

# SAMBAL SHIOK

## LAKSA BAR

### SATURDAY BRUNCH

OUR SIGNATURE LAKSA (GF)	SNACKS TO SHARE
<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><b>MALAYSIAN FRIED CHICKEN</b> (GF) (Gram) £8.9 with peanut sauce</p> <p><b>GADO GADO SALAD</b> (Ve) (GF) £6.9 with peanut sauce</p> <p><b>FENUGREEK CRACKERS</b> (Ve) £5 with tomato kaffir lime salsa 🌱</p> <p><b>VEGETABLE FRITTERS</b> (Ve)(GF) (Gram) £8 choice of shrimp or vegan sambal 🌱</p> <p><b>SAMBAL GREENS</b> (Ve)(GF) £6.5 choice of shrimp or vegan sambal 🌱</p> <p><b>CHINESE STYLE COD</b> £9.4 with shiitake mushrooms, ginger, soy, sesame Fish supplied fresh by Wild Harbour, Cornwall</p> <p><b>BLACK PEPPER LAMB</b> (GF) £10.1 Slow-cooked lamb with cumin and cinnamon</p> <p><b>ROASTED CAULIFLOWER</b> (GF) (Ve) £7.4 with turmeric, mustard seeds and coconut 🌱</p>
<p><b>STANDARD LAKSA</b> 🌱🌱🌱 £9.3 The basic version of our laksa with fat rice noodles, fried tofu puffs, bean sprouts, green beans</p> <p><b>CHICKEN LAKSA</b> 🌱🌱🌱 £10.8 The Standard Laksa plus poached chicken</p> <p><b>PRAWN LAKSA</b> 🌱🌱🌱 £12.3 The Standard Laksa plus king prawns</p> <p><b>THE SPECIAL</b> 🌱🌱🌱 £13.8 The Standard Laksa plus king prawns &amp; poached chicken</p> <p><b>THE VEGAN SPECIAL</b> (Ve) 🌱🌱🌱 £12.3 The Standard Laksa plus charred aubergine &amp; sautéed potatoes in vegan broth</p>	<p><b>NASI LEMAK RICE PLATES</b> (GF)</p> <p>Coconut rice with cucumber red onion pickles, half soft boiled Clarence Court egg, roasted peanuts:</p> <p><b>TRADITIONAL NASI LEMAK</b> £7.9 plus fried baby anchovies and shrimp sambal 🌱🌱</p> <p><b>VEGETARIAN NASI LEMAK</b> (V) £7.9 plus cassava crisps and vegan sambal 🌱🌱</p> <p><b>Add coconut rice</b> (GF) £3.5</p> <p><b>Add sambal chilli</b> (shrimp or vegan) (GF) 🌱🌱 £0.5</p> <p><b>Add extra peanut sauce / Salsa</b> (GF) £1</p> <p><b>Add small bowl of laksa broth</b> £3</p>
<p><b>Chef's recommendation:</b></p> <p><b>ASSAM LAKSA</b> 🌱🌱 £12 Very different to our signature curry laksa. Spicy, sour, fruity and fragrant with rice noodles, mackerel, galangal, shrimp paste, tamarind and lemongrass. Can be made GF.</p>	<p><b>SEE OUR BLACKBOARD FOR DESSERT!</b></p> <p>(V) = Vegetarian (Ve) = Vegan (GF) = Gluten Free (Gram) = Contains chickpea flour</p>
<p><b>Add extra toppings:</b></p> <p><i>Sautéed potatoes</i> £1.5 <i>Charred Asian long sweet aubergines</i> £1.5 <i>Extra fried tofu</i> £1.5 <i>Half soft boiled Clarence Court egg</i> £0.75</p> <p>Choose our signature laksa <i>hot or medium</i> chilli heat. We don't do mild, sorry.</p> <p>We do have egg noodles available too (not GF). So just ask if you want to have a mixture of noodles, or just egg noodles instead of rice noodles.</p>	

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SOFT DRINKS	WINES
<b>LIME AND MINT COOLER</b> £3	125ml / bottle
<b>LEMONGRASS &amp; CHILLI ICED TEA</b> £3 Soothing and fragrant	<b>SPARKLING</b>
<b>ROSE MILK</b> £3 Rice milk with rose syrup. Just the ticket for cooling down after our laksa!	<b>RIESLING SEKT</b> , Zum Krug £8.5 / £40 Rheingau, Germany Dry and zesty sparkling Riesling, made by bow-tied Josef Laufer in the village of Hattenheim.
<b>CHRYSTANTHEMUM TEA</b> £4 Calming, light floral fragrance. Refillable hot water.	<b>WHITE WINE</b>
<b>BEER</b>	<b>GRILLO 2016</b> £4.9 / £24 Sibiliano, Sicily, Italy Ripe stone fruits, delicately balanced, made from organic grapes grown in Trapani, Western Sicily.
<b>TSING TAO</b> £4.25 4.7% ABV, 330ml Classic refreshing lager with malty aroma	<b>RIOJA BLANCO 2016</b> £6.6 / £30 Bodegas Classica Palacio del Camino Real Blanco, Spain A touch of creamy oak, 50-80 year old vines from Sonsierra in La Rioja Alta.
<b>PALE FIRE</b> £6.6 4.8% ABV, 440ml. Pressure Drop, Tottenham Mosaic and Amarillo hops deliver a punchy one/two combo of zesty citrus and tropical fruit, with a refreshing bitterness on the finish.	<b>RIESLING TROCKEN Walter 2016</b> £7.5 / £34 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.
<i>Our beer and wine have been selected by Zeren Wilson, bittenandwritten.com.</i>	<b>RIESLING TROCKEN Lubentiushof 2015</b> £9.9 / £42 Mosel, Germany Mouthfilling, very dry and deeply mineral, impressive. Excellent at taming the fiery spice of laksa!
<i>The list of dry Rieslings go especially well with laksa and are supplied exclusively to us by The Winery <a href="http://www.thewineryuk.com">www.thewineryuk.com</a>.</i>	<b>RED WINE</b>
<b>MERCHANDISE</b>	<b>NERO D'AVOLA 2016</b> £4.9 / £24 Sibiliano, Sicily, Italy Silky black cherry and cassis, this Sicilian made with the indigenous Nero d'Avola grape, is a real charmer.
<b>SAMBAL TOTE BAG</b> £9	
<b>JARRED SAUCES (250g)</b> £6 each Shrimp Sambal Vegan Sambal Peanut Sauce	
<b>GIFT CARD</b> Sold in £5 multiples	