

CRUSTACEA

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

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

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

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

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

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
£10.00

BEEF/ LAMB

MALAYSIAN BURGER
2 SMALL SPICY LAMB BURGERS WITH HOUSE PICKLES AND SAMBAL AIOLI
£13.00

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

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
3 PER PORTION
£13.00

VEGETARIAN

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

SUKA CAESAR SALAD
BABY GEM, IKAN BILIS, ROASTED CHILI CAESAR DRESSING AND SAMBAL CROUTONS
(ALSO AVAILABLE WITH GRILLED PRAWNS £17.00 OR CHICKEN £15.00)
£13.00

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

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

SIDE ORDERS

COCOCUT RICE £5.00

ROTI CHANAI £5.00

BOK CHOY £6.00

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

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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 EXOTIC SEASONAL FRUITS
£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

SUKA

MODERN MALAYSIAN

THE MENU IS SERVED IN

TYPICAL MALAYSIAN

SHARING STYLE

WE RECOMMEND THREE DISHES

PER PERSON

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