

SAMBAL SHIOK

LAKSA BAR

OUR SIGNATURE LAKSA		DRINKS
<p>Our signature curry laksa is based on a 'campur' style laksa found in Malacca - a cross between Kuala Lumpur's curry laksa and Penang's fiery assam laksa. It is rooted in Peranakan Nyonya cooking (a blend of Malay and Chinese cuisine).</p> <p>The traditional laksa broth has a powerful shrimp base. The vegan broth is shrimp-free with added secret ingredients for a umami hit. Just ask if you prefer to have the vegan broth with any laksa!</p> <p>All our laksas are served with a side of coconut milk so that you can tone down the chilli heat if you want to.</p> <p>STANDARD LAKSA 🌶️🌶️🌶️ £9.7 The basic version of our laksa with fat rice noodles, fried tofu puffs, bean sprouts, green beans</p> <p>CHICKEN LAKSA 🌶️🌶️🌶️ £11.3 The Standard Laksa plus poached chicken</p> <p>PRAWN LAKSA 🌶️🌶️🌶️ £12.7 The Standard Laksa plus king prawns</p> <p>THE SPECIAL 🌶️🌶️🌶️ £14.2 The Standard Laksa plus king prawns & poached chicken</p> <p>THE VEGAN SPECIAL 🌶️🌶️🌶️ £12.7 The Standard Laksa plus charred broccoli & aubergine in vegan broth</p>		<p>ROSE MILK £3 Soy milk with rose syrup. Just the ticket for cooling down after our laksa! (Vegan)</p> <p>LIME COOLER £3 Refreshing and not too sweet</p> <p>TSING TAO BEER £3 4.7% ABV, 330ml can Classic refreshing lager with malty aroma</p> <p><i>The dry Rieslings below go especially well with laksa and are supplied exclusively to us by our friends The Winery in Little Venice. We have simply added a flat fee onto our cost price for every bottle to make sure you get the best deal for your laksa-Riesling pairing!</i></p>
SNACKS		WHITE WINE
<p>MALAYSIAN FRIED CHICKEN (Gram) £9.3 with peanut sauce</p> <p>GADO GADO SALAD (Vegan) £7.3 with peanut sauce</p>		<p>RIESLING SEKT BRUT, Zum Krug £21 Rheingau, Germany Dry and zesty sparkling Riesling, made by bow-tied Josef Laufer in the village of Hattenheim.</p>
EXTRA PORTIONS		RIESLING TROCKEN Walter 2019 £18
<p>Rice Noodles £3.1</p> <p>Sambal chilli (shrimp or vegan) 50g 🌶️🌶️ £0.6</p> <p>Peanut sauce 100g £1.1</p>		<p>Mosel, Germany A dry mineral blast, grown on steep slate soils. Made by Gerrit Walter in his home town of Briedel on the river Mosel.</p>
DESSERT		RED WINE
<p>COCONUT PUDDING (Vegan) £5.10 with mango and toasted coconut</p>		<p>SPÄTBURGUNDER Walter 2018 £21 Mosel, Germany A soft red from Gerrit Walter, perfect for all things spicy.</p>
		PANTRY & MERCHANDISE
		<p>Laksa Paste 270g Jar (Shrimp / Vegan) £7 (Just add coconut milk & water / stock)</p> <p>Sambal 300g Jar (Shrimp / Vegan) £6</p> <p>Peanut Sauce 300g Jar £6</p> <p>Tote Bag £9</p> <p>T-shirt (S / M / L / XL) £18</p>

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