

SUKA

MODERN MALAYSIAN

Group Dinner Menus

MENU 1 @ £50

POPIAH

SHIITAKE MUSHROOM AND CHINESE CABBAGE
CHILLED MALAYSIAN SPRING ROLL WITH A SWEET & SPICY CHILI DIPPING SAUCE

GREEN PAPAYA SALAD

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

CHICKEN SKEWERS

CHICKEN MARINATED IN SWEET & SPICY COCONUT MILK AND GRILLED OVER
HARDWOOD CHARCOAL WITH PEANUT AND CHILI DIPPING SAUCE

MAMAK BARBEQUE CHICKEN

GRILLED CHICKEN IN TRADITIONAL MALAY BARBEQUE SAUCE

BEEF SHORT RIB RENDANG

BEEF SHORT RIB MARINATED IN COCONUT MILK AND SOUTHEAST ASIAN SPICES,
BRAISED UNTIL TENDER AND SERVED WITH COCONUT RICE.

THREE PEPPER POMFRET

WOKKED POMFRET WITH PINK, GREEN & BLACK PEPPERCORNS

VEGETARIAN OPTION:

VEGETABLE LODEH

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

COCONUT RICE

BOK CHOI

JACKFRUIT AND STAR ANISE SORBET

JACKFRUIT AND STAR ANISE SORBET WITH MANGO COMPOTE

LEMONGRASS PANNA-COTTA

LEMONGRASS PANNA-COTTA, BANANA SORBET, PASSION FRUIT JELLY

FRESHLY BREWED COFFEE AND INFUSIONS

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.

MENU 2 @ £60

BEEF SKEWERS

GRILLED OVER HARDWOOD CHARCOAL WITH PEANUT AND CHILI DIPPING SAUCE

SINGAPORE BLACK PEPPER MUSSELS

STEAMED WITH CHINESE RICE WINE, BUTTER, CORIANDER, BLACK PEPPER AND YUZU JUICE

POPIAH

SHIITAKE MUSHROOM AND CHINESE CABBAGE

CHILLED MALAYSIAN SPRING ROLL WITH A SWEET & SPICY CHILI DIPPING SAUCE

ROASTED HALIBUT

CLAMS, SPINACH, SEASONED TOFU, ROASTED CHILI AND SAMBAL EMULSION

MAMAK BARBEQUE CHICKEN

GRILLED CHICKEN IN TRADITIONAL MALAY BARBEQUE SAUCE

WELSH SALT MARSH LAMB

MARINATED IN A GREEN CURRY WITH SHITAKE AND OYSTER MUSHROOMS AND CURRIED LENTILS

COCONUT RICE

BOK CHOY

LYCHEE AND MANGO DELICE

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

SPICED APPLE TART TATIN

BRAEBURN APPLE TART TATIN, APPLEPUREE AND BASIL ICE CREAM

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MENU 3 @ £70

SCALLOP SKEWERS MARINATED IN CHILI OIL

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

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

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

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

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

BOK CHOI

COCONUT RICE

HOT CHOCOLATE FONDANT
CHOCOLATE FONDANT, LIME WATER ICE AND LIME SOUR

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

FRESHLY BREWED COFFEE AND INFUSIONS

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