

SANDERSON

SUKA

MODERN MALAYSIAN

EVENT DINNER MENUS

MENU ONE

£65.00 PER PERSON

POPIAH

SHIITAKE MUSHROOM AND CHINESE CABBAGE

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 UNTILL TENDER AND SERVED WITH COCONUT RICE

THREE PEPPER POMFRET

WOKKED POMFRET WITH PINK, GREEN & BLACK PEPPERCORNS

VEGETARIAN OPTION:

VEGETABLE LODEH

THAI LAND 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, PASSIONFRUIT JELLY

* * *

FRESHLY BREWED COFFEE AND INFUSIONS

SANDERSON

SUKA

MODERN MALAYSIAN

EVENT DINNER MENUS

MENU TWO

£75.00 PER PERSON

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, APPLE PUREE AND BASIL ICE CREAM

* * *

FRESHLY BREWED COFFEE AND INFUSIONS

SANDERSON

SUKA MODERN MALAYSIAN

EVENT DINNER MENUS

MENU THREE £80.00 PER PERSON

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, CIABATTE 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