

STARTERS		
GYOZA Crispy pan-fried Japanese dumplings filled with savoury ground cabbage and spices. Served with a soy-based dipping sauce.		
VEGETABLES (VE/V) 8.45 CHICKEN 8.95 DUCK 9.75 PRAWN 9.50		
SPRING ROLLS Crispy rolls stuffed with fresh vegetables and glass noodles, served with sweet chilli sauce.		
VEGETABLE (VE) 8.90 BEEF RENDANG 10.45		
SATAY Tender, marinated skewers of grilled meat or fried tofu served with a rich peanut sauce, topped with crispy onion. Smoky, juicy, and packed with bold, aromatic spices.		
TOFU (VE, GF) 8.95 CHICKEN 11.45		
SUMMER ROLLS Fresh rice paper rolls, rice noodles, crisp vegetables, and fresh herbs, served with a flavourful peanut or chilli sauce.		
PRAWNS 9.50 TOFU 8.75		
PRAWN CRACKERS / VEGAN CRACKERS (GF)	4.75	
Light, crispy crackers made with real prawn flavour, fried to a perfect crunch. A savoury and airy snack, served with a side of sweet chilli dipping sauce.		
EDAMAME (VE, GF)	4.75	
Steamed soy beans, lightly salted / spicy and served warm.		
HONEY CHICKEN KARAAGE	8.75	
Crispy, juicy Japanese-style fried chicken, marinated in soy sauce, garlic and ginger. Served with a special honey dipping sauce.		
TAKOYAKI	9.75	
Savoury octopus balls with a crispy exterior and soft interior, topped with tonkatsu and wasabi mayo sauce, bonito flakes, and spring onions.		
SALT AND PEPPER SQUID (GF)	11.45	
Crispy squid tossed with a flavourful blend of salt, cracked pepper, and spices. Lightly seasoned and perfectly tender, served with a tonkatsu dipping sauce.		
SWEET & SPICY THAI CAULIFLOWER (VE)	8.95	
Crispy cauliflower bites coated in spicy Thai seasoning and potato starch topped with Moonlight jam.		
KOREAN FRIED TOFU	8.95	
Crispy tofu cubes coated in potato starch and tossed in a flavourful Korean glaze. Lightly fried for a crunchy exterior and tender interior. A deliciously savoury and slightly sweeter dish.		
PRAWN KATSU	9.75	
Crispy, golden-fried prawns coated in a light panko breadcrumb crust. Served with a tonkatsu dipping sauce.		
TEMPEH MENDOAN (VE)	9.95	
Crispy, thinly sliced tempeh, lightly battered and fried to perfection. Served with a savoury Moonlight jam dipping sauce.		
TOD MUN PLA / FISH CAKE	9.45	
Thai-style fish cakes made with a blend of ground fish and aromatic herbs. Fried and served with a tangy sweet chilli and Moonlight jam dipping sauce.		
SWEETCORN FRITTERS (VE)	9.75	
Golden, crispy sweetcorn fritters packed with sweetcorn kernels, served with a soy and sweet chilli dipping sauce for the perfect balance of savoury, sweet, and spicy flavours.		
VEGETABLE TEMPURA	8.45	
A Japanese dish of fresh vegetables coated in a light, crispy batter and deep-fried until golden. It is crunchy, delicate, and best enjoyed with a dipping sauce.		

SOUP		
TOM YUM SOUP (GF) A mild/spicy and sour Thai soup with a protein of your choice and fragrant herbs. Bold, tangy and full of flavour!		
TOFU & MUSHROOM (VE, GF) 8.45 CHICKEN 9.45 PRAWN 9.95		
MISO SOUP A comforting, savoury broth made from fermented soybeans. A light yet flavourful start to your meal.		
TOFU (VE) 6.0 CHICKEN 7.5		
BAKSO (MEATBALL)	21.75	
Indonesian spicy beef meatballs served in a rich, savory beef broth with tender beef ribs, noodles, and fresh herbs		

RICE		
NASI GORENG Indonesian-style fried rice, stir-fried with a savoury blend of spices, sweet soy sauce, vegetables, and your choice of protein. Topped with a fried egg and crispy shallots for added flavour.		
TOFU (VE/V) 17.45 SPECIAL SATAY CHICKEN 19.75 CHICKEN 18.45 SEAFOOD 19.75		
TERIYAKI Grilled chicken, beef or tofu, glazed with a sweet and savoury teriyaki sauce. Served with steamed rice and fresh vegetables.		
TOFU 17.45 PRAWN 19.45 CHICKEN 18.75 BEEF 20.75		
BALADO (SPICY SAMBAL) A spicy Indonesian chilli sauce made with red chillies, garlic, shallots, and tomatoes. It has a bold, savoury flavour.		
AUBERGINE, TOFU & TEMPEH 18.45 PRAWN 20.75 CHICKEN 18.95 FISH 20.45		
NASI LEMAK	18.75	
Nasi Lemak is a fragrant rice dish cooked in coconut milk and pandan leaves, served with sambal, anchovies, peanuts, boiled egg, and cucumber. Rich, savoury, and slightly spicy.		
BEEF RENDANG (GF)	21.45	
A rich and tender Indonesian beef stew, slow-cooked in a blend of coconut milk, lemon-grass, and aromatic spices. Packed with deep, bold flavours and a melt-in-your-mouth texture.		
AYAM TALIWANG (ROASTED CHICKEN)	21.45	
A half of Indonesian grilled Chicken from Lombok, marinated in spicy herbs and spices, then grilled for a smoky, flavour taste		
GADO-GADO	18.75	
A traditional Indonesian salad made with fresh vegetables, tofu, tempeh, boiled eggs, and rice cakes, topped with a rich and creamy peanut sauce. It is a healthy, flavourful, and satisfying dish.		
CURRIES		
GULAI A rich Indonesian curry made with your choice of chicken or lamb, simmered in coconut milk and aromatic spices. It has a creamy texture and a flavourful, mildly spicy taste.		
CHICKEN (GF) 18.45 LAMB (GF) 23.45		
ROASTED MASSAMAN CURRY A mild and rich Thai curry made with potatoes and peanuts, simmered in a creamy coconut milk sauce infused with warm spices like cinnamon and cardamom.		
CHICKEN (GF) 18.75 DUCK (GF) 19.45 TOFU (GF) 18.00		
ROASTED GREEN CURRY A fragrant Thai curry made with a vibrant green curry paste, simmered in creamy coconut milk with tender chicken or tofu, fresh vegetables and aromatic herbs.		
TOFU (GF) 18.00 CHICKEN (GF) 18.75		
KATSU CURRY Crispy breaded chicken / tofu / pumpkin cutlet paired with tender broccoli and potatoes, all smothered in a rich, mild Japanese curry sauce. Served over steamed rice.		
TOFU (VE / V) 18.75 CHICKEN 19.75 PUMPKIN (VE & V) 18.75		
NOODLES		
PAD THAI A classic Thai stir-fried noodle dish with sweet, savoury and tangy flavours. Made with rice noodles, sautéed with eggs and tossed in a tamarind sauce. Garnished with crushed peanuts, bean sprouts and fresh lime.		
TOFU (VE/V) 16.75 PRAWN 17.95 CHICKEN 17.45 BEEF 18.45		
MIE GORENG Traditional Indonesian stir-fried noodle. Served with a fried egg on top.		
TOFU (VE/V) 17.75 PRAWN 18.95 CHICKEN 18.45 BEEF 19.45		
FRIED UDON NOODLES Thick, chewy ramen noodles with a mix of fresh vegetables and your choice of protein, in a savoury soy-based sauce.		
TOFU (VE/V) 16.75 PRAWN 17.95 CHICKEN 17.45 BEEF 18.45		
RAMEN NOODLES Popular Japanese dish featuring springy wheat noodles served in a rich, flavourful soy broth, often topped with sliced meat, soft-boiled egg, seaweed, and vegetables. Warm, comforting, and satisfying.		
TOFU (VE/V) 16.75 PRAWN 17.95 CHICKEN 17.45 BEEF 18.45		
LAKSA NOODLES A spicy Southeast Asian noodle soup made with a rich coconut curry or tangy broth, served with noodles, seafood or chicken, tofu, and fresh herbs. It is creamy, aromatic, and full of bold flavours.		
TOFU (VE/V) 16.75 PRAWN 18.95 CHICKEN 17.45 BEEF 19.45		

POKE BOWLS		
SALMON SHOYU	17.65	
Marinated salmon, mixed leaf, edamame, cucumber, pickled olives, pickled jalapeno, cherry tomatoes, ginger, sliced avocado, kaiso.		
SALMON (GF)	17.45	
Salmon, mixed leaf, edamame, cucumber, pickled olives, pickled jalapeno, cherry tomatoes, ginger, sliced avocado, kaiso.		
TUNA (GF)	18.45	
Tuna, mixed leaf, edamame, cucumber, pickled olives, pickled jalapeno, cherry tomatoes, ginger, sliced avocado, kaiso.		
PUMPKIN KATSU (VE)	17.25	
Pumpkin katsu, mixed leaf, edamame, cucumber, pickled olives, pickled jalapeno, cherry tomatoes, ginger, sliced avocado, kaiso.		
KIMCHI CHICKEN (GF)	18.25	
Boiled egg, kimchi chicken, mixed leaf, edamame, cucumber, hummus, cherry tomatoes, ginger, sliced avocado, kaiso.		

SUSHI		
MAKI		
AVOCADO MAKI	9	
AVOCADO & CHEESE MAKI	11	
CUCUMBER MAKI	9	
TAMAGO MAKI	10	
SALMON MAKI	12	
TUNA MAKI	13	
GUNKAN (2pcs)		
TOKYO TUNA, SALMON, CUCUMBER	9.45	
TOBIKO GUNKAN	7.25	
SPICY TUNA GUNKAN	8.00	
SPICY SALMON GUNKAN	8.45	
SUSHI SET		
LUXURY SALMON SET	28	
3 salmon nigiri 3 salmon sashimi 8 salmon avocado roll		
LUXURY TUNA SET	30	
3 tuna nigiri 3 tuna sashimi 8 tuna avocado roll		
PREMIUM VEGAN SET	26	
8 vegan roll (avocado, carrot, cucumber, asparagus) 6 avocado maki 3 inari nigiri, kaiso		
SEMERU BOX	34	
6 salmon avocado rolls 6 California rolls 6 prawn katsu avocado rolls		
VEGAN MOONLIGHT PLATTER	56	
6 avocado nigiri 8 vegan rolls 6 cucumber maki 8 mango rolls 6 vegetable gyoza 3 tamago nigiri		
MOONLIGHT PLATTER	62	
6 salmon nigiri, salmon avocado uramaki 6 California uramaki 6 duck futomaki 6 prawn katsu uramaki 3 salmon nigiri 3 tuna nigiri		
TEMAKI		
VEGETABLE HANDROLL	15	
Avocado, Cucumber, chives, sesame		
SALMON AVOCADO	17	
Salmon & avocado		
DUCK HANDROLL	17	
Duck, spring onions, cucumber, hoisin sauce		
PRAWN TEMPURA	18	
Prawn tempura, avocado & sweet chilli		
SUPER CRUNCHY (6pcs)		
SUPER CRUNCHY PRAWN KATSU	19	
Tempura batter fried prawn katsu roll, drizzled with sichimi, spring onion and spicy mayo		
SUPER CRUNCHY SALMON KATSU ROLL	18	
Tempura batter fried salmon katsu roll, drizzled with sichimi, spring onion & wasabi mayo		
SUPER CRUNCHY TUNA KATSU ROLL	19	
Tempura batter fried tuna katsu roll, drizzled with sichimi, spring onion & wasabi mayo		
SUPER CRUNCHY CHICKEN KATSU ROLL	18	
Tempura batter fried chicken katsu roll, drizzled £16 with sichimi, spring onion & tonkatsu sauce		

KIDS MENU		
CHICKEN KATSU WITH FRIES OR RICE	7.0	
FRIED NOODLE WITH CHICKEN OR TOFU	7.0	
MAKI (AVOCADO, CUCUMBER OR SALMON)	7.0	

SIDES		
JASMINE RICE 4.0 COCONUT RICE 4.5 EGG FRIED RICE 5.0 FRIES 4.0		

DESSERTS		
THAI STICKY MANGO RICE (V) Sweet mango and coconut sticky rice, a timeless Thai favorite.	12.0	
CLASSIC TIRAMISU (V) Espresso-soaked sponge layered with mascarpone cream	11.0	
CHEESE CAKE OF THE DAY With seasonal fruits	12.0	
CHOCOLATE FONDANT (V) Sesame, coffee and whisky chocolate fondant with vanilla ice cream	12.0	
HOMEMADE GELATO & SORBETTO (V)(GF) Gelato: matcha, pistachio, vanilla, milk fior di latte Sorbetto: mango, coconut, raspberry, lemon	(PER SCOOP) 3.0	

BRUNCH		
8am - 3pm		
MR WOLF'S RISE & DINE18		
Toasted Sourdough, Fried or Poached Eggs, Hash Brown, Tomato, Portobello Mushroom, Miso Maple-Glazed Bacon, Homemade Baked Bean, Kale		
MR FOX'S PLANT & DINE17		
Toasted Sourdough, Fried or Poached Eggs, Hash Brown, Tomato, Portobello Mushroom, Grilled Halloumi, Homemade Baked Bean, Kale		
Plant-Based Version: Fennel and Pepper-Infused Vegan Ricotta or Grilled Season Tofu		
THE WOODLAND TOAST (V) (VG)15		
Organic Sourdough Bread, Smashed Avocado, Chilli Flakes, Lemon Juice and Poached Egg		
Enhance with Add-Ons - £3 each:		
Smoked Salmon Maple-Glazed Bacon Grilled Halloumi Portobello Mushrooms		
WOLFOX BURGER18		
8 Oz Beef burger with cheddar and caramelised onion, served with fries and seasonal salad, house spicy relish. (Add bacon for £2)		
VEGAN WOLFOX BURGER17		
Vegan patty with vegan cheese and caramelised onion served with fries and seasonal salad, house spicy relish		
FRENCH TOAST (V)	15	THE BAGEL14
Poached Rhubarb or Mixed Berries		Choose your favourite:
		— Salmon & Cream Cheese
EGGS ON TOAST	12	— Avocado & Bacon
Choose Scrambled or Poached Eggs		Add-Ons - £2 each:
		Bacon Grilled Halloumi Salt Beef
POACHED EGGS BENEDICT		
Sourdough Bread, Hollandaise Sauce		OVERNIGHT OAT BOWL (V)14
Choose your favourite:		Yoghurt, Peanut Butter, Fruit & Granola
— Eggs, Spinach Florentine (V) (VG)	14	
— Eggs, Roasted Ham	15	BANANA BREAD8
— Eggs, Smoked Salmon Royale	16	Walnut Butter, Granola, Coffee Chantilly, Brûléed Banana
ORGANIC PANCAKES	15	
Choose your favourite:		SALT BEEF REUBEN MELT18
— Miso Maple-Glazed Bacon, Syrup		Served on Focaccia, with Melted Emmental and Fried Eggs
— Banana & Nutella (V)		
— Berries & Chantilly Cream (V)		
EXTRAS 3 EACH		
Smoked Salmon		Maple-glazed Bacon
		Grilled Halloumi
		Portobello Mushrooms

DRINKS		
ORGANIC WOLFOX COFFEE		
ESPRESSO	3.0	
LONG BLACK	3.5	
AMERICANO	4.0	
CAPPUCCINO	4.5	
FLAT WHITE	4.5	
LATTE	4.5	
CORTADO	3.5	
MOCHA	4.5	
SPECIALITY HOT DRINKS		
HOT CHOCOLATE	5.0	
NUTELLA LATTE	5.0	
TURMERIC LATTE	5.0	
CHILLI HOT CHOCOLATE	5.0	
MATCHA LATTE	5.0	
CHAI LATTE	5.0	
MATCHA SPECIALS		
MATCHALATO:	5.5	
Iced Matcha Latte, Matcha Gelato		
STRAWBERRY MATCHA	5.5	
PASSION FRUIT MATCHA	5.5	
WHITE CHOCOLATE MATCHA	5.5	
ICED DRINKS		
ICED BLUEBERRY MATCHA	5.5	
ICED AMERICANO	5.5	
ICED MATCHA	5.5	
ICED LATTE	5.5	
ICED CHAI LATTE	5.5	
ICED MAPLE SEA SALT LATTE	5.5	
JUICES & SMOOTHIES		
Apple Juice	Freshly Pressed Apple Juice	5.0
Orange Juice	Freshly Pressed Orange Juice	5.0
O'Fresco	Apple, Carrot, Lemon, Ginger, Turmeric	5.0
Dulce Verde	Cucumber, Apple, Kale, Lemon, Mint	5.0
SOFT DRINKS		
Luscombe 270 ml	4.5	TEA
Organic Raspberry Crush		English Breakfast
Hartridges 330 ml	4.5	Earl Grey
Rose Lemonade		Green
Hartridges 330 ml	4.5	Peppermint
Dandelion & Burdock		Chamomile
Big Tom 250 ml	5.0	Liquorice Mint
Tomato Juice		Fresh Mint
Artisan Yuzu 200 ml	3.5	Apple Strudel
Tonic		Berrylicious
Elderflower	4.0	Lemon Drizzle
Cordial (Hot or Cold)		
Iced Tea	4.5	
Coca-Cola / Zero 330 ml	4.5	
Sprite Zero 330 ml	4.5	
Still / Sparkling Water	3.0	
BEERS		
Asahi Non-Alcoholic 330 ml	5.0	PRIVATE DINING & EVENTS
Asahi 330 ml	6.0	
Singha 330 ml	6.0	
Tiger 330 ml	6.0	
Chang 330 ml	6.0	
		www.wolfoxsavoy.com

V – Vegetarian | VE – Vegan | GF – Gluten Free
Please ask for our allergy menu. Fish may contain bones. Inform staff of any allergies or dietary needs.
A 12.5% discretionary service charge applies.

WINE LIST			
WHITE			
	175ML	250ML	BOTTLE
Bella Giuliana, Pinot Grigio (Italy)	9.5	12.5	34.0
Cuvée Jean-Paul Gascogne, Blanc Sec (France)	9.5	12.5	34.0
Apple Tree Lane, Sauvignon Blanc (New Zealand)	11.5	14.0	42.0
Duc de Morny, Picpoul de Pinet (France)	11.0	15.0	45.0
Casali del Barone, Gavi DOCG (Italy)	12.5	18.0	48.0
McManis, Viognier (USA)			54.0
Willow Glen Gewürztraminer, Riesling (Australia)			60.0
Turckheim Alsace, Vieilles Vignes Riesling (France)			62.0
Bodegas Manzanos, Voche Rioja Blanco (Spain)			65.0
Raats Old Vine, Chenin Blanc (South Africa)			75.0
RED			
	175ML	250ML	BOTTLE
Viña Arropa, Tempranillo (Spain)	9.5	12.5	34.0
Finca Vista, Malbec, Mendoza (Argentina)	10.5	14.0	38.0
Calusari, Pinot Noir (Romania)	11.0	15.0	40.0
Alain Macon, Merlot (France)	10.5	14.0	38.0
Bourgogne, Pinot Noir (France) 35 cl			35.0
Cruva, Barbera d'Asti (Italy)			54.0
El Meson Rioja, Reserva (Spain)			58.0
McManis, Cabernet Sauvignon (USA)			60.0
Araldica Flori, Barolo (Italy)			78.0
La Colombaia, Amarone della Valpolicella (Italy – Veneto)			90.0
ROSÉ			
	175ML	250ML	BOTTLE
Bella Giuliana, Pink Grigio Blush (Italy)	9.5	12.5	34.0
Cuvée Jean-Paul Gascogne, Rosé (France)	10.5	14.0	38.0
Felicitate Grenache, Rosé (France)			45.0
Caves d'Esclans Whispering Angel, Rosé, Côtes-de-Provence (France)			80.0
SPARKLING			
	125ML		BOTTLE
Bella Giuliana, Prosecco (Italy – Veneto)	12.0		45.0
Lunetta, Prosecco Rosé (Italy – Veneto)	12.0		45.0
Lanson, Champagne (France)	17.0		70.0
Laurent-Perrier, Cuvée (France)			150.0

COCKTAILS	
Cosmopolitan	Vodka, Cointreau, Cranberry Juice, Lime Juice16.0
Passion Fruit Martini	Vanilla Vodka, Passion Fruit Liqueur, Lime Juice, Prosecco16.0
Old Fashioned	Bulleit Bourbon, Angostura Bitters, Brown Sugar16.0
Espresso Martini	Vodka, Kahlúa, Espresso, Vanilla Syrup16.0
Miso Martini	Ketel One Vodka, Dry Vermouth, Miso Paste16.0
Bellini	Prosecco, Purée choice of Peach, Passion Fruit, Strawberry14.0
NEGRONI	
Cherry Negroni	Gin, Sweet Vermouth, Campari, Cherry Liqueur15.0
Honey Negroni	Gin, Campari, Sweet Vermouth, Honey Syrup, Lime Juice15.0
Dante Negroni	Gin, Punt e Mes, Campari, Dark Crème de Cacao, Chocolate Bitters15.0
Chocolate Orange Negroni	Gin, Campari, Sweet Vermouth, Mozart Dark Chocolate15.0
Miso Mezcal Negroni	Miso-infused Mezcal, Vermouth, Campari15.0
Rosemary Negroni	Gin, Campari, Sweet Vermouth, Rosemary, Lime Juice15.0

SPRITZ	
Aperol Spritz	15.0
Aperol, Prosecco, Soda	
Hugo Spritz	15.0
St-Germain Elderflower Liqueur, Prosecco, Soda	
Campari Spritz	15.0
Campari, Prosecco, Soda	
SPECIAL DRINKS	
Noseco	10.0
Sparkling Wine	
Virgin Mary	10.0
Spicy Tomato Juice	
Mimosa	10.0
Champagne, Orange Juice	
House Prosecco DOC	12.0
Extra Dry or Rosé	
Lanson	17.0
Cuvée Réservee Brut Champagne	
Bloody Mary	15.0
Spicy Tomato Juice with Vodka	
Floater Coffee	5.5
House Blend Coffee with Double Cream and Cinnamon	
Spice it up with a shot of Amaretto, Whiskey, Baileys, Rum (£6 ea)	

AFTERNOON TEA

AFTERNOON TEA
£35 PER PERSON (Minimum 2 people)
A Selection of Freshly Prepared Sandwiches and Warm Baked Scones, Served with Clotted Cream, Strawberry Jam, and Three Signature Desserts

AFTERNOON TEA With Champagne
£45 PER PERSON (Minimum 2 people)
Enjoy our Classic Afternoon Tea with a Glass of Champagne

CREAM TEA
£14 PER PERSON
Two Freshly Baked Scones Served with Strawberry Jam and Clotted Cream

CREAM TEA With Champagne
£24 PER PERSON
Enjoy our Cream Tea with a Glass of Champagne



WOLFOX
SAVOY

Aftoonlight
PAN ASIAN CUISINE

COFFEE LUNCH DINNER | INDONESIAN THAI JAPANESE | PRIVATE DINING ROOM