

SOBA

BAR - RESTAURANT



LUNCH MENU



Tiger

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STARTERS / BITES

Tom Kah Kai Soup

Spicy chicken and coconut broth with rice noodles, button mushrooms, mint and bean sprouts
(vegetarian option available)

Miso Soup

Traditional Japanese soup dish made with dashi stock and seaweed

Salt and Pepper Crispy Fried Baby Squid

Tossed in chilli pepper salt, with wasabi mayonnaise (£1 supplement)

Pad Thai Spring Rolls (v)

Stuffed with rice noodles, peanuts, green chilli mint and coriander, served with Hanoi dipping sauce

Tempura - Vegetable or Chicken

Deep fried in classic Japanese crispy batter, served with Soba sweet chilli

Mixed Tempura

A combination of chicken, prawn and vegetable, served with Soba sweet chilli (£1 supplement)

Sate Ayam

Marinated skewers of chicken with Balinese peanut sauce and fried shallots

Thai Shrimp Crackers

Authentic Thai crackers with Soba sweet chilli dip

Pork and Galangal Gyoza

Japanese style dumplings with chilli and sesame dip

SALADS

Sesame Chicken Tempura and Mandarin Orange Salad

With cucumber and chilli dressing

Poached Tiger Prawn and Avocado Salad

With ponzu dressing

Butternut Squash and Roasted Red Pepper Salad (v)

With sweet miso dressing

BBQ Pork Belly, Caramelized Cashew Nut and Mango Salad

With cucumber and chilli dressing

SUSHI PLATTERS

All platters come served with miso soup

Platter 1

Sake Nigiri x2
Salmon
veg

Kappa Maki x6
Cucumber & Asian

Platter 2

Red Pepper Nigiri x2

Kappa Maki x6
Cucumber & Asian veg

Platter 3

Tekka Nigiri x2
Tuna
veg

Kappa Maki x6
Cucumber & Asian

Platter 4

California Maki x6
Fresh crab meat, cucumber, avocado
& toasted sesame seeds

Red Pepper Nigiri x2

Platter 5

Sake Nigiri x2
Salmon

Tekka Nigiri x2
Tuna

Red Pepper Nigiri x2

WOK DISHES

Singapore Noodles

Strips of beef, chicken and pork fried with fresh chilli, coriander and served with egg noodles in a black bean and oyster sauce

Yaki Chicken Ramen

Wok fried egg noodles with chicken, Asian vegetables, fresh garlic, chilli and cashew nuts

Teryaki Beef (£2 supplement)

Sesame and star anise cured beef with Scottish wild mushrooms, broccoli and egg noodles

Yaki Yasi (v)

Wok fried egg noodles with pak choi, Asian vegetables, fresh garlic, chilli and cashew nuts

Pad Thai

Wok fried chicken and tiger prawns with rice noodles, light fish sauce, spring onions, bean sprouts with crushed peanuts and coriander omelette

Vegetarian Pad Thai (v)

Wok fried Asian vegetables with rice noodles, light soy sauce, spring onions, bean sprouts with crushed peanuts and coriander omelette

Miso Baked Salmon (£2 supplement)

Oven baked salmon with miso and sake sauce, Asian vegetables, serve with Thai jasmine rice

Nasi Goreng

Indonesian fried rice with fried egg, chicken satay, prawn crackers, crispy shallots and peanut sauce

Basil Chilli Chicken

Wok fried pak choi, green beans and chicken tempura in sweet chilli and basil sauce served with steamed thai jasmine rice

Malaysian Laksa (£2 supplement)

Spicy coconut broth with chicken, king prawns and shredded pork, flavoured with turmeric, fresh red chillies, coriander and served with egg noodles

Broccoli and Tofu Pho (v)

Veg stock fused with star anise and cinnamon, Asian herbs, spring onion, rice noodles and poached wild mushroom and Chinese chive dumplings, served with a selection of condiments to create your own taste

Honey Roasted Pork Belly Ramen (£1 supplement)

With miso broth, spring onions, wild mushrooms, shredded Chinese cabbage and egg noodles

CURRIES

All curries are served with Thai fragrant rice

Prawn and Pumpkin (£2 supplement)

Fresh tiger prawns and pumpkin in a mild yellow curry

Thai Green Chicken

Succulent chicken pieces with butternut squash, cherry tomatoes in a lemon grass coconut curry

Thai Red Snapper (£2 supplement)

Red snapper fillets in a red chilli, tamarind, coriander and fennel seed curry

Mussaman Beef (£2 supplement)

Cardamon, cumin and coriander spiced beef curry with coconut, tamarind, new potatoes and peanuts

Jungle Curry (£2 supplement)

Fresh seafood including salmon, red snapper, king prawns and tuna, with shallots lime leaf and Thai herbs

Courgette, Spinach and Pumpkin Curry (v)

Coconut curry, flavoured with cumin and coriander

BURGERS AND WRAPS

All sandwiches are served with fries and fresh salad

Chicken Tempura Wrap

Strips of ginger marinated chicken, rolled in a warm flour tortilla with fresh salad and mango salsa

Vegetable Tempura Wrap (v)

Pieces of sweet potato, red pepper and courgettes deep fried in crispy batter, rolled in a warm floured tortilla with fresh salad and mango salsa

Sweet Chilli Steak Wrap

Strips of rare beef steak, rolled in a warm flour tortilla with sweet chilli, rocket and bean sprouts

Thai Steak Burger

Steak mince patty, infused with Thai red curry paste with a coriander, mint, peanut and Sweet chilli dressing

Lentil Burger (v)

Puy and red lentil patty, flavoured with tamarind with a coriander, mint, peanut and Sweet chilli dressing

DESSERTS

Baked Lime and Chocolate Cheesecake

Served with chocolate ice cream with walnut praline

Soba Mojito Ice Cream

Lime and rum ice cream topped with mint syrup

Passion Fruit Bread & Butter Pudding

Served with marmalade glaze and pouring cream

Dark Chocolate and Amaretto Pots

With cinnamon scented whipped cream



For extra ease you can Pre-order by fax or phone and we will have your order ready for you when you arrive.

STARTERS	£3.50
MAINS	£7.95
2 COURSES	£9.95
3 COURSES	£11.95
DESSERTS	£3.50

Due to the use of nuts and nut products in our kitchen we cannot guarantee that any dish will be totally nut free. Please ask your server for more information regarding any allergies.