

# 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

Hot & Sour Sichuan Soup (v)  
(vv available)  
酸辣汤

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

ORIENTAL STREET FOOD, COCKTAIL BAR AND TEA HOUSE

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

## MAIN MEALS

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

Singapore Vermicelli (v) (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.

Sirloin 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

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### 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.

### GRILLO, FEUDO ARANCIO (SICILIA, ITALY) (250ml)

Tropical aroma with hints of mango and papaya and a finish with explicit notes of jasmine and white flowers.

### MALBEC, PORTEÑO (ARGENTINA) (250ml)

Sweet and spacious aromas reminiscent of black pepper. Fruity on the palate, with sweet and harmonious tannins.

## ROUND TWO

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### MANGO MOJITO

Plantation 3 Star Rum, lime, mint, mango and sugar topped with soda. Fresh and fruity!

### KI NO BI HIGHBALL

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.

### SAUVIGNON BLANC, DOS ALMAS (CHILE) (250ml)

Complex and elegant, with a mix of citrus and tropical fruit aromas such as lime, grapefruit, pineapple and pear, complemented by gentle notes of minerals and herbs.

### SHIRAZ, RUNAMOK (AUSTRALIA) (250ml)

A vibrant Shiraz, full of mulberry and plum fruit, mixed with spice on the smooth textured palate.