

SUKA

GROUP LUNCH MENUS

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

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

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 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

MENU 2

£50

BEEF SKEWERS

GRILLED OVER HARDWOOD CHARCOAL WITH A 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

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 SAUCE 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, APPLE PUREE AND BASIL ICE CREAM

FRESHLY BREWED COFFEE AND INFUSIONS

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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

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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