

# SUKA

## MODERN MALAYSIAN

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

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)

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

## 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

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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 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