

LUNCH & EARLY EVENING MENU

Three Small Plates or
Starter & Main
£10.50

DIM SUM & SMALL PLATES

Vegetable Spring Rolls (vv)
齐春卷

Prawn Toast
with black and white sesame
虾多士

Vietnamese Spring Rolls
with pork, prawn, vermicelli and carrot
filling
越南春卷

King Prawn Vermicelli Wraps
酥炸大虾

Chicken & Sweetcorn Soup
(vv available)
鸡米汤

Spicy Chicken Tom Yum Soup
冬蔭汤

Baby Ribs in Sweet & Tangy
Kyoto Sauce
京都排骨

Salt & Pepper Tofu (vv) (gf)
椒盐豆腐

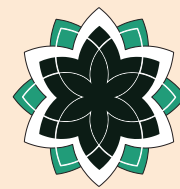
Vegetable Tempura (vv)
日式炸蔬菜

Summer Rolls (vv) (gf)
chicken or tofu, lettuce, vermicelli and
sweet chilli
越式夏日卷

Satay Chicken Skewers (n)
沙爹串烧鸡

Enjoy with our
Cocktail Pairing option
£25.00

(See overleaf)



CHAMBER THIRTY SIX

Available Mon - Thursday (until 6.30pm)
Friday - Sunday (until 5pm)

MAIN MEALS

Thai Pineapple & Chicken Fried Rice
泰式菠萝鸡炒饭
Fragrant Thai chicken fried rice with fresh pineapple

Singapore Vermicelli (vv available)
星洲炒米
Stir-fried thin rice noodles and vegetables with tofu or mixed
meat

Siu Mei Rice
叉烧饭
Honey roasted pork (Char Siu) served with fried rice

Pan-Fried Salmon in Teriyaki Sauce (gf available)
红烧汁煎三文鱼配炒饭
Served with a wedge of lemon and fried rice

Thai Red Chicken or Veg Curry (v) (f)
泰式红咖喱鸡或菜配炒饭
Mildly spicy Thai red curry served with fried rice

Crispy Chilli Beef
Served with fried rice
干牛丝

Thai Green Chicken or Veg Curry (v) (f)
泰式绿咖喱鸡或菜配炒饭
Sweet Thai green curry served with fried rice

Chicken Pad Thai (n) (vv available)
泰式炒河粉
Classic Thai fried rice noodle with crushed peanuts on the side.

Rib-eye Steak with Teriyaki Sauce
泰汁牛排
Served with fresh salad and a side of fried rice
(Add £3.00 extra)

Super Green Fried Rice
Tenderstem broccoli, beans, basil, rice, tofu, chilli and garlic
light soy
泰式蔬菜炒饭

If you have any allergen or dietary requirements, please let your server know.
(v) Vegetarian friendly (vv) Vegan friendly (gf) Gluten free (n) Contains nuts
(f) Contains small amounts of fish sauce

Choose your Starter and Main and pair them with the following

ROUND ONE

STRAWBERRY DAIQUIRI

Fresh strawberry puree shaken with Plantation 3 Star Rum, lime and sugar.
Served straight up.

BELLINI

Prosecco with fresh peach puree. Originally created in Harry's Bar Venice in the 1940s, this is one of the most famous fizzes.

BRUCE-LEE-CHINI

Absolut Vodka, Kwai Feh lychee liqueur, watermelon and lime. Chamber's most iconic cocktail.

BOURBON OLD FASHIONED

Buffalo Trace Bourbon perfectly stirred with bitters and sugar, finished with an orange zest.

RHUBARB & GINGER ALE GIN BALLOON

Whitley Neill Rhubarb & Ginger Gin topped with Ginger Ale.

ROUND TWO

MANDARIN MOJITO

House infused mandarin Plantation 3 Star Rum, mandarin liqueur, mint, lime wedges and soda.

KI NO BI HIGBALL

Ki No Bi Japanese gin with pink peppercorn, lemon, sugar and aromatic Fever Tree. A beautifully refined gin and tonic.

PORNSTAR MARTINI

Absolut Vanilla Vodka, Passoã, passionfruit and pineapple served with a shot of sparkling white wine. Everyone's guilty pleasure.

ESPRESSO MARTINI

Absolut Vanilla Vodka and Kahlua shaken with a double shot of espresso to keep you feeling sharp and focused.

BLOOD ORANGE AND TONIC GIN BALLOON

Beefeater Blood Orange Gin served with tonic and garnished with an orange slice.