

# SUKA

## MODERN MALAYSIAN

THE MENU IS SERVED IN

TYPICAL MALAYSIAN

SHARING STYLE

### 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

## 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

## 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

## 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

## MENU 1 @ £40

### 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 GRILLED OVER HARDWOOD CHARCOAL WITH PEANUT AND CHILI DIPPING SAUCE

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### MAMAK BARBEQUE CHICKEN

GRILLED CHICKEN IN TRADITIONAL MALAY BARBEQUE SAUCE

### BEEF SHORT RIB RENDANG

MARINATED IN COCONUT MILK AND SOUTHEAST ASIAN SPICES, BRAISED UNTIL TENDER, 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

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### MANGO SORBET

### SUKA RICE MOUSSE

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### FRESHLY BREWED COFFEE AND INFUSIONS

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

## **MENU 2 @ £50**

### **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**

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

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### **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**

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### **MALAYSIAN FRUIT JELLY**

PREPARED WITH SEASONAL FRUITS

### **CRYSTALISED GINGER ICE CREAM**

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### **FRESHLY BREWED COFFEE AND INFUSIONS**

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

## **MENU 3 @ £60**

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

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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

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

CRYSTALISED GINGER ICE CREAM

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FRESHLY BREWED COFFEE AND INFUSIONS

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

# SUKA

## MODERN MALAYSIAN

### SUKA COCKTAILS

ALL £10.00  
NON-ALCOHOLIC OPTION AT £6.50

**STRAWBERRY AND CHILI MARGARITA**  
TEQUILA AND CRÈME DE FRAIS SHAKEN WITH FRESH STRAWBERRIES  
AND KALAMANSI LIME JUICE WITH A TOUCH OF CHILI

**PINEAPPLE AND GINGER MULE**  
GIN STIRRED WITH GINGER AND FRESH PINEAPPLE,  
CROWNED WITH SODA WATER

**CARAMEL CANE**  
CACHACA & COCONUT PUREE, SHAKEN WITH  
CARAMEL SYRUP & GULA JAWA

**MANGO AND GINGER MOJITO**  
APPLETON RUM INFUSED WITH VIETNAMESE MINT STIRRED WITH  
FRESH MANGO AND GINGER

**CINNAMON AND LEMONGRASS MARTINI**  
APPLETON RUM SHAKEN WITH KALAMANSI LIME, CINNAMON AND  
FRESH LEMONGRASS

**KIWI COLLINS**  
WOKKASAKI VODKA AND APPLE VODKA STIRRED WITH FRESH KIWI,  
LENGTHENED WITH APPLE JUICE, WITH A HINT OF GULA JAWA

**MANGOPOLITAN**  
MANGO VODKA AND COINTREAU SHAKEN WITH FRESH MANGO AND  
CRANBERRY JUICE

**HONEY AND BLACKBERRY CAIPIROSKA**  
KRUPNIK HONEY VODKA AND CHAMBORD STIRRED WITH FRESH  
BLACKBERRY AND LEMONGRASS

### SUKA SMOOTHIES

ALL £6.00

**SAYANG BREEZE**  
PEACH, MELON AND RASPBERRIES

**SUKA SMOOTHIE**  
WATERMELON, PINEAPPLE AND FRESH MINT

**PARADISE**  
STRAWBERRIES AND CRANBERRIES

**REVITALIZER**  
PINEAPPLE, APPLE AND GINGER

**SUKA PASSION**  
BLACKBERRIES, GRAPES AND APPLE JUICE

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

# SUKA

## MODERN MALAYSIAN

### NASI LEMAK

FROM 12PM TILL 7PM

**£24.50**

WITH A GLASS OF  
NITIDA SAUVIGNON BLANC 2006 OR EIKENDAL MERLOT 2005

**£35.00**

WITH A GLASS OF VEUVE CLIQUOT ROSE'

### MEAT LEMAK

**CRISPY PORK BELLY**  
WITH CHINESE FIVE SPICE AND BLACK VINAIGRETTE

**BEEF RENDANG**  
MARINATED IN COCONUT MILK,  
BRAISED UNTIL TENDER,  
SERVED WITH A JICAMA SALAD

**MAMAK BARBEQUE CHICKEN**  
GRILLED CHICKEN IN A  
TRADITIONAL MALAY BARBEQUE SAUCE

**MALAYSIAN PICKLES**  
PICKLED JULIENNE OF VEGETABLES

COCONUT RICE

### FISH LEMAK

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

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

**THREE PEPPER POMFRET**  
WOKKED POMFRET WITH PINK, GREEN & BLACK  
PEPPERCORNS

**MALAYSIAN PICKLES**  
PICKLED JULIENNE OF VEGETABLES

COCONUT RICE

### VEGETARIAN LEMAK

**VEGETABLE LODEH**  
THAI AND PEA AUBERGINE, POTATO, CELERIAC, OKRA  
AND PEARL ONIONS IN A RED CURRY

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

**STIR FRIED VEGETABLES**  
MIXED SEASONAL VEGETABLES WOK FRIED WITH CHILLI  
AND GARLIC INFUSED KECAP MANIS

**MALAYSIAN PICKLES**  
PICKLED JULIENNE OF VEGETABLES

COCONUT RICE

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