

# SAMBAL SHIOK

## LAKSA BAR

| OUR SIGNATURE LAKSA   | DRINKS  |
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| <p>Our signature curry 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><b>STANDARD LAKSA</b> 🌶️🌶️🌶️ £9.7<br/>The basic version of our laksa with fat rice noodles, fried tofu puffs, bean sprouts, green beans</p> <p><b>CHICKEN LAKSA</b> 🌶️🌶️🌶️ £11.3<br/>The Standard Laksa plus poached chicken</p> <p><b>PRAWN LAKSA</b> 🌶️🌶️🌶️ £12.7<br/>The Standard Laksa plus king prawns</p> <p><b>THE SPECIAL</b> 🌶️🌶️🌶️ £14.2<br/>The Standard Laksa plus king prawns &amp; poached chicken</p> <p><b>THE VEGAN SPECIAL</b> 🌶️🌶️🌶️ £12.7<br/>The Standard Laksa plus charred broccoli &amp; aubergine in vegan broth</p> | <p><b>ROSE MILK</b> £3<br/>Soy milk with rose syrup. Just the ticket for cooling down after our laksa! (Vegan)</p> <p><b>LIME COOLER</b> £3<br/>Refreshing and not too sweet</p> <p><b>TSING TAO BEER</b> £3<br/>4.7% ABV, 330ml can<br/>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> <p><b>WHITE WINE</b></p> <p><b>RIESLING SEKT BRUT</b>, Zum Krug £21<br/>Rheingau, Germany<br/>Dry and zesty sparkling Riesling, made by bow-tied Josef Laufer in the village of Hattenheim.</p> <p><b>RIESLING TROCKEN Walter 2019</b> £18<br/>Mosel, Germany<br/>A dry mineral blast, grown on steep slate soils. Made by Gerrit Walter in Briedel on the river Mosel.</p> <p><b>RED WINE</b></p> <p><b>SPÄTBURGUNDER Walter 2018</b> £21<br/>Mosel, Germany<br/>A soft red from Gerrit Walter, perfect for all things spicy.</p> <p><b>PANTRY &amp; MERCHANDISE</b></p> <p><b>Laksa Paste</b> 270g Jar (Shrimp / Vegan) £7<br/>Just add coconut milk and water / stock</p> <p><b>Sambal</b> 300g Jar (Shrimp / Vegan) £5</p> <p><b>Peanut Sauce</b> 300g Jar £6</p> <p><b>Tote Bag</b> £9</p> <p><b>T-shirt</b> (S / M / L / XL) £18</p> <p><b>Nasi Economy Rice Products:</b> £5.5 each</p> <p><b>Tomato Sambal, Ginger Spring Onion Sauce, Chinese BBQ Sauce</b></p> |
| <p><b>SNACKS</b></p> <p><b>MALAYSIAN FRIED CHICKEN</b> (Gram) £9.3<br/>with peanut sauce</p> <p><b>GADO GADO SALAD</b> (Vegan) £7.3<br/>with peanut sauce</p> <p><b>EXTRA PORTIONS</b></p> <p>Tofu puffs £1.8</p> <p>Charred aubergine / broccoli £1.8</p> <p>Rice Noodles £3.1</p> <p>Sambal chilli (shrimp or vegan) 50g 🌶️🌶️ £0.6</p> <p>Peanut sauce 60g £1.1</p>   |   |
| <p><b>DESSERT</b></p> <p><b>COCONUT PUDDING</b> (Vegan) £5.1<br/>with mango and toasted coconut</p>   |   |

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