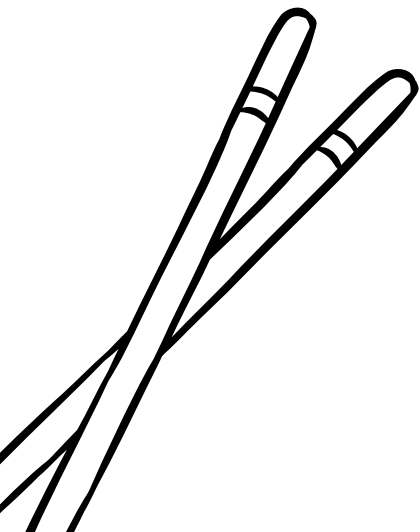
SOFT SHELL CRAB, BLACK PEPPER SAUCE £14
(s f / s)

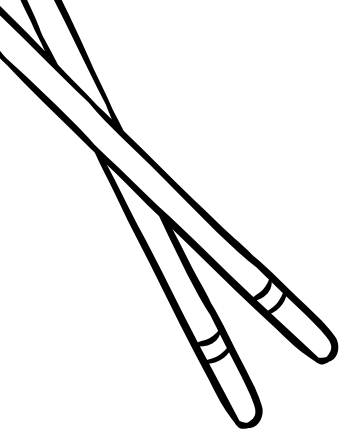
DRY BURNT GARLIC PEPPER PRAWNS £14
(s f / g)

XO PRAWNS, PEPPERS, SHALLOTS £14
(s f / g / s)

SCHEZEWAN FISH, PEPPERS £13
(f / sf / g)

**CURRY LEAF AND BLACK PEPPER
CHICKEN** £13
(sf / g / s)

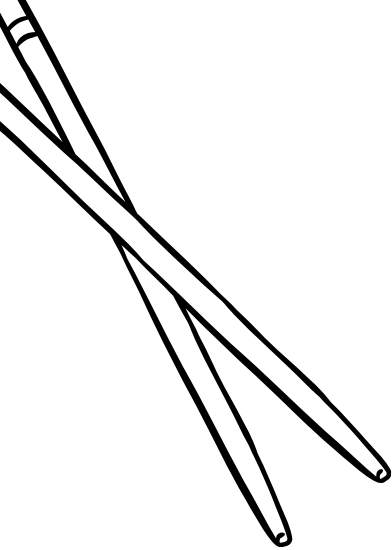




grill

mains

CHILLI CHICKEN (s / g)	£12
DUCK SPRING ROLL, SWEET CHILLI SAUCE (s / g)	£12
CHILLI HOISIN DUCK, SERVED WITH SALAD AND PANCAKES (g / s)	£12
ASIAN SPICED NON VEG PLATTER (2 pcs chicken dumpling, 2 pcs duck spring rolls, chilli chicken, 2 pc pepper prawns (g / sf / s / d))	£25
PAN SEARED SCALLOPS, MASALA PEAS, SAFFRON CAULIFLOWER (sf / d)	£15
SALMON, CARAWAY SEED, TURMERIC (f / d)	£16
TANDOORI SPICED LAMB CHOPS (d)	£18
ASIAN SPICED CHICKEN (d)	£14
PANEER, PADRON PEPPER, SHALLOTS (d)	£12
TOFU AND BROCCOLI (s)	£12
TIGER PRAWNS, CORIANDER LIME CHILLI BUTTER (sf / d)	£18
PAN SEARED SEA BASS, MALABAR SAUCE (f / m)	£16
PRAWN MANCHURIAN (sf / s / g)	£16
VENISON, SPINACH, CRISPY CHILLY OIL	£18
HAKKAAUBERGINE, POK CHOI (s)	£14



BEEF PEPPER FRY SERVED WITH PAROTTA (g/m)	£18
BAKED COD, SMOKED AUBERGINE, PICKLED (f/d)	£18
SLOW BRAISED BEEF SHORT RIBS, BONE MARROW SAUCE	£18
LAMB AND MUSHROOMS IN HOT GARLIC SAUCE (s/g)	£15
CHARGILLED CHICKEN BREAST, CHERRY TOMATO BUTTER SAUCE (d/n)	£15
THAI GREEN CURRY (prawn/chicken/veg (sf))	£16/ 15/ 14
BAKED PANEER, CHERRY TOMATO BUTTER SAUCE (d)	£14
CHARRED CAULIFLOWER, SPINACH, CRISPY CHILLY OIL (d)	£14
LAMB SHANK MASSAMAN CURRY (d/n)	£17

sides

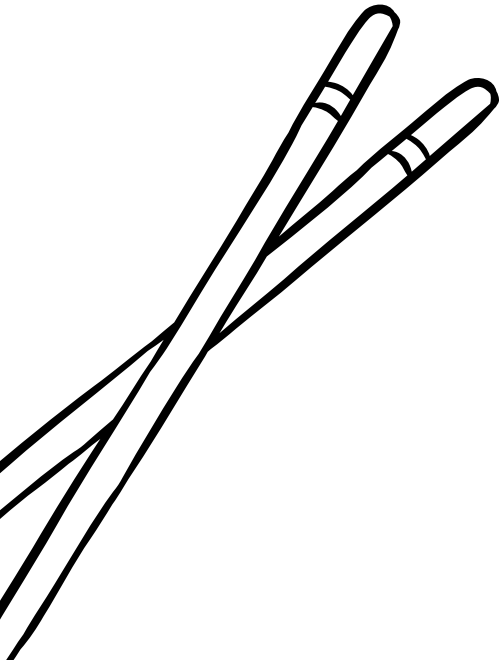
CHICKPEA CURRY	£6
BUTTER GARLIC POTATOES (D)	£5.5
GREEN BEANS WITH SESAME (SM)	£5.5
POK CHOI, WATER CHESTNUTS	£5.5
STEAMED BROCCOLI	£5.5
PARMESAN AND TRUFFLE FRIES (D)	£6

rice & noodles

FRIED RICE (Veg/egg/ chicken/ prawn (s / g))	£7.5/ 8.5/ 9.5/ 10.5
STREET STYLE HAKKA NOODLES (veg/ egg/ chicken (s / g))	£8.5/ 9.5/ 10.5/ 11.5

breads

STEAMED RICE	£5
JASMINE RICE	£6
LAMB AND BLUE CHEESE	£8
MASLALA SPINACH AND PANEER	£8
TRUFFLE BINGE BREAD	£7



dessert

CHOCOLATE BROWNIE, VANILLA BEAN ICE CREAM, CHOCOLATE SAUCE (g /d/e)	£7
COCONUT JAGGERY RICE PUDDING (d/n)	£7
SRIKHAND, CARDAMOM AAMRAS (d/n)	£7
CHOCOLATE BANANA FRITTERS (g)	£7

teapots (serves 2)

FRESH MINT	£4.5
CHINESE OOLONG TEA	£4.5
DETOX LEMON GINGER	£4.5
CHAMOMILE TEA	£4.5

coffee

AMERICANO	£3
CAPPUCCINO	£3.5
LATTE	£3.5
ESPRESSO	£2.5
DOUBLE ESPRESSO	£4

Please make your server aware of any allergens: (g) gluten, (d) dairy, (n) nuts, (p) peanuts, (sm) sesame, (f) fish, (e) egg, (m) mustard, (sf) shellfish, (m) mollusc, (s) soy.
12.5% discretionary service charge is added to all bills.