

CRUSTACEA

SINGAPORE BLACK PEPPER MUSSELS
STEAMED WITH CHINESE RICE WINE, BUTTER, CORIANDER, BLACK PEPPER AND YUZU JUICE
£9.00

BUTTER PRAWNS
WOK FLASHED IN MASALA BUTTER AND CHILI, WITH EGG FLOSS
£15.00

NASI GORENG
TRADITIONAL MALAYSIAN FRIED RICE, WITH SHRIMP OMELETTE
£11.00

LOBSTER WONTON MEE
EGG NOODLES COOKED WITH POACHED LOBSTER, LOBSTER CONSOMMÉ AND LOBSTER WONTONS
£22.00

BLACK IRON GRILLED LANGOUSTINES
IN A TURMERIC OIL, GARLIC AND BACON EMULSION, SERVED WITH A SHAVED COCONUT SALAD
£18.00

TERLAGI-LAGI
LIGHT AND CRISPY CHILI SOFT SHELL CRAB WITH TOASTED BRIOCHE
£15.00

BOUILLABAISE
CLAMS, PRAWNS, MUSSELS, SALMON, HALIBUT, BABY FENNEL AND POTATO IN A LOBSTER BROTH
£18.00

SCALLOP SKEWERS MARINATED IN CHILI OIL
3 PER PORTION
£14.00

FISH

SUKA TUNA TARTARE
SERVED WITH A SOY LIME VINAIGRETTE , CIABATTA CRISPS AND BLACK PEPPER PINEAPPLE PICKLE
£13.00

LEMONGRASS SEA BASS
SEA BASS FILLETS SERVED IN A CHILI LIME BROTH
£26.00

THREE PEPPER POMFRET
WOKKED POMFRET WITH PINK, GREEN & BLACK PEPPERCORNS
£22.00

ROASTED HALIBUT
CLAMS, SPINACH, SEASONED TOFU, ROASTED CHILI AND SAMBAL EMULSION
£14.00

PORK

PAPAYA & PORK BELLY SALAD
SLOW BRAISED & CRISPED PORK BELLY TOSSED IN CHILI VINAIGRETTE WITH PAPAYA,
ROASTED JALAPENO AND SPRING ONIONS
£11.00

CRISPY PORK BELLY WITH BLACK VINEGAR SAUCE
WARM OVEN BLASTED PORK BELLY WITH CHINESE FIVE SPICE AND BLACK VINAIGRETTE
£14.00

SUCKLING PIG PENANG
STEAMED THEN LIGHTLY FRIED, WITH HOUSE CONDIMENTS, SHREDDED CABBAGE, CUCUMBER,
STEAMED BUNS, SPRING ONIONS AND FRESH HERBS
£24.00
(RECOMMENDED AS TWO PLATES)

POULTRY

CRISPY CHICKEN SALAD
SHREDDED CHICKEN BREAST MARINATED IN SOUTHEAST ASIAN HERBS WITH JASMINE RICE,
SLOW POACHED EGG AND SWEET & SPICY DRESSING
£8.00

PAN ROASTED GRESSINGHAM DUCK
DUCK BREAST WITH A SWEET GINGER AND BLACK PEPPERED FOIE GRAS SAUCE AND A CRISPY SHAVED FENNEL, CELERY
AND DUCK SALAD
£22.00

MAMAK BARBEQUE CHICKEN
GRILLED CHICKEN IN TRADITIONAL MALAY BARBEQUE SAUCE
£13.00

CHICKEN SKEWERS MARINATED IN SWEET AND SPICY COCONUT MILK
3 PER PORTION
£11.00

BEEF/ LAMB

OXTAIL SOUP
SHREDDED OXTAIL BRAISED IN AN AROMATIC BROTH WITH ROASTED BONE MARROW, POTATO AND CHINESE CELERY
£11.00

BEEF RENDANG
MARINATED IN COCONUT MILK AND SOUTHEAST ASIAN SPICES, THEN BRAISED UNTIL TENDER, SERVED WITH A JICAMA SALAD
£13.00

WELSH SALT MARSH LAMB
MARINATED IN A GREEN CURRY WITH SHITAKE AND OYSTER MUSHROOMS AND CURRIED LENTILS
£16.00

SUKA SLICED STEAK
TENDERLOIN STEAK WITH SPICED ONION SALAD, SHAVED PICKLED GARLIC AND CHILI JUS
£19.00

RIBEYE SKEWERS MARINATED IN
SESAME AND CHILI OIL
4 PER PORTION
£15.00

VEGETARIAN

SPICED WATERMELON SALAD
WATERMELON, CHILI AND SPRING ONION WITH HOISIN SAUCE
£6.00

VEGETABLE LODEH
THAI AND PEA AUBERGINE, POTATO, CELERIAC, OKRA AND PEARL ONIONS IN A RED CURRY
WITH ROASTED CHILI AND PICKLED WING BEANS
£10.00

GREEN PAPAYA SALAD
PAPAYA, GREEN MANGO, CHARRED LONG BEANS, CUCUMBER AND PEANUTS IN A GINGER DRESSING
£8.00

TOFU CLAYPOT
SILKEN TOFU WITH SHIMEIJI MUSHROOMS, ROASTED CHILI, YOUNG GINGER AND TOASTED PEANUTS
£14.00

SHIITAKE MUSHROOM AND CHINESE CABBAGE POPIAH
3 PER PORTION
£7.00

SIDE ORDERS

COCONUT RICE £5.00

ROTI CHANAI £5.00

BOK CHOY £6.00

A DISCRETIONARY SERVICE CHARGE OF 15% WILL BE ADDED TO YOUR BILL

A DISCRETIONARY SERVICE CHARGE OF 15% WILL BE ADDED TO YOUR BILL

DESSERTS

KAFFIR LIME CHOCOLATE FONDANT
RICH WARM CHOCOLATE FONDANT SERVED WITH GINGER SORBET
£7.00

SUKA TRIFLE
SOFT TAPIOCA COFFEE CREAM WITH PANDAN SPONGE AND CARAMELISED BANANAS
£7.00

RICE MOUSSE
LIGHT VANILLA RICE MOUSSE WITH SOUR CHERRY SAUCE AND MANGO SORBET
£7.00

MALAYSIAN FRUIT JELLY
PREPARED WITH SEASONAL FRUITS
£7.00

PUMPKIN TART TATIN
SPICED BUTTERNUT SQUASH TART WITH GULA MELAKA SYRUP AND
CRYSTALISED GINGER ICE CREAM
£7.00

ICE CREAMS AND SORBETS
£6.00
CRYSTALISED GINGER ICE CREAM
KAFFIR LIME SORBET
MANGO SORBET
VANILLA ICE CREAM
KALAMANZI SORBET

SOMMELIERS RECOMMENDATIONS OF DESSERT WINES

CHATEAU BELINGARD MONBAZILLAC 2003, FRANCE
GLASS £6.00
HALF BOTTLE £22.00 (375ML)

BIMBADGEN BOTRYTIS SEMILLON 2005, AUSTRALIA
GLASS £7.50
HALF BOTTLE £28.00 (375ML)

ROYAL TOKAJI 'BLUE LABEL' 5 PUTTONYOS ASZU 2000
GLASS £12.00
HALF BOTTLE £70.00 (500ML)

TAKARA NEGORI SAKE
BOTTLE £16.00 (375ML)

DENTO PLUM LIQUEUR SAKE
FLASK £15.00
BOTTLE £50.00 (700ML)

FLOWERING TEAS

£4.50

FLOWERING JASMINE
LIGHT & FRAGRANT GREEN TEA TIED AROUND WHITE JASMINE BLOSSOMS WITH SWEET JASMINE

FLOWERING OSMANTHUS
SWEET & SOOTHING GREEN TEA TIED AROUND ORANGE OSMANTHUS FLOWER

FLOWERING AMARANTH
PINK INFUSION WITH GREEN TEA TIED AROUND RED AMARANTH FLOWER WITH A CLEANSING WILD FLOWER

WHITE PEONY AND WHOLE ROSEBUDS
BLENDED WHITE PEONY AND WHOLE ROSEBUD TEA, REFRESHING AND FLORAL TASTE, LOW IN CAFFEINE AND HIGH IN ANTIOXIDANTS

SUKA

MODERN MALAYSIAN

THE MENU IS SERVED IN

TYPICAL MALAYSIAN

SHARING STYLE

WE RECOMMEND THREE DISHES

PER PERSON