

SUKA

MODERN MALAYSIAN

DINNER MENU

THE MENU IS SERVED IN TYPICAL MALAYSIAN SHARING STYLE.
WE RECOMMEND THREE DISHES PER PERSON

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

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

BOUILLABAISSE
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

A DISCRETIONARY SERVICE CHARGE OF 15% WILL BE ADDED TO YOUR BILL. AFTER A DEDUCTION OF THE CREDIT CARD COMMISSION PAYABLE ON THIS AND 1% ADMINISTRATION FEE, THE BALANCE IS ALL DISTRIBUTED TO SERVICE STAFF

WE ARE HAPPY TO RECOMMEND DISHES ON OUR MENU THAT DO NOT CONTAIN NUTS AS AN INGREDIENT, HOWEVER WE DO USE NUTS IN OUR KITCHEN SO ARE UNABLE TO GUARANTEE THAT ANY DISH WILL BE TOTALLY FREE OF TRACES OF NUTS.

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

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
3 PER PORTION
£13.00

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

SIDE ORDERS

COCONUT RICE £5.00

ROTI CHANAI £5.00

BOK CHOY £6.00

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DESSERTS

HAZELNUT MOUSSE

HAZELNUT MOUSSE, MACERATED LIMES, BITTER CHOCOLATE SORBET AND HAZELNUT SABLÉ
£6.50

HOT CHOCOLATE FONDANT

CHOCOLATE FONDANT, LIME WATER ICE AND LIME SOUR
(PLEASE ALLOW 15 MINUTES)
£6.50

LEMONGRASS PANNA COTTA

LEMONGRASS PANNA-COTTA, BANANA SORBET, PASSION FRUIT JELLY
£6.50

SPICED APPLE TART TATIN

BRAEBURN APPLE TART TATIN, APPLE PUREE AND BASIL ICE CREAM
£6.50

LYCHEE AND MANGO DELICE

LYCHEE AND MANGO DELICE, MANGO PUREE, LYCHEE, MANGO AND PINE NUT COMPOTE,
GRANADILLA AND POMEGRANATE SHERBET
£6.50

SANDERSON SORBET SELECTION

£6.00
LYCHEE AND CHILLI SORBET WITH PINEAPPLE CARPACCIO
JACKFRUIT AND STAR ANISE SORBET WITH MANGO COMPOTE
ORANGE WATER ICE WITH CITRUS FRUIT SALAD

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

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