

EX

HB

TN.

FOOD MENU

E X

WELCOME TO EXHIBITION

A SPACE TO EXPLORE, MIX & MATCH, AND CURATE YOUR OWN
DINING EXPERIENCE FROM THREE UNIQUE KITCHENS.

ALL CRAFTED TO BE SHARED, SAVOURED, AND MIXED AS YOU PLEASE.

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PLEASE LET A MEMBER OF STAFF KNOW ABOUT ANY ALLERGIES, INTOLERANCES
OR VEGAN ALTERNATIVES WHEN ORDERING

*V - VEGETARIAN **VG - VEGAN ***VA - VEGAN ADAPTABLE

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FIND US ON INSTAGRAM

WORLD REJOY

FOOD CO.

SNACKS

PICKLED EGG (V) 4
GREEN PEPPERCORNS, SOY, BAY LEAF

SHAOKAO SKEWERS

FURU CHICKEN 3.5
SAND GINGER PRAWN 3.5
CUMIN LAMB 4.5
CHARRED PEPPERS (VG) 3

(AVAILABLE AS A BUNDLE) 12.5

PLATES

BBQ OYSTER MUSHROOM (VG) 12.5
CUMIN, CARAMELISED CELERIAC PURÉE, SWEET SOY GLAZE

RED BRAISED DAIKON (VG) 13.5
SHAOXING WINE, YELLOW ROCK SUGAR, SESAME

CHAR SIU PORK 16
YORKSHIRE PORK ASHEN, CHAR SIU SAUCE, RICE HONEY,
CURED EGG YOLK

SOFT SHELL CRAB 22
MALA AIOLI, PICKLED CHILLIES, SAND GINGER

BEEF SHORT RIB 23
BLACK PEPPER, GARLIC SAUCE, HERB PASTE, MINT

ACCOMPANIMENTS

CRUSHED NEW POTATOES (VG) 8
YUNNAN STYLE HERB DRESSING, FRIED SHALLOTS

SMASHED CUCUMBER SALAD (VA) 6.5
WHIPPED CREAM CHEESE, DILL, CHILLI CRISP

anatra



ADD PARMESAN TO ANY DISH +1

snacks

SUPPLI (ROMAN STYLE ARANCINI) (V) 8
BUTTER LEEK PURÉE, BURNT CHILLI & LEMON AIOLI

COCCOLI (V)
PIZZA DOUGH BALLS, CHOOSE FROM:
HOUSE STRACCIATELLA, TWO FIELDS EVOO 6
GARLIC, THYME & TOASTED PINE NUT BUTTER 6
PLAIN 4

plates

MUSSELS 16
GARDEN PEAS, SLICED FENNEL, CHIVE OIL

LENTIL RAGU & STUFFED BABY SQUID 17
GREEN LENTILS, HOUSE SAUSAGE, EVOO

AGLIO E OLIO SPAGHETTONI (VG) 11
PANGRATTATO, GARLIC, BURNT CHILLI, PARSLEY, EVOO

CACIO E PEPE SPAGHETTONI (V) 12
BRITISH PECORINO, DODDINGTON, BLACK PEPPER

VENISON & 'NDUJA SUGO RADIATORI 17
ADD DODDINGTON CHEESE +1

accompagniments

PATATE AL FORNO (V) 8
CULTURED BUTTER, THYME, EVOO
ADD PARMESAN +1

DRESSED GREEN SALAD (VG) 5
ROCKET, MIXED GREEN HERBS

BANGKOK DINERS CLUB

SNACKS

BATTERED PICKLED ONION RINGS (VG) 6
YELLOW CURRY SALT

NORTHERN THAI SAUSAGE 8
FIRE ROASTED PEPPER RELISH, PICKLED GINGER

PLATES

RAW BASS 13
CALAMANSI NAM JIM,
ANISE BASIL, RICE BRAN MAYO

SMOKED DUCK 12
THREE-FLAVOUR SAUCE,
ORANGE, GRAPEFRUIT, CASHEW

SALT AGED BEEF SALAD 16.5
THAI HERB NAM TOK,
WHIPPED BONE MARROW

SOM TUM SALAD 10
PAPAYA, PEANUT, SHRIMP FLOSS

CURRIES

MINCED MUTTON GAENG KHUA 16
DRY SOUTHERN CURRY,
PICKLED CELERIAC

CORN-FED CHICKEN TOM KHA 16
COCONUT-GALANGAL BROTH,
SHIMEJI MUSHROOMS, BABY CORN

ROAST PORK BELLY 18
PHAT PHET CURRY, SOUR CHERRIES,
THAI BASIL

MASSAMAN (VG) 15
SEASONAL ROASTED ROOTS,
PUMPKIN SEEDS, PICKLES

ACCOMPANIMENTS

CHICKEN FAT RICE 6
JASMINE RICE COOKED IN AROMATIC CHICKEN BROTH

ROTI BREAD (V)
FERMENTED ONION BUTTER, TOASTED YEAST 4.5
PLAIN ROTI 3.5

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@EXHIBITION.MCR