



L U N C H

OUR PHILOSOPHY OF 'LIBERATED NANYANG COOKING'

*"A strong respect for heritage and craft,
an insatiable appetite for innovation with purpose,
and a clear & distinct personality in every dish."*

Kai has been the home of Nanyang Chinese cooking since 1978, bringing the flavours of the South China seas to London. We hold a great fondness of our Nanyang traditions with flavours recalled from our childhood memories of home cooking & visits to restaurants eating treats which defined specific dishes forever.

However, our exposure to the incredible culinary diversity that exists in London has over the years, encouraged us to reshape our traditions.

We take inspiration from the city which fiercely protects its traditions while welcoming the freedom to express individuality & personality, even to the point of eccentricity.

We find our cause in preserving the culinary joy in our memories while feeling a freedom to explore and evolve - taking what we call a 'liberated' approach to Chinese cooking.

So, while we do have some of the comfort recipes familiar to Chinese restaurant visitors, our true culinary personality can be found in the unfamiliar names.

A handwritten signature in black ink, reading "Bernard Yeoh". The signature is fluid and cursive, with the first name "Bernard" written in a larger, more prominent script than the last name "Yeoh".

Bernard Yeoh
Proprietor

EXECUTIVE HEAD CHEF: ALEX CHOW
HEAD PASTRY CHEF: KEI CHAN
FRONT OF HOUSE MANAGERS: THERESA WONG & NICOLETA BOSTANGIU
HEAD OF WINES: DION WAI

D E S S E R T S

Why are desserts at the start of the menu - particularly in a 'Chinese' restaurant where desserts are often seen as an after-thought? Desserts are about childhood and reuniting with the emotions we felt chasing after and finally catching the ice-cream van / motorbike / bicycle / tri-shaw (depending on where & which era you're from). It's about our past, the carefree joy of youth, our traditions and where we are from. We've therefore incorporated ingredients which are significant to the Nanyang region. As you may not be from South East Asia and in recognition of your childhood, we've also made sure that there's lots of chocolate everywhere. We hope therefore to persuade you to leave enough space by presenting the desserts before you consider your food.

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(Desserts are arranged from 'Light & Fruity' to 'Rich & Decadent')

Coconut, Lychee & Mango by the Beach

Coconut parfait, coated with Araguani chocolate, light coconut & mango sorbets, fresh mango & lychee, wheat grass & lemon grass jellies, sago crisp, caramelised rice crispies, lime zest and edible 'water bottle plastic' infused with kumquat.

From memories of post-swim, afternoon picnics on the shaded boundary between the searing sand and the cool tree-lined grass verges of a South China Sea beach, feasting on tropical fruit & sipping ice cold juices.

Pandan Creme Brûlée with Stolen Milo Powder

Caramelised coconut blossom nectar, Malaysian Liberica coffee ice cream, 'Milo' chocolate powder and tuile.

"Pandan is South East Asia's vanilla - fragrant, aromatic and used as the principal flavouring in the majority of desserts. The components of this dessert were inspired by the textures, flavours and habits of South East Asian cakes & desserts - Pandan flavours, South East Asian coffee using butter burnt liberica beans and the generous sprinkling of 'Milo' as a topping."

Durian & vanilla soufflé, salted caramel

Durian & vanilla soufflé, durian tuile, salted caramel sauce.

Native to South-East Asia and regarded as the 'King of Fruits', its unique bitter /sweet taste comes for the soft layer surrounding the seeds within a hard, thorny exterior weighing around 2kg.

'Chocolate Does Grow on Trees'

Valrhona chocolate fondant, sesame macaroon 'caps', hazelnuts, praline ice-cream, chestnut paste.

"From a dream one night of a mythical forest where chocolate grows from the ground and where vegetables, fruit and all things healthy grow no larger than the tiniest sprigs."

(All Desserts £24)

S T A R T E R S

A P P E T I S E R S

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| Wasabi Prawns | 35 |
| Mild wasabi mayonnaise, mango & basil seeds | |
| Cold Lai Mien Noodle with Enoki Mushrooms | 21 |
| Crispy Enoki mushrooms, chopped coriander, spring onion, garlic, sesame, chilli, soy vinaigrette | |
| 'A Nest of Imperial Jewels' | 21 |
| Chopped prawns, mustard greens, butterhead lettuce wraps. | |
| Lightly Seared Beef fillet | 27 |
| Soy vinaigrette, shallot oil & chopped coriander | |
| Canapes of Prawns on Toast | 22 |
| With black & white sesame seeds | |
| Soft-Shelled Crab | 21 |
| Chilli & shallots spiced batter, green mango. | |
| 'Open Bao' Char-Siew | 22 |
| Iberico pork 'char-siew' BBQ glaze, crispy Bao, pickled cucumber. | |
| Salt & Pepper Squid | 20 |
| 7 Spice Salt, Calamansi dressing, Red & Spring Onion powder. | |
| Braised Abalone | 117 (Whole) 62 (Half) |
| Broccolini, Jus Reduction, Black Truffles. | |
| Chai Siu Mien 'Happy Wife Noodles' | 83 |
| A love letter expressed through a bowl of comforting egg noodles, fragrant lobster oil, black truffle and 20g of Oscietra Caviar. | |

S O U P S

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| Hot & Sour Soup | 26 |
| We are particularly proud of our Hot & Sour soup recipe which has the added luxury of fresh scallops, king prawns and chicken. Please let us know if you have tasted a better version elsewhere. | |
| Chilean Sea Bass & Spicy Miso | 22 |
| The wonderfully luscious Chilean sea bass in a light 'miso-type' broad bean broth with an added Szechuan spiciness - just enough create a tingle in your taste buds. | |

S T A R T E R S

‘YEE SANG’ (RAW FISH)

New specialties born from our tradition of eating raw fish salads called ‘Yee Sang’ during New Year celebrations with ingredients which symbolise long life, great fortune and good luck.

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| Sea Bass, Sweet Plum & Ginger Vinaigrette | 22 |
| Sea Bass carpaccio, Yee Sang vegetables of shredded carrot, mango, lotus root, enoki mushroom, kaffir leaf, soy caviar, soy, plum & ginger vinaigrette, cashews. | |
| Squid & Glass Noodles, Spicy Coriander & Lemon Dressing | 22 |
| Sprinkling of sesame, peanut, shallots. | |
| Yellow Tail ‘Kerabu’ | 26 |
| Yellow tail, crispy carrot ribbons, courgette, apple, red onion, chili shrimp ‘kerabu’ dressing, crushed peanut, kaffir lime, dried cuttlefish. ‘Kerabu’ is a dressing born from Nanyang seafood flavours - savoury air-dried shrimp with sweet, sour & spicy flavours using lime & chili. | |
| Salmon & Yellow Tail, Sweet Chilli & Pickled Archar | 26 |
| Cubes of Salmon, Yellow Tail, honey, soy & chilli, parsley, cucumber ‘archar’ pickle & sesame oil, Chinese rice wine. | |

D U C K

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| Roasted Peking Duck in 2 Courses | 99 |
| COURSE 1: In addition to the pancakes, cucumber, spring onion & the sweet ‘duck sauce’, our version is served with a dash of our signature chilli sambal made with red chillies, shallots and yellow bean. Restaurants have their own versions of Peking duck and we wanted to pay homage to chilli oil, a condiment which is a tradition of every table in London’s Chinese restaurants. | |
| COURSE 2 (Served with your main course): Duck stir-fried with the classic combination of oyster sauce, shimeji mushrooms, asparagus and sugar snaps. | |
| Aromatic Crispy Duck (1/2 Duck) | 46 |
| The most iconic ‘Chinese’ dish in the UK probably had its origins as a deep-fried adaptation of the more traditional Peking Duck. It may surprise you to hear that it is a British invention not widely available in East Asia. However, its incredible popularity has undoubtedly earned it a place as a genuine, authentic, Chinese classic. | |
| Our version of Crispy Duck also comes with lettuce to be used as ‘wraps’ with cucumber pickle condiment as recognition of the ball of lettuce symbolising wishes of “Life, Birth & Wealth” for the future. The lion dance often seen at Chinese New Year always ends with the lion capturing and scattering a ball of lettuce to spread great fortune to all that are present. | |

M A I N C O U R S E S

IMPERIAL ROASTS

- Roasted Caramelised Lamb Shoulder (for 4) 158
A 2.5kg lamb shoulder, slow cooked for 10 hours in a dark & intense marinade of sweet soy & clay fermented black vinegar. Topped with crispy ginger ribbons and served with bao buns.

FISH

- Lip Tingling Sizzling Sea Bass 41
A home style cold weather dish served with slices of Chinese leaves, coriander, rich spicy soy broth and a mild hit of lip tingling Szechuan peppercorn paste.
- Roasted Chilean Sea Bass 55
Caramelised marinade of full-bodied Chinkiang black vinegar syrup, mustard, soy. Chickpeas, shallots & ginger.
- Whole Dover Sole Goujons 68
In light batter with fragrant 'crumbs' and sauce from curry leaf & chili
- Steam Sea Bass Fillet with Ginger & Spring Onions 41
The benchmark for preparing fish in Chinese cooking. An inherent lightness from steaming, with a fragrant, savoury mix of soya sauce and shallot infused oil.

SHELLFISH

- Tiger Prawns, Crisp Curry Leaves 36
Dressing of lemon, chilli, Indian and Chinese flavours experienced during the great journey along the spice route.
- Lobster & Lobster 45
Our interpretation of the London Chinese restaurant classic - luxurious lobster oil drizzled over poached noodles, shallots & coriander cress and served with lobster cooked in the familiar Cantonese flavours of ginger & spring onions.
- Nanyang Chilli Lobster 58
Lobster, king prawns, scallops & crab-meat. Served with crispy Bao. The 'Nanyang' region describes the regions within the South China Seas where many trading Chinese communities settled utilising the local ingredients and influences to incorporate spicier flavours into the cuisine.

M A I N C O U R S E S

M E A T S

- Roast Dorset Lamb Chops, Soy & Mandarin Glaze 44
Soy glaze spiced with shallots, garlic, spring onions, red wine & coriander; savoury turnip cake 'chip', Nanyang cucumber & carrot 'achar' pickle and accompanied by Chang Sah sauce.
- Beef fillet, Sarawak Black Pepper 45
21 day aged fillet, crushed Sarawak black pepper, garlic flakes and sliced Chinese croissant
- 18 Hour Slow-cooked Pork Belly 31
Marinated for 8 hour with five spice & garlic and slow cooked for 10 hours. Caramelised with soy, black vinegar & red wine and served with a light cucumber foam.
- Sweet & Sour Pork 29
Undoubtedly the best known 'comfort-food' in a Chinese Menu which varies in style from one Chinese Community to the next. Our version is inspired by the original Nanyang Chinese version Served with pickled chillies, pomegranate seeds & tuile.

J A P A N E S E W A G Y U

- Thinly Sliced Hokkaido Wagyu [100g] 76
Seared on Dorset cobblestones with 7-spice salt. Served with glutinous rice balls infused with wagyu oil & ginger paste.
- Rich Uncle's Beef, Ginger and Rice 88
A5 grade Hokkaido Japanese Wagyu seasoned with 7 spice salt, Wagyu infused rice, sesame & ginger paste, port, foie gras & shallot sauce - *born from memories of a rich uncle where an invitation to dinner always meant something delightfully understated but spectacular in ingredients.*

P O U L T R Y

- Nanyang 'Heritage Chicken' Cashew Nuts 29
Guinea fowl, dried chillies, spring onions, cashew nuts, seaweed, dark soya sauce. Some flavours stay in our memories long after childhood and we remember chicken as it once was. Guinea fowl brings that memory back to life, tasting like chicken, but with a little more character and a lot more soul.
- Poussin & Szechuan Spicy Crumble 30
The softer, youthful flavours & texture of corn-fed poussin with a spicy crumble of finely chopped shallots, garlic, soy, chili, spring onions, sesame, pickled chillies.

M A I N C O U R S E S

VEGETABLES

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| King Trumpet Mushrooms | 22 |
| King Trumpet Mushrooms, morels, broccolini florets. | |
| Taiwanese 'Purple Charm' Aubergines | 21 |
| A light purple variety chosen for its lack of bitterness with red & green chillies and black bean sauce. | |
| Asparagus | 21 |
| Minced garlic & bird's eye chilli | |
| Broccolini & 'Umami Greens' | 21 |
| Diced chicken & mandarin zest. | |

RICE & NOODLES

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| 'Long Life Noodles' with Crispy Beancurd | 22 |
| Served with morels, crispy beancurd, air-cured shiitake and coriander cress garnish. | |
| The tradition of serving long, uncut, noodles symbolises the blessing of longevity and good health. | |
| Poached Noodles with Lobster Essence | 21 |
| Spice-Scented Fried Rice | 14 |
| Chilli OR Ginger & Sesame Oil | |
| Steamed Rice | 8 / person |

V E G E T A R I A N
M E N U

V E G E T A R I A N

A P P E T I S E R S

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| Vegan 'Scallops' | 21 |
| Seared trumpet mushrooms, shallots, leeks, baby corn, sugar snap, dressing of lemon grass, yellow bean, peanut & chilli. | |
| Vegetarian Heritage Yee Sang | 21 |
| From the traditional Yee Sang salad with beancurd sheets, shredded carrot & radish, plum sauce & onion dressing and the crunch of peanut & pastry." | |
| Cold Lai Mien Noodle with Enoki Mushrooms | 21 |
| Crispy Enoki mushrooms, chopped coriander, spring onion, garlic, sesame, chilli, soy vinaigrette | |
| 'Chai' Lettuce Wrap, Plum & Lime dressing | 20 |
| Served with chopped cashews, sliced shallots, cos lettuce | |
| Wasabi 'Chai' | 29 |
| Beancurd rolls with a mild wasabi infused mayonnaise alongside little cubes of sweet mango & basil seed. | |
| Aromatic Crispy Beancurd | 36 |
| For too long have vegetarians been excluded from the experience of enjoying the iconic Crispy Duck. This dish is made with layered paper thin beancurd sheets served with soft pancakes. | |
| Salt & Pepper Beancurd | 21 |
| Japanese silk beancurd with a thin crispy salt, pepper & garlic crust. | |
| 'A Nest of Imperial Jewels' | 20 |
| Chopped vegetables pan-fried with mustard greens and served on butterhead lettuce wraps. | |

S O U P S

| | |
|---|----|
| Vegetarian Hot & Sour Soup | 22 |
| Shredded carrot, sugar snaps | |
| 'Liberated' Sweet Corn Soup | 22 |
| A light, comforting classic reimagined with side condiments of garlic crumble, pickled chilli, and soy - an ode to how Chinese flavours evolve across cultures & countries. | |

MAIN COURSES

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| Lip Tingling Abalone, Shiitake & Enoki Mushrooms in Warming Hot Pots | 35 |
| A home style cold weather dish served with slices of Chinese cabbage, coriander, rich spicy soy broth and a mild hit of lip tingling Szechuan peppercorn paste. | |
| 'Puffed Tofu', Dark Soy, Cashew Nuts | 30 |
| Deep frying soft tofu transforms it to an airy & springy texture, perfect for soaking up a sauce of dark soy, dried chillies, spring onions, cashew nuts, garlic flakes & seaweed crisps,. | |
| 'Chai' with Black Pepper, Garlic Flakes and Sliced Chinese Croissant | 30 |
| 'Chai' with stir-fried vegetables | 30 |
| Lotus root, asparagus, mangetouts, baby corn, wolfberries and cashews | |
| Ugly Delicious Beancurd | 30 |
| Steamed 'silken' beancurd with an umami-rich & aromatic black bean sauce | |
| The Spice Route 'Chai' | 30 |
| 'Chai' scented with crisp Curry Leaves served with a dressing of lemon and Chilli. This dish incorporates the Indian and Chinese flavours experienced during the great journey along the spice route | |
| Ma-Po' Spicy Aubergines & Home-made Tofu | 30 |
| Our interpretation of the Legendary creation of Chef Chen handed down from the 19th. century. A spicy Szechuan dish of home-made beancurd & aubergines. | |

VEGETABLES

| | |
|---|----|
| King Trumpet Mushrooms | 22 |
| King Trumpet Mushrooms, morels, broccolini florets. | |
| Asparagus | 21 |
| Minced Garlic & Bird's Eye Chilli | |
| Broccolini | 18 |
| Chopped garlic, shallot & lightly salted radish | |

RICE & NOODLES

| | |
|--|------------|
| 'Long Life Noodles' with Crispy Beancurd | 22 |
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| Spice-Scented Fried Rice | 14 |
| Chilli OR Ginger & Sesame Oil. | |
| Steamed Rice | 8 / person |