

Licensing Sub Committee

**Tuesday, 25 June 2024 at 6.30 p.m.
Committee Room - Tower Hamlets Town Hall,
160 Whitechapel Road, London E1 1BJ**

Supplemental Agenda

**3 .3 Application for a Variation of a premises licence for Slurp Noodles Spitalfields
Ground Floor and Basement 60-62 Commercial Street London E1 6LT (Pages 3 -
28)**

Supporting documents submitted on behalf of the Applicant.

Contact for further enquiries:

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<http://www.towerhamlets.gov.uk/committee>



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Slurp Noodles Spitalfields Ltd

(the “Applicant”)

Application for a variation of a Premises Licence

Slurp, 60 – 62 Commercial Street, London E1 6LT (the “Premises”)

Applicant’s Written Submissions

This statement is made in support of an application to vary a premises licence with the intention of outlining the Applicant’s case, proposed amendments to the application and seeking to address the concerns of the two statutory authorities maintaining representations.

Amplification of the points made below, together with further submissions, will be made orally at the licensing sub-committee hearing if the outstanding representations are not withdrawn.

Background

Until February 2024 the Premises traded as Andina, a Peruvian Picanteria and Pisco Bar where patrons could enjoy Peruvian Cuisine or simply have a few drinks. The basement was used for functions, most notably private parties.

The lease of the Premises has now been assigned to the Applicant which has opened a branch of Slurp Noodles (<https://slurpnoodles.co.uk/>) specialising in Hong Kong style rice and noodle dishes. There are sister sites in Soho and Wapping. Indicative menus and photographs of the interior of the sister sites are at **annex 1**. The intention is to operate a sophisticated cocktail bar in the basement of the Premises called Dang’s where patrons can enjoy a pre or post dinner drink and a simpler food menu. Indicative drinks and food menus for Dang’s are at **annex 2**.

Nature of the Application

The current premises licence allows for alcohol led vertical drinking across both the ground floor and basement with the basement having later hours with the only stipulation being that this space must be prebooked. This application proposes to amend the current conditions on the premises licence so that more onerous conditions apply, namely:

- The ground floor has to operate a restaurant, as opposed to a bar.
- No vertical drinking is permitted on either floor.
- Patrons can no longer be served at the bar with only waiter/waitress service being permitted.
- Capacity in the basement being limited to 50.

As a quid pro quo, the application also seeks to extend the hours of the basement between Thursday and Saturday for licensable activities by an hour with an additional 30-minute drinking up time to reflect good practice (there being no drinking up time currently provided for in the basement).

Given that the proposed amendments to conditions will significantly impact on the value of the premises licence, should the application proceed to a licensing sub-committee hearing, the members are respectfully asked to either grant the application with later hours or to refuse the application rather than adding more onerous conditions to the licence and not granting later hours.

Whilst this application includes a variation of layout in the basement, the changes sought are immaterial and, as neither of the representations raise concerns in this respect, the Applicant has no further comments to make.

The Representations

The Applicant is pleased that there are no representations from any local residents and that the Metropolitan Police, on hearing more about the application, also did not object.

Given that the Premises is located within the Special Cumulative Impact Policy for Brick Lane, the Applicant understands why representations have been made by both the Licensing Authority and Environmental Health but, having read their submissions, would welcome discussions to ascertain whether their representations can be withdrawn to avoid the time and cost of a licensing sub-committee hearing.

The Applicant's comments on the two representations are as follows:

Licensing Authority

As would be expected, the representation of the Licensing Authority focuses primarily on the Licensing Policy of the London Borough of Tower Hamlets (the "Policy").

The Applicant accepts that a proliferation of vertical drinking late night bars and nightclubs in the Brick Lane area is having a cumulative impact on the licensing objectives of crime and disorder and prevention of public nuisance. However, the Applicant submits that the amended conditions proposed will reduce any potential cumulative impact more than the additional hours sought in the basement will add to it.

The Applicant's reasons for this belief are as follows:

- There is no representation from the Metropolitan Police who have confirmed that they have no issues with the application. The Section 182 Guidance states, "the police have a key role in managing the night-time economy and should have good working relationships with those operating in their local area. The police should usually therefore be the licensing authority's main source of advice on matters relating to the promotion of the crime and disorder licensing objective".
- The Applicant has a very good relationship with local residents and is unsurprised that no residents have objected. They are fully aware of what is being proposed and must therefore be satisfied that a grant as sought will not add to public nuisance in the immediate locality.
- It is widely accepted that alcohol led vertical drinking establishments have a greater propensity to generate crime and disorder and public nuisance than restaurants or when patrons must be seated. Indeed, in the example exemptions listed in the Policy, arrangements to prevent vertical drinking is specifically cited. This application seeks to remove a vertical drinking bar and party venue and replace it with a restaurant and 'low key' sophisticated cocktail bar with food.

- The capacity of the basement is limited to 50, which is another example of a potential exemption to the Policy.

The Applicant is happy to adopt the suggested condition, namely:

- **When the designated premises supervisor is not on the premises any or all persons authorised to sell alcohol will be authorised by the designated premises supervisor in writing. This shall be available on request by the Police or authorised officer.**

Environmental Health

The concerns raised by Environmental Health and the Applicant's comments are as follows:

Noise Outbreak from the Premises Affecting Neighbouring Residents

With no application to add regulated entertainment to the premises licence there will be no live or recorded music playing at the Premises after 23.00 and hence the risk of 'noise breakout from the venue affecting neighbouring residents' is significantly reduced. There is also the following condition on the premises licence which protects local residents:

- **No noise generated on the premises, or by its associated plant or equipment, shall emanate from the premises nor vibration be transmitted through the structure of the premises which gives rise to a nuisance.**

In addition, both entrances/exits have acoustic lobbies and the Applicant is happy to amend the existing condition:

- **All windows and external doors shall be kept closed when regulated entertainment takes place, except for the immediate access & egress of persons.**

To:

- **All windows and external doors shall be kept closed at all times except for the immediate access & egress of persons.**

This will ensure that local residents are not disturbed by the chatter of patrons.

Access and Egress to and from the Premises Disturbing Local Residents

The Premises now has a considered dispersal policy (see **annex 3**) and a condition has been proffered ensuring that this remains in place. This dispersal policy is specifically aimed at preventing disturbance from patrons leaving the Premises.

The Hours of Operation

Whilst the hours sought are in excess of framework hours, the Policy is clear that every application will be decided on its own merits. The relevant criteria and the Applicant's comments thereon are as follows:

- Location of the Premises and general character of the area

Whilst there is residential accommodation near the Premises, it is located on Commercial Street, a very busy road which, even at night, is not quiet. Steps have been taken (see above) to ensure that residents are not disturbed either by patrons inside the Premises or leaving it.

- Proposed hours during which licensable activities will take place

The application is only to extend hours in the **basement** on Thursday, Friday and Saturdays for one and half hours.

- Adequacy of the Applicant's proposals to address the issues of crime and disorder and public nuisance.

Please see measures explained above.

- Where the Premises have been previously licensed, the past operation of the Premises

The Applicant is not aware of any issues with the previous operation of the Premises.

- Whether customers have access to public transport when arriving at or leaving the Premises at nighttime and in the early hours of the morning

Whilst many patrons will walk home or catch taxis, the Premises is particularly well served by public transport. Night tubes run from Liverpool Street and Shoreditch High Street. There are also multiple night bus routes.

- The proximity of the Premises to other licensed premises in the vicinity and the hours of those other premises

There are several bars near the Premises which operate outside of framework hours, including the likes of Discount Suit Company and the Cocktail Club which open until 2.00 a.m.

Financial Factors

This is the third opening for the Applicant and a brave move considering the delicate state of the economy. Whilst a relevant argument pre-Covid, the consideration of economic factors is now even more important. The Applicant wishes to remind the licensing sub-committee of the case of *R (o/a/o Hope and Glory Public House Ltd) v City of Westminster Magistrates' Court and Others* [2011] EWCA Civ 31, and the observation of Toulson LJ that:

*“Licensing decisions often involve weighing a variety of competing considerations: the demand for licensed establishments, **the economic benefit to the proprietor and to the locality by drawing in visitors and stimulating the demand**, the effect on law and order, the impact on the lives of those who live and work in the vicinity, and so on.”*

Conclusion

It is the Applicant's belief that replacing a bar and party venue with a restaurant and small basement cocktail bar (with slightly later hours) will, on balance, reduce cumulative impact and have a beneficial impact on the licensing objectives, thus being an exception to the Policy. The Policy states that 'the Licensing Authority recognises that it has to balance the needs of businesses with local residents. The circumstances of each application will be considered on its merits and the Licensing Authority shall grant applications, when representations are not received'.

In this case, whilst we have representations from the Licensing Authority and Environmental Health, there are none from local residents. Therefore, the Applicant submits that the needs of the local residents will not be affected if the application is granted. Finally, if the Licensing Authority and Environmental Health still have concerns they are kindly asked to consider whether any further conditions could be proffered which would overcome them and thus avoid the time and cost of a licensing sub-committee hearing.

Niall McCann
Partner, Keystone Law

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welcome to slurp. inspired by the hawkers of hong kong (where tasty bowls of rice and noodles are paired with loud, hungry mouths and smacking lips), our restaurant serves up classic home-style dishes from across asia. slurp is the sound we want to hear when you're devouring your food. if you're in need of some inspiration, ask our team to help you choose!

be our guest and slurp away.

LIGHT BITES

HOMEMADE PORK CRACKLING 3.5

CRISPY PORK BELLY 8.5

marinated prime pork belly, slightly dried, cut and deep-fried for crispness. served with chili garlic lime sauce

SIU MAI DUMPLINGS

classic hong kong steamed dumplings, served with our homemade soy sauce

pork 7.7

prawn 8.5

FRIED TOFU (V) (P) 7

delightfully crisp deep-fried tofu, served with a sweet plum sauce topped with crushed peanuts

HK MEATBALLS

a street vendor's best hits aren't complete without these skewers. served with special slurp dip

pork (grilled) 6.5

fish (steamed) 7.5

STUFFED FRIED WONTONS

deep-fried wontons served with sweet chili sauce

pork 7.7

quail egg 8.5

PORK SKEWERS 7

rich, savoury and perfectly caramelised pork skewers

HOI JAW 8.5

pork and prawn cakes wrapped in tofu skin and fried until golden

GARLIC MUSHROOMS (V) 7

button mushrooms cooked with lashings of garlic. name a better duo

GUI CHAI GAUY (V) 8

deep-fried chive cakes with homemade dark soy sauce. addictively crispy

PEPPER PRAWNS 9

shell-on prawns tossed with fragrant garlic and pepper

YAO JA KAI 6.5

deep-fried airy dough served with condensed milk. commonly enjoyed at breakfast, but delicious anytime of the day

BIG BITES & RICE

HAINAN CHICKEN RICE WITH GINGER SAUCE 13.9

the whole of southeast asia lays claims to this dish. meltingly soft chicken poached in stock, served with white rice, cucumber, coriander and our yellow bean ginger sauce. with a small bowl of soup for slurping

CHAR SIU ON RICE 13.9

an iconic hong kong staple. red marinated pork on rice with half a boiled egg and our slurp chinese BBQ sauce. fragrant, sweet and tangy

BRAISED PORK LEG ON RICE 14.8

a hearty bowl of aromatic, spiced and tender off-the-bone pork leg, on a bed of rice

ROAST DUCK ON RICE 14.8

locally sourced, skin-on roast duck with the 5 spices you know and love. an absolute delight served with our homemade sweet soy

PORK BONE STEW (S) 15.5

spicy and sour pork bone stew served with rice

CHICKEN FEET STEW (S) 15.5

spicy and sour chicken feet stew served with rice

RICE COMBO

choice of 2 meats on rice 16.9

choice of 3 meats on rice 18.9

choose between:

hainan chicken, roast duck, char siu pork and braised pork leg

if you have any allergies, please let the team know before you place your order. although every care has been taken to make sure we cater to dietary requirements, we can't guarantee the absence of allergens in our dishes on the menu. allergens are listed. we can make many of our dishes gluten free, please ask.

SLURP NOODLES & BOWLS

POI SIAN NOODLES (V) (S) **13.5**
glass noodles stir fried with an array of chinese mushrooms

KUAITIAO KHUA KAI (S) **14.5**
a deceptively simple stir fry of flat rice noodles with chicken, egg and iceberg lettuce. served with chili sauce for a nice kick

PAD MAMA (S) **14.5**
mama noodles with a spicy tom yum base, topped with asian pork sausage. comfort food at its best

BAKED PRAWN WITH GLASS NOODLES (S) **16.5**
shell-on prawns baked with soft glass noodles, mushrooms and chinese celery, made fragrant with ginger and garlic

DUCK UDON NOODLES (S) **16.5**
thick and springy udon noodles stir fried with roasted duck

SUKIYAKI NOODLES (S) (P) **16**
glass noodles in a bean curd sauce. choose between dry or noodle soup
seafood (squid, prawn & mussels) **14**
sliced tofu (V) **14**

DUMPLING WONTON MEEN
egg noodles with poached wontons and roast pork in our house broth, topped with crunchy chinese vegetables
pork wontons **14.5**
prawn wontons **14.9**

FIVE SPICE NOODLE SOUP (NAM TOK)

a rich and aromatic silk road spiced broth with rice noodles. this hearty dish is the southeast asian equivalent of a stew on a winters day (if the winter was 28C)

pork shoulder **14.8**
braised beef **15**

CLEAR NOODLE SOUP **14**

a chicken noodle soup with rice vermicelli that fuels a nation. more often than not, served in the morning or late evenings and enjoyed road-side

SEAFOOD BEAN CURD NOODLE SOUP (YEN TA FO) (S) (P)

our house special noodle soup. thick rice noodles in a fermented bean curd broth served with mixed seafood and morning glory. a pink delight

seafood (squid, prawn & mussels) **15**
vegetarian (V) **14**

SEN SU KHO THAI (S) (P)

a marriage of tangy, spicy, sweet and salty flavours. sukhothai style pork noodle soup with rice noodles, long beans, celery, coriander, beansprouts, dried shrimp, fishballs and lime

roasted pork **15.2**
vegetarian (V) **14.5**

DUCK NOODLE SOUP **16.5**

our home cooked broth of silk road spices make this noodle soup something special. thin jade noodles topped with our specialty roast duck. ducking delicious

EXTRAS

live a little, add something extra to your bowl

BOILED EGG **1.5**

FRIED WONTON WRAPPER (3 PCS) **1.5**

STEAMED WHITE RICE **3**

MEATBALLS **3**

seafood or meat

NOODLES **3**

EXTRA SAUCES (EACH) **1**

chilli oil

ginger and soy bean

fresh chilli sauce with lime

homemade sweet soy sauce

VEG

BLANCHED BOK CHOY WITH OYSTER SAUCE **6.5**

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be our guest and slurp away.

LIGHT BITES

| | |
|---|------------|
| HOMEMADE PORK CRACKLING | 3.5 |
| CRISPY PORK BELLY | 8.5 |
| marinated prime pork belly, slightly dried, cut and deep-fried for crispness. served with chili garlic lime sauce | |
| SIU MAI DUMPLINGS | |
| classic hong kong steamed dumplings, served with our homemade soy sauce | |
| pork | 7.7 |
| prawn | 8.5 |
| FRIED TOFU (V) (P) | 7 |
| delightfully crisp deep-fried tofu, served with a sweet plum sauce topped with crushed peanuts | |
| HK MEATBALLS | |
| a street vendor's best hits aren't complete without these skewers. served with special slurp dip | |
| pork (grilled) | 6.5 |
| fish (steamed) | 7.5 |
| STUFFED FRIED WONTONS | |
| deep-fried wontons served with sweet chili sauce | |
| pork | 7.7 |
| quail egg | 8.5 |
| PORK SKEWERS | 7 |
| rich, savoury and perfectly caramelised pork skewers | |
| HOI JAW | 8.5 |
| pork and prawn cakes wrapped in tofu skin and fried until golden | |
| GARLIC MUSHROOMS (V) | 7 |
| button mushrooms cooked with lashings of garlic. name a better duo | |
| GUI CHAI GAUY (V) | 8 |
| deep-fried chive cakes with homemade dark soy sauce. addictively crispy | |
| PEPPER PRAWNS | 9 |
| shell-on prawns tossed with fragrant garlic and pepper | |
| YAO JA KAI | 6.5 |
| deep-fried airy dough served with condensed milk. commonly enjoyed at breakfast, but delicious anytime of the day | |

VEG

| | |
|--|------------|
| BLANCHED BOK CHOY WITH OYSTER SAUCE | 6.5 |
|--|------------|

BIG BITES & RICE

| | |
|---|-------------|
| RICE COMBO | |
| choice of 2 meats on rice | 16.9 |
| choice of 3 meats on rice | 18.9 |
| choose between: hainan chicken, roast duck, char siu pork and braised pork leg | |
| HAINAN CHICKEN RICE WITH GINGER SAUCE | 13.9 |
| the whole of southeast asia lays claims to this dish. meltingly soft chicken poached in stock, served with white rice, cucumber, coriander and our yellow bean ginger sauce. with a small bowl of soup for slurping | |
| CHAR SIU ON RICE | 13.9 |
| an iconic hong kong staple. red marinated pork on rice with half a boiled egg and our slurp chinese BBQ sauce. fragrant, sweet and tangy | |
| BRAISED PORK LEG ON RICE | 14.8 |
| a hearty bowl of aromatic, spiced and tender off-the-bone pork leg, on a bed of rice | |
| ROAST DUCK ON RICE | 14.8 |
| locally sourced, skin-on roast duck with the 5 spices you know and love. an absolute delight served with our homemade sweet soy | |
| PORK BONE STEW (S) | 15.5 |
| spicy and sour pork bone stew served with rice | |
| CHICKEN FEET STEW (S) | 15.5 |
| spicy and sour chicken feet stew served with rice | |

| | |
|---|------------|
| EXTRAS | |
| live a little, add something extra to your bowl | |
| BOILED EGG | 1.5 |
| FRIED WONTON WRAPPER (3 PCS) | 1.5 |
| STEAMED WHITE RICE | 3 |
| MEATBALLS | 3 |
| seafood or meat | |
| NOODLES | 3 |
| EXTRA SAUCES (EACH) | 1 |
| chilli oil | |
| ginger and soy bean | |
| fresh chilli sauce with lime | |
| homemade sweet soy sauce | |

SLURP NOODLES & BOWLS

| | |
|--|-------------|
| POI SIAN NOODLES (V) (S) | 13.5 |
| glass noodles stir fried with an array of chinese mushrooms | |
| KUAI TIAO KHUA KAI (S) | 14.5 |
| a deceptively simple stir fry of flat rice noodles with chicken, egg and iceberg lettuce. served with chili sauce for a nice kick | |
| PAD MAMA (S) | 14.5 |
| mama noodles with a spicy tom yum base, topped with asian pork sausage. comfort food at its best | |
| BAKED PRAWN WITH GLASS NOODLES (S) | 16.5 |
| shell-on prawns baked with soft glass noodles, mushrooms and chinese celery, made fragrant with ginger and garlic | |
| DUCK UDON NOODLES (S) | 16.5 |
| thick and springy udon noodles stir fried with roasted duck | |
| SUKIYAKI NOODLES (S) | |
| glass noodles in a bean curd sauce. choose between dry or noodle soup | |
| seafood (squid, prawn & mussels) | 16 |
| sliced tofu (V) | 14 |
| DUMPLING WONTON MEEN | |
| egg noodles with poached wontons and roast pork in our house broth, topped with crunchy chinese vegetables | |
| pork wontons | 14.5 |
| prawn wontons | 14.9 |
| FIVE SPICE NOODLE SOUP (NAM TOK) | |
| a rich and aromatic silk road spiced broth with rice noodles. this hearty dish is the southeast asian equivalent of a stew on a winters day (if the winter was 28C) | |
| pork shoulder | 14.8 |
| braised beef | 15 |
| CLEAR NOODLE SOUP | 14 |
| a chicken noodle soup with rice vermicelli that fuels a nation. more often than not, served in the morning or late evenings and enjoyed road-side | |
| SEAFOOD BEAN CURD NOODLE SOUP (YEN TA FO) (S) | |
| our house special noodle soup. thick rice noodles in a fermented bean curd broth served with mixed seafood and morning glory. a pink delight | |
| seafood (squid, prawn & mussels) | 15 |
| vegetarian (V) | 14 |
| SEN SU KHO THAI (S) (P) | |
| a marriage of tangy, spicy, sweet and salty flavours. sukhothai style pork noodle soup with rice noodles, long beans, celery, coriander, beansprouts, dried shrimp, fishballs and lime | |
| roasted pork | 15.2 |
| vegetarian (V) | 14.5 |
| DUCK NOODLE SOUP | 16.5 |
| our home cooked broth of silk road spices make this noodle soup something special. thin jade noodles topped with our specialty roast duck. ducking delicious | |



egg noodles



jade noodles
(made green with fresh spinach)



thick flat noodles



rice noodles



rice vermicelli

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LIGHT BITES

SIU MAI DUMPLINGS

classic hong kong steamed dumplings, served with our homemade soy sauce

pork 7.7
prawn 8.5

FRIED TOFU v p 7

delightfully crisp deep-fried tofu, served with a sweet plum sauce topped with crushed peanuts

HK MEATBALLS

a street vendor's best hits aren't complete without these skewers. served with special slurp dip

pork (grilled) 6.5
fish (steamed) 7.5

STUFFED FRIED WONTONS

deep-fried wontons served with sweet chili sauce

pork 7.7
quail egg v 8.5

HOI JAW 8.5

pork and prawn cakes wrapped in tofu skin and fried until golden

GUI CHAI GAUY v 8

deep-fried chive cakes with homemade dark soy sauce. addictively crispy

CRISPY PORK BELLY 8.5

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PORK SKEWERS 7

rich, savoury and perfectly caramelised pork skewers

YAO JA KAI v 6.5

deep-fried airy dough served with condensed milk. commonly enjoyed at breakfast, but delicious anytime of the day

BIG BITES

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RICE COMBO

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choice of 3 meats on rice 18.9

choose between:

hainan chicken, roast duck, char siu pork and braised pork leg

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SLURP NOODLES & BOWLS

DUMPLING WONTON MEEN

egg noodles with poached wontons and roast pork in our house broth, topped with crunchy chinese vegetables

pork wontons 14.5
prawn wontons 14.9

FIVE SPICE NOODLE SOUP (NAM TOK)

a rich and aromatic silk road spiced broth with rice noodles. this hearty dish is the southeast asian equivalent of a stew on a winters day (if the winter was 28C)

pork shoulder 14.8
braised beef 15

CLEAR NOODLE SOUP

a noodle soup with rice vermicelli that fuels a nation. more often than not, served in the morning or late evenings and enjoyed road-side

veggie (v) 12.75
chicken 14
roasted pork 14

SEAFOOD BEAN CURD NOODLE SOUP (YEN TA FO) 🍲

our house special noodle soup. thick rice noodles in a fermented bean curd broth and morning glory. a pink delight

vegetarian (v) 14
seafood (squid, prawn & mussels, with duck blood) 15

SEN SU KHO THAI 🍲 (p)

a marriage of tangy, spicy, sweet and salty flavours. sukhothai style pork noodle soup with rice noodles, long beans, celery, coriander, beansprouts, dried shrimp, fishballs and lime

vegetarian (v) 14.5
roasted pork 15.2

DUCK NOODLE SOUP 16.5

our home cooked broth of silk road spices make this noodle soup something special. thin jade noodles topped with our specialty roast duck. ducking delicious

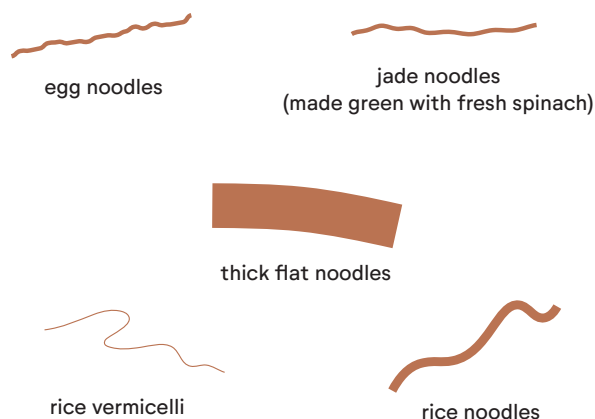
SUKIYAKI NOODLES 🍲 (s)

glass noodles in a bean curd sauce. choose between dry or noodle soup

sliced tofu (v) 14
seafood (squid, prawn & mussels) 16

DUCK UDON NOODLES (s) 16.5

thick and springy udon noodles stir fried with roasted duck



VEG

BOK CHOY 6.5

blanched bok choy with oyster sauce

EXTRAS

live a little, add something extra to your bowl

EXTRA SAUCES (EACH) 1

chilli oil
ginger and soy bean
fresh chilli sauce with lime
homemade sweet soy sauce

BOILED EGG 1.5

FRIED WONTON WRAPPER (3 PCS) 1.5

STEAMED WHITE RICE 3

MEATBALLS 3

seafood or meat

NOODLES 3

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Welcome to Dang's...

DANG'S

GREENS

All wings come in portions of 4 and served with sticky rice
Add extra wings +1

Larb 5.5

Spicy, sour & tangy wings with crushed roasted rice

Spicy 5.5

Marinated with Thai spices, think buffalo but sriracha

Fish sauce 5.5

Marinated in fish sauce and fried with pandan leaves

Salted 5.5

Simple, with salt

Mala 5.5

Numbing spices from China

GRILLED

Our grilled chicken... Choose from our selection of marinades

Half 9.5

Whole 15

Wichian Chicken

Dry or juicy cuts

Hatyai Chicken

A unique red-style marinated chicken

Five Star Chicken

Famous gai ha dao chicken

EXTRAS

Sticky Rice 2

Choose between white or brown rice

White Rice 1.5

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DANG'S

COCKTAILS

15

9 Hours Ahead

Matcha green tea, gin, lime juice,
cream, ginger

Herbaceous

Basil, cucumber, dill,
midsummer gin, tonic

Honey Thai Tea

Phraya rum, Thai tea, condensed milk,
honey over crushed ice

Japanese Iced Tea

Roku gin, vodka, patron reposado,
lychee, earl grey tea

Meet Your Matcha

Aluna Coconut Rum, Cacao Rum, Kosho
Vodka, Agave, Chilli, Matcha, Lime

Sakura Cherry Blossom

Roku sakura, crème de noyaux,
singani 63, rose water

Taro Ramos

Ukiyo Japanese blossom gin, taro root,
syrup, lemon, heavy cream, rose water

Tom Kha Gai

Makrut lime gin, galangal vodka,
fish sauce, lemongrass, palm sugar,
coconut milk, lime, coriander,
chilli, mushroom ice

Tom Yum

Makrut lime leaf, galangal, tomato,
chilli vodka, lemongrass, lime, noodles,
coriander

Vietnamese Drip

Coffee, hibiki, condensed milk, lemon
peel orange blossom, cacao bitters

Pink Squirrel

Crème de noyaux, singani 63, white
crème de cacao, cream

Cacao – Cabana

Cacao rum, hibiki whiskey, banana
liqueur

Sake Sangria

Sake, yuzu, plum liqueur, sakura gin,
apple, ginger, lemon, peach slices,
champagne

Sesame St

Sesame vodka, hibiki, mezcal

Rambutanny

Rambutan, lychee liqueur, yuzu,
rose water, sake

Some Like It Hot

Chilli vodka, tomato vodka, wasabi
sorbet, salt, lime

DANG'S

WINE

125ml glasses available on request

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| <p>WHITE 175ml bottle</p> <p>Belle Emilie Blanc 6.3 27 cellier des chartreux, igp gard light dry white wine. a lot of citrus, stone fruits and blossoms</p> <p>Viognier 31 ricardelle de lautrec, languedoc tropical and balanced</p> <p>Charmile 8.2 35 malavielle, languedoc less dry but fruity and textural</p> <p>Sauvignon Blanc 42 cave drusse, touraine floral and zesty with a slight hint of white peach and white flower</p> | <p>ROSE 175ml bottle</p> <p>Belle Emilie Rose 6.3 27 cellier des chartreux, igp gard very dry with aromas of strawberry, citrus and hints of raspberry</p> <p>SPARKLING</p> <p>Ricardelle De Pet Nat 39 lautrec, languedoc no sulphite added, no filtrations, no added sugar. made for people who want something funky but refreshing and fun</p> <p>PROSECCO 125ml bottle 5 30</p> |
| <p>RED 175ml bottle</p> <p>Belle Emilie Rouge 6.3 27 cellier des chartreux, igp gard soft nose, smooth, ripe blackberry & plum fruit, leading to a round, spiced finish</p> <p>Cabernet Merlot 31 ricardelle de lautrec, languedoc rich and intense</p> <p>Cabernet Franc 8.4 36 le mas de bertrand, malavielle light and juicy red wine served cold. organic certified</p> <p>Carignan 42 le mas de bertrand, malavielle easy drinking with dark juicy fruits</p> | <p>BEER ET AL.</p> <p>bottle</p> <p>Singha 5% 4.7</p> <p>Tiger Beer 4.8% 4.5</p> <p>Asahi 5% 5.5</p> <p>Nirvana Craft Helles Lager, 5.5 alcohol free 0.3%</p> <p>spirits 50ml. 25ml served on request</p> <p>House spirit & mixer 8.75 Absolut, Gordons, Jack Daniels, Bacardi, JW black label, Jimador</p> <p><i>enquire for our premium options</i></p> <p>Soju 10.5</p> <p>Japanese Sake 180ml 10.5 sho chiku bai gokai futsu shu 15.1% (bottle) notes of coffee & walnut. classic, clean and medium dry. served cold</p> |

Slurp Dispersal Policy

The dispersal policy is designed to ensure that the normal commercial operation of the Slurp does not have a negative impact on any neighbouring properties when people leave at the end of an evening.

- A clear notice is prominently displayed by the exit requesting patrons to respect the needs of local residents and leave the area quietly.
- All alcohol sales will cease 30 minutes before closing.
- All staff will take reasonable steps to prevent anti-social behaviour in the area around the building.
- Patrons will be encouraged to use public transport or pre-book taxis. We will recommend an Uber pick-up location for our patrons as well as manage the building location in the popular taxi apps.
- There are clearly signed toilet facilities which are available for patrons at all times.
- Employee training includes the provision that any patron in the process of leaving the building can use the toilets on their way out.
- All employees are given appropriate instructions and training to encourage patrons to leave the building in a controlled manner. There will be a clearly visible management presence at the exit at the end of the evening.
- Patrons will not be permitted to congregate outside the building.
- We will attach the utmost importance to the careful investigation and prompt resolution of any complaint made in respect of the running of Slurp.
- Particular emphasis will be placed on building and maintaining close links with our immediate commercial and residential neighbours. This includes hosting meetings where necessary to allow our neighbours to raise any issues and for those issues to be quickly resolved.
- The telephone number of Slurp is published on our website. Any complaint will be recorded noting the date and time of complaint, the approximate location of the complainant, a description of the noise and how it is affecting the complainant, and any follow up action.
- We will constantly review our Dispersal Policy and respond quickly to the needs of the local community.

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