

10% discount on food for
Durham University
Students and Staff



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The Rabbit Hole

Some of our dishes are complex,
so not all ingredients are listed

.... SET MENU

@ £35 for 2 People

Prawn Crackers

Addictive favourite, sweet chilli dunk

TO BEGIN

Choose 1

Eat Like a Bangkokian

Save the airfare to Bangkok and tuk tuk into all things Zen.

Prawn toasties, quacking duck rollies, chicken satay, salt 'n' pepa ribs

DIY Duck & Pancakes

Build & fill your own steamed pancakes with skin-on aromatic roast meat, shredded cucumber, spring onion, hoi sin ketchup, for an easy eat classic

Dim Sum Tower

9 hot steamy bites of deliciousness Ha gau (prawn), su mai (pork & prawn), gyoza (chicken), stacked up in bamboo steamers, sticky sweet black vinegar dip

THE MAIN EVENT

Choose 2

Nutty Buddha Chicken

Pleasantly spicy pepper sauce, spring onion. Classic combo of nut crunch & Thai aromatics, jasmine rice VO GF

Polynesian Chicken

Caramelised in sweet & sour chilli sauce, runny honey, ginger & soy, toasted sesame crunch, jasmine rice. Can't go wrong with this non-spicy favourite! VO GF

Chilli Beef

Flavourful ginger stem syrup BBQ sauce, long hot peppers, sweet but packing some serious heat! Jasmine rice

Thai Green Chicken

Needs little introduction, spicy coconut sauce, laced with aromatic paste, green chilli, holy basil, jasmine rice. A signature curry and best seller VO GF

Thai Red King Prawn

Robust rich thick sauce with chilli paste, Thai basil for good depth of flavour, jasmine rice VO GF

Three Treasure Chow Mein

Cleaver chopped Hong Hong mixed meats, garlicky noodles, water chestnuts, Chinese cabbage, mushroom, beansprouts, premium soy gravy

"Old Skool" Pad Thai

Chicken & king prawn, heap of rice noodles tossed in cracked hens' egg, sweet tangy tamarind sauce, caramelised roast nut crumble, lime squeeze for that extra zing!

Thailand's national dish VO GF

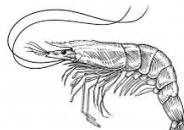
SHARABLE

Eat Like A Bangkokian

Save the airfare to Bangkok and tuk tuk into all things Zen.

Prawn toasties, quacking duck rollies, chicken satay, salt 'n' pepa ribs

£7.50 per person minimum 2 people



.... LET'S GET STARTED

Prawn Crackers £3.00

Addictive guest favourite, sweet chilli dunk



.... FROM OUR DIM SUM KITCHEN

Delicious street vendor eats Small plates, big flavours

@ £6.50

Salt 'N' Pepa Ribs

Short, meaty, dry wok-fried, spicy chilli flake grind, spring onion VO

Sticky Ribs

Finger-licking honey red BBQ glaze, "fall off the bone" tender, sesame seed crunch

Prawn Toasties

Ground spiced & seasoned prawn, generously spread onto melba toast, crunchy sesame seeds, barrel aged soy dip

Thai Sea Fishcakes

Soft mash, loaded with exotic fish and flavours, rolled in panko crumb. Tasty favourite

Quacking Duck Rollies

Twice cooked, five-spiced confit duck meat, wrapped in oriental style pastry, hoi sin ketchup

Pad Thai Spring Roll

Thai version of a chop suey roll. Rice noodles, beansprouts, mushrooms, fruity plum ketchup V

Skewered Chicken Satay

Fire grilled, spiced peanut sauce, gridd'd roti bread. Your meat is marinated, so it may have a pink-ish colour, but rest assured it's not undercooked, it's true satay

@ £8.50

The Prawn Star

XL juicy sea shrimp sizzling in very saucy garlicky butter, chopped red chillies, kaffir lime, Thai basil, warm roti bread for mopping up. Garlic lovers only! GFO

Salt 'N' Pepa King Prawns

Jumbo butterflied chubby prawns, spicy chilli flake, dried garlic grind, crispy seaweed sprinkle

DIY Duck & Pancakes

Build & fill your own steamed pancakes with skin-on aromatic roast meat, shredded cucumber, spring onion, hoi sin ketchup, for an easy eat classic

Dim Sum Tower

9 hot steamy bites of deliciousness Ha gau (prawn), su mai (pork & prawn), gyoza (chicken), stacked up in bamboo steamers, sticky sweet black vinegar dip

T&CS: Please tell us if you have a food hypersensitivity. All items are prepared in an environment which handles nuts, gluten and other allergens.

Gratuities distributed to staff in their entirety.



CLASSICS & NOT SO CLASSICS

What you get when you combine amazing ingredients, Thai technique and wok flames!

WOK'D STIR-FRY, incl. side of rice

@ £10.50

Nutty Buddha Chicken

Pleasantly spicy pepper sauce, spring onion. Classic combo of nut crunch & Thai aromatics VO GF

Polynesian Chicken

Caramelised in sweet & sour chilli sauce, runny honey, ginger & soy, toasted sesame crunch. Can't go wrong with this non-spicy favourite! VO GF

Fiery Thai Chicken!

All white meat marinated in lots of spices and crushed garlic. Spicy sauce, brimming with exotic flavours for a tropical hottie! VO GF

Pad Ka Prao ~A.K.A "The Hash"

An explosion of chilli flavours in your mouth. Holy basil, chopped greens, under crispy sunny-side up hen's egg laid over ground pork, steamed rice, oyster sauce for a salty tang. Very Thai VO

@ £11.50

ChilliBeef

Flavourful ginger stem syrup BBQ sauce, long hot peppers, sweet but packing some serious heat!

TeriyakiBeef

Tempting barrel aged full-bodied soy sauce, shot of Shaoxing rice wine, garlicky mushrooms for a Japanese original VO

Spicy Hoi SinBeef

Classic cantonese sauce, lots of wok glazed sliced sweet onions VO

WeepingTiger

Tender wok-charred fillet steak, marinated in jungle spices, chilli garlic sauce. True Thai with that Zen twist

CantoneseSeabass

Served off the bone, lightly steamed, doused in sweetened soy, shredded young ginger, spring onion garnish. Simple flavour, extraordinary taste GFO

CHOPSTICK NOODS @ £10.50

Three Treasure Chow Mein

Clever chopped Hong Hong mixed meats, garlicky noodles, water chestnuts, Chinese cabbage, mushroom, beansprouts, premium soy gravy

SingaporeVermicelli

Honey roast pork, chicken, prawn, wok tossed curried fine noodles, shredded omelette, beansprouts, spring onion, pak choi. Non-spicy favourite VO GF

"OldSkool"PadThai

Chicken & king prawn, heap of rice noodles tossed in cracked hens' egg, sweet tangy tamarind sauce, caramelised roast nut crumble, lime squeeze for that extra zing! Thailand's national dish VO GF

Millionaire

Chicken, pork, shrimp, hand-chopped egg noodle, spring onion, tangy decadent aromatic seasoned sauce

YummyDuck

Runny honey BBQ'd five-spiced plum sauce, dollop of Thai marmalade, wok'd with yellow noodle. Sweet & not too-spicy perfection!

BIG RICEBOWLS @ £10.50

Indonesian

Satay chicken skewers over butterfly shrimp egg fried rice, chopped spring onion, warm peanut sauce

Zenny

Classic special fried rice, packed with chicken, shrimp, char sui, egg fu yung, peas, light soy sauce VO GF

Bacon&Egg

Insanely good bbq honeycomb glazed char sui, fried rice, shredded omelette, pak choi GF

MuShu RoastDuck

Twice-cooked aromatic meat, wok scrambled egg fried rice, sticky BBQ'd spiced plum sauce

HEARTY FAMILY RECIPE CURRIES, incl. side of rice

@ £10.50

Thai Green Chicken

Needs little introduction, spicy coconut sauce, laced with aromatic paste, green chilli, holy basil. Zen's signature curry and best seller VO GF

Oh Buddha Chicken

Smooth, rich, creamy coconut spiced gravy, chunky sweet potato. Will leave you well satay-fied! VO GF

Katsu Schnitzel Chicken

Rolled in panko crumb, sweet silky fragrant curry sauce A Japanese comfort food favourite

British Chinese Chicken

Just like you'd get at your favourite takeaway. Chunky wok'd onion, peas, lots of sauce! VO

Massaman Chicken

Creamy curry sauce with potatoes, onions and cashews. Skip the wild and go for the mild VO GF

@ £11.50

Thai Red King Prawn

Robust rich thick sauce with chilli paste, Thai basil for good depth of flavour VO GF

Rendang Beef

Complex not too liquid sauce, finished with a good glug of fragrant coconut cream, crispy onion sprinkle, undisputed King of Malaysian curries! VO

Egg Fried Rice £1.50 supp

.... FRIES & BESIDES

Skinny Potato Fries V	£3.00	Jasmine Rice V GF	£3.00
Salt 'N' Pepa Fries V	£3.50	Egg Fried Rice V GF	£3.50

GIFT VOUCHERS AVAILABLE... PLEASE ASK