

Spoonlight
PAN ASIAN CUISINE

31-32 NEW ROAD, BRIGHTON BN1 1UG



MAINS

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.

Chicken	15.9	Tofu	15.5
Prawn	15.9	Vegan Tofu (VE)	15.5

NASI LEMAK (GF) 15.9

A beloved dish in Malaysia, featuring fragrant rice, sambal, fried chicken, boiled eggs, aromatic coconut milk and fried anchovies.

BEEF RENDANG (GF) 18.9

A rich and tender Indonesian beef stew, slow-cooked in a blend of coconut milk, lemongrass, and aromatic spices. Packed with deep, bold flavours and a melt-in-your-mouth texture.

TEMPEH RENDANG (VE, GF) 17.9

A slow-cooked tempeh in a blend of coconut milk, lemongrass and aromatic spice. Packed with deep, bold flavours and a melt-in-your-mouth texture.

PRAWN SAMBAL (GF) 18.5

Spicy king prawns served with rice.

TERIYAKI (GF)

Grilled chicken, beef or tofu, glazed with a sweet and savoury teriyaki sauce. Served with steamed rice and fresh vegetables.

Chicken	15.9	Tofu (VE)	15.5
Duck	17.5	Salmon	17.5
Beef	17.5		

CURRIES

MASSAMAN CURRY

A mild and rich Thai curry made with potatoes & vegetables, simmered in a creamy coconut milk sauce infused with warm spices like cinnamon and cardamom.

Chicken (GF)	18.5	Tofu (VE, GF)	18
Duck (GF)	18.9		

GREEN CURRY

A fragrant Thai curry made with a vibrant green curry, simmered in creamy coconut milk with tender chicken or tofu, fresh vegetables and aromatic herbs.

Chicken (GF)	18.5	Tofu (VE, GF)	18
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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.

Chicken	18	Tofu (VE)	17.5
Pumpkin (VE)	17.5		

LAKSA CURRY

Laksa is a rich curry, with a spicy blend of coconut milk with a mix of savoury, tangy, and aromatic flavors.

Chicken	17.9	Tofu (VE)	17.5
Prawn	17.9	Duck	18.5

FISH CURRY (GF) 18.5

Thai coconut-based curry with fish and aromatic herbs.

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.

Chicken	15.9	Tofu	15.5
Prawn	15.9	Vegan Tofu (VE)	15.5

MIE GORENG

Traditional Indonesian stir-fried noodle. Served with a fried egg

Chicken	15.9	Tofu	15.5
Prawn	15.9	Vegan Tofu (VE)	15.5

FRIED UDON NOODLE

Thick, chewy udon noodles stir-fried with a mix of fresh vegetables and your choice of protein, in a savoury soy-based sauce.

Chicken	15.9	Tofu (VE)	15.5
Prawn	15.9	Beef	17.5
		Duck	17.5

SOUP UDON NOODLE

Thick, chewy udon noodles with green vegetables and your choice of protein.

Chicken	16.5	Beef	17.5
Prawn Katsu	16.5	Tofu, Mushroom (VE)	15.9

POKE BOWLS

A fresh and flavourful Hawaiian-inspired bowl with marinated raw fish, rice, crisp vegetables, and savoury sauces. Customisable and packed with vibrant ingredients.

Salmon Shoyu	16.5	Pumpkin Katsu (VE)	15
Salmon (GF)	16.5	Kimchi Chicken (GF)	15.9

SIDES

AYAM GORENG (GF) 8.5

Chef special fried chicken with aromatic herbs.

TEMPEH SAMBAL (VE, GF) 7.5

Fried tempeh tossed in spicy chili sauce.

JASMINE RICE 3.5

COCONUT RICE 4

EGG FRIED RICE 4.5

SWEET POTATO FRIES 4.5

SKIN-ON FRIES 4.5

EXTRA PROTEIN 3

Chicken, tofu, prawns etc.

(GF) - GLUTEN FREE (VE) - VEGAN

SUSHI		
CUCUMBER MAKI	6	SPLENDID CRUNCHY PRAWN KATSU ROLL 12.9
8 pieces cucumber rolls		6 tempura batter fried prawn katsu roll, drizzled with shichimi, spring onion and spicy mayo.
AVOCADO MAKI	6	SPLENDID CRUNCHY SALMON KATSU ROLL 12.9
8 pieces avocado rolls		6 tempura batter fried salmon katsu roll, drizzled with shichimi, spring onion and wasabi mayo.
SALMON SASHIMI	7.9	DRAGON ROLL 14.5
4 pieces of finely sliced raw salmon		8 avocado prawn katsu roll, topped with avocado, unagi sauce and tobiko.
SPICY SALMON ROLL	10.5	NAGASAKI ROLL 14.5
8 pieces spicy salmon and cucumber topped with shichimi, spring onions and spicy mayo.		8 spicy salmon and cucumber roll, topped with avocado and salmon slices.
SALMON AVOCADO ROLL	12.5	SEMERU BOX 24.9
8 avocado and salmon rolls topped with sesame seed.		6 Salmon Avocado Roll, 6 California Roll, 6 Prawn Katsu Avocado Roll.
CALIFORNIA ROLL	12.5	MOONLIGHT PLATTER 43.5
8 avocado crabmeat stick roll topped with tobiko.		6 Salmon Sashimi, 6 Salmon Avocado Uramaki, 6 California Uramaki, 6 Duck Futomaki, 6 Prawn Katsu Uramaki, 6 Chicken Karaage
PRAWN KATSU AVOCADO ROLL	12.9	
8 prawn katsu and avocado rolls topped with sesame seed.		

BAO		KIDS MENU	
CRISPY CHICKEN KATSU	14.5	EASY KARAAGE	8.5
KIMCHI CHICKEN	14.5	CHICKEN KATSU	8.5
DUCK HOISIN	14.5	PUMPKIN KATSU	8.5
PUMPKIN KATSU (VE)	14.5		
PRAWN KATSU	14.5		

DESSERT	
THAI MANGO STICKY RICE	9.5
Thai sticky rice with sweet mango slices topped with sweet coconut milk.	
MOCHI ICE CREAM	8.5
A popular Japanese-inspired treat filled with ice cream wrapped in a soft, chewy rice dough.	
CHOCO BROWNIE	8
Chocolate brownies served with ice cream.	
ICE CREAM	5.5
Strawberry, Chocolate, Vanilla.	



STARTER

GYOZA

Crispy pan-fried Japanese dumplings filled with savoury ground cabbage and spices. Served with a soy-based dipping sauce.

Vegetable (VE)	7.5	Duck	8
Chicken	7.5	Prawn	7.5

SPRING ROLLS (VE) 7.9

Crispy rolls stuffed with fresh vegetables and glass noodles, served with sweet chili sauce.

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.

Chicken	8.9	Tofu (VE)	7.9
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SALT AND PEPPER SQUID (GF) 8.5

Crispy squid tossed with a flavourful blend of salt, cracked pepper, and spices. Lightly seasoned and perfectly tender, served with spicy mayo.

PRAWN KATSU 8.5

Crispy, golden-fried prawns coated in a light panko breadcrumb crust. Served with a dipping sauce.

TOD MUN PLA / FISH CAKE 7.9

Thai-style fish cakes made with a blend of ground fish, and aromatic herbs. Fried and served with a tangy sweet chili and Moonlight jam dipping sauce.

VEGETABLE TEMPURA (VE, GF) 7.9

Lightly battered seasonal vegetables, fried until crisp and golden.

PRAWN CRACKERS / VEGAN CRACKERS 4

Light, crispy crackers made with real prawn flavour, fried to a perfect crunch. A savoury and airy snack, served with a side of sweet chili dipping sauce.

EDAMAME (VE, GF) 4.5

Steamed soybeans, lightly salted / spicy and served warm.

CHICKEN KARAAGE 8.5

Crispy, juicy Japanese-style fried chicken, marinated in soy sauce, garlic and ginger. Served with a special dipping sauce.

TAKOYAKI 8.5

Savoury octopus balls with a crispy exterior and soft interior, topped with tonkatsu and wasabi mayo sauce, bonito flakes, and spring onions.

SWEET & SPICY THAI CAULIFLOWER (VE) 7.9

Crispy cauliflower bites coated in spicy Thai seasoning and potato starch topped with Moonlight jam.

KOREAN FRIED TOFU (VE, GF) 7.9

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.

TEMPEH MENDOAN (VE, GF) 8

Crispy, thinly sliced tempeh, lightly battered and fried to perfection. Served with a savoury Moonlight jam dipping Sauce.

SWEETCORN FRITTERS (VE, GF) 8.5

Indonesian corn fritters made with batter.

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	7	Chicken	7.9
Mushroom	7	Prawn	7.9

MISO SOUP (GF)

A comforting, savory broth made from fermented soybeans. A light yet flavorful start to your meal.

Tofu (VE, GF)	6.5	Chicken	6.5
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Please let your server know of any food allergies before you order. We cannot guarantee our dishes are 100% free from allergens including peanuts, nuts and animal-derived ingredients and allergens. Guests with life-threatening allergies must take this risk into consideration before dining with us. **A service charge will be added to the final bill.**

