



KAI'S
SONGBIRD



LIBERATED NANYANG COOKING

"A strong respect for heritage and craft,
an insatiable appetite for innovation with purpose,
and a clear & distinct personality in every dish."

Kai's Songbird is a magical & whimsical garden where stories are told - the energetic chatter of customers reconnecting with friends & family, chefs displaying their years of experiences through the food they craft & our front of house team channelling our stories with the flavour of their international & individual personalities.

Kai in London has been the home of Nanyang Chinese cooking since 1978, bringing the flavours of the South China seas to London. We hold a great fondness of our Nanyang traditions with flavours recalled from our childhood memories of home cooking & visits to restaurants eating treats which defined specific dishes forever.

Our exposure to the incredible culinary diversity that exists in London has over the years, encouraged us to reshape our traditions. It's a city which fiercely protects its traditions while welcoming the freedom to express individuality & personality, even to the point of eccentricity.

At Kai's Songbird, we are excited by the possibilities of new influences.

We find our cause in preserving the culinary joy in our memories while feeling a freedom to explore and evolve - taking what we call a 'liberated' approach to Chinese cooking.

So, while we do have some of the comfort recipes familiar to Chinese restaurant visitors, our true culinary personality can be found in the unfamiliar names.

A handwritten signature in black ink, reading "Bernard Yeoh". The signature is fluid and cursive, with the first name "Bernard" written in a larger, more prominent script than the last name "Yeoh".

Bernard Yeoh
Founder

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D E S S E R T S

Why are desserts at the start of the menu - particularly in a 'Chinese' restaurant where desserts are often seen as an after-thought? Desserts are about childhood and reuniting with the emotions we felt chasing after and finally catching the ice-cream van / motorbike / bicycle / tri-shaw (depending on where & which era you're from). It's about our past, the carefree joy of youth, our traditions and where we are from. We've therefore incorporated ingredients which are significant to the Nanyang region. As you may not be from South East Asia and in recognition of your childhood, we've also made sure that there's lots of chocolate everywhere. We hope therefore to persuade you to leave enough space by presenting the desserts before you consider your food.

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'Chocolate Does Grow on Trees'

Valrhona chocolate fondant, sesame macaroon 'caps', hazelnuts, praline ice-cream, chestnut paste. "From a dream one night of a mythical forest where chocolate grows from the ground and where vegetables, fruit and all things healthy grow no larger than the tiniest sprigs."

Memories of 'Canned Fruit Cocktail'

Elevated from fond memories of old-school Chinese restaurants - lychee & sorbet, peach, raspberry petals, gold wrapped cherries & almond jelly

'Songbird's Secret Garden'

Mango pudding, fruit, sorbet & cubes, Madagascan vanilla, butter biscuit & custard and cresses.

Pandan 'Sponge', Coconut, Sago Pearls

The fragrant pandan leaf is Nanyang 'vanilla', a favourite flavouring of the region. Pandan cake & sago pearls, salted coconut macaroon & ice-cream

S T A R T E R S

‘ Y E E S A N G ’ - R a w F i s h & S a l a d s

Specialties born from our tradition of eating raw fish salads called ‘Yee Sang’ during New Year celebrations with ingredients which symbolise long life, great fortune and good luck. These new dishes show the journey from the original ‘Heritage’ version to the new progressions, highlighting traditional Nanyang Chinese flavours & textures to bring blessings to the whole year.

Salmon ‘Heritage Yee Sang’	78
Zucchini, carrot, deep fried carrot, crispy spring-roll pastry, pomelo, lemon leaf, peanut, sesame, onion oil, plum & peach dressing.	
Tuna with Plum Sauce & Lemon Grass	125
Tuna, plum, sweet chilli, chili padi, lemon grass, pickled shallots and fish sauce	
Yellow-tail with Chilli, Shallot & Lime	105
Plum, sweet chilli, chili padi, lemon grass, lemon leaf and Fish sauce	
Hokkaido Scallops	140
Sesame seeds & garlic accent.	
Pomelo Black & White Wood-Ear Mushroom Salad	80
Pomelo, Black & White Wood-ear mushrooms, radish, yellow & red tomatoes and dressing of Coriander, Soya & Shiso Soya & Onion infused oil	
Aubergine with Soy Vinaigrette	70
Black vinegar, Garlic, Soy, Onion Oil, Oyster Sauce.	

S T A R T E R S

H O T S T A R T E R S

Wasabi Prawns Mild wasabi mayonnaise, mango & basil seeds	138
Wagyu Wan-Tan Dumpling, Chicken Consommé Classic wan-tan dumpling filled with wagyu beef and foie gras, served with an intense jus reduction.	106
'Golden' Alaskan King Crab Legs In light batter with fragrant 'crumbs', curry leaf & chilli	220
Paper Thin Honey & Soy Glazed Beef	98
London's Aromatic Crispy Duck The most iconic 'Chinese' dish from London probably had its origins as a deep-fried adaptation of the more traditional Peking Duck. It may surprise you to hear that it is a British invention not widely available in the Far East. However, its incredible popularity has undoubtedly earned it a place as a genuine, authentic, Chinese classic.	370
Prawns on Toast	108
Nest of Imperial Jewels A classic cos lettuce wrap with chopped chicken with oyster sauce.	68
Salt & Pepper Bean Curd	65

S O U P S

Sweet Corn Soup with Crab Claw	58
Hot & Sour	58

M A I N S

B E E F & V E A L

Songbird's Sweet & Sour Veal	98
Veal, Ginger & Spring Onions	98
Roast Veal Chop with Sweet Turmeric Glaze Flavours from the South Asian communities of Nanyang - sweet turmeric & coconut.	178
Beef Fillet & Black Pepper	138
Slow Cooked Short Rib with Man Tao Buns Rich, intense beef jus, ribbons of leek, pickles of cucumber, radish & carrot.	298
Japanese Wagyu 'Grade A-5' with 3 types of Garlic Light flavours of finely chopped, crispy and fermented black garlic.	495

M E A T S

Roast Lamb Chop Marinated with a wet rub of ginger & coriander paste.	178
'Sand & Salt' Baked Chicken From a trip into the desert, where we wrapped a spring chicken with lotus leaf and buried it deep in sand and topped it with hot coals. The result was a succulent roast, scented with lotus leaf.	276
Classic Nanyang Chicken & Cashew Corn-fed chicken, dried chillies, ginger, cashew nuts, seaweed, dark soya sauce.	107
Roast Chicken with Chilli, Shallot & Garlic Crumble Served with a generous covering of finely chopped fragrant garlic, shallots and the spice of chilli.	125

M A I N S

F I S H & S H E L L F I S H

Sea Bass with Black Bean and Mandarin Peel	163
Lightly seared and topped with a fragrant & savoury mix of black bean & citrus.	
Roasted Chilean Sea bass	252
Caramelised marinade of full-bodied Chinkiang black vinegar syrup, mustard, soy. Chickpeas, shallots & ginger.	
Dover Sole with Chilli, Onion & Lemon Grass	256
Wrapped in banana leaf and roasted with a spicy chilli paste.	
Whole 'Cumi Cumi' Calamari Roasted in Banana Leaf	162
Topped with finely chopped roasted garlic and glazed with a thick, smoky, sweet soy & finished with grated lime zest.	
Carabiniere Prawn 'Risotto'	295
Lobster stock infused rice, carabiniere, dark soya - from memories of traditional rice 'congee' - a comfort dish cooked by boiling rice in a rich stock.	
Cantonese 'Wok-Hei' Prawns with Garlic	138
A intense flavour of soy is created through the technique of using high heat from the woks ('wok-hei') which caramelises and intensifies the flavour of the soy glaze.	
Nanyang Chilli Lobster	257
Lobster, king prawns, scallops & crab-meat. Served with crispy Bao. The 'Nanyang' region describes the regions within the South China Seas where many trading Chinese communities settled utilising the local ingredients and influences to incorporate spicier flavours into the cuisine.	

M A I N S

V E G E T A B L E S

Sweet & Sour Cauliflower	75
A light coating of batter and a spicy sweet & sour glaze.	
Aubergines with Black Bean Sauce	80
Homemade bean curd topped with spinach	
Mushroom Ma Po Tofu	80
Spicy, savoury & warming.	
Choice of Asparagus or Broccoli	80
Minced garlic & bird's eye chilli	

R I C E

Spiced-Scented Fried Rice	48
Spicy chilli OR fragrant ginger & sesame oil	
Egg Fried Rice	48
Lightly egg coating and served with grated cured egg.	
Steamed Rice	38