

SAMBAL SHIOK

LAKSA BAR

OUR SIGNATURE LAKSA (GF)	SNACKS
<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>STANDARD LAKSA 🍲🍲🍲 £9.3 The basic version of our laksa with fat rice noodles, fried tofu puffs, bean sprouts, green beans</p> <p>CHICKEN LAKSA 🍲🍲🍲 £10.8 The Standard Laksa plus poached chicken</p> <p>PRAWN LAKSA 🍲🍲🍲 £12.3 The Standard Laksa plus king prawns</p> <p>THE SPECIAL 🍲🍲🍲 £13.8 The Standard Laksa plus king prawns & poached chicken</p> <p>THE VEGAN SPECIAL (Ve) 🍲🍲🍲 £12.3 The Standard Laksa plus charred aubergine & sautéed potatoes in vegan broth</p> <hr/> <p>Chef's recommendation:</p> <p>ASSAM LAKSA 🍲🍲 £12 Very different to our signature curry laksa. Spicy, sour, fruity and fragrant with rice noodles, mackerel, galangal, shrimp paste, tamarind and lemongrass. Ask for availability. Can be made GF.</p> <hr/> <p>Add extra toppings:</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 hot or medium 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>	<p>MALAYSIAN FRIED CHICKEN (GF)(Gram) £8.9 with peanut sauce</p> <p>GADO GADO SALAD (Ve) (GF) £6.9 with peanut sauce</p> <p>FENUGREEK CRACKERS (Ve) £5 with tomato lime leaf salsa 🍲</p> <p>VEGETABLE FRITTERS (Ve)(GF)(Gram) £8 Choice of shrimp or vegan sambal 🍲</p> <p>SAMBAL GREENS (Ve)(GF) £6.5 Choice of shrimp or vegan sambal 🍲</p> <p>SALTED EGG PRAWNS (GF) (Gram) £10.9 with butter sauce, curry leaves</p> <p>RICE PLATES (GF)</p> <p>Served with steamed white rice and sweet cucumber red onion pickles.</p> <p>CHINESE STYLE COD £12.9 with shiitake mushrooms, ginger, soy, sesame Fish supplied fresh by Wild Harbour, Cornwall</p> <p>NYONYA CHICKEN PONGTEH £12.5 Soy braised chicken with shiitake mushrooms served with shrimp sambal</p> <p>ANGLED GOURD STIR FRY (GF) (Ve) £10.9 with ackee and mushroom sauce</p> <p>Add small bowl of laksa broth 🍲🍲 £3</p> <p>EXTRA PORTIONS</p> <p>Steamed white rice / Noodles £3 Sambal chilli (shrimp or vegan) (GF) 🍲 £0.5 Peanut sauce / Salsa (GF) £1 Coconut milk (GF) £1</p> <p>DESSERT</p> <p>PANDAN PANCAKES £8.25 with palm sugar, coconut and custard</p> <p>COCONUT PUDDING (Ve) £5 with red bean, orange, toasted coconut</p>

(V) = Vegetarian (Ve) = Vegan (GF) = Gluten Free (Gram) = Contains chickpea flour

Please ask your server for detailed allergen information, gluten and dairy-free options. Our food is halal. Sorry we do not offer any takeaway.
A discretionary 12.5% service charge will be added to your bill, shared between our front of house and kitchen teams. The prices shown include 20% VAT.
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SOFT DRINKS	
LIME AND MINT COOLER	£3
LEMONGRASS & CHILLI ICED TEA Soothing and fragrant	£3
ROSE MILK Rice milk with rose syrup. Just the ticket for cooling down after our laksa!	£3
CHRYSTANTHEMUM TEA Calming, light floral fragrance. Refillable hot water.	£4
BEER	
TSING TAO 4.7% ABV, 330ml Classic refreshing lager with malty aroma	£4.25
PALE FIRE 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.	£6.6
<i>Our beer and wine have been selected by Zeren Wilson, bittenandwritten.com.</i>	
<i>The list of dry Rieslings go especially well with laksa and are supplied exclusively to us by The Winery www.thewineryuk.com.</i>	
MERCHANDISE	
SAMBAL TOTE BAG	£9
JARRED SAUCES (250g) Shrimp Sambal Vegan Sambal Peanut Sauce	£6 each
GIFT CARD	Sold in £5 multiples

WINES	
	125ml / bottle
SPARKLING	
RIESLING SEKT , Zum Krug Rheingau, Germany Dry and zesty sparkling Riesling, made by bow-tied Josef Laufer in the village of Hattenheim.	£8.5 / £40
WHITE WINE	
GRILLO 2016 Sibiliano, Sicily, Italy Ripe stone fruits, delicately balanced, made from organic grapes grown in Trapani, Western Sicily.	£4.9 / £24
RIOJA BLANCO 2016 Bodegas Classica Palacio del Camino Real Blanco, Spain A touch of creamy oak, 50-80 year old vines from Sonsierra in La Rioja Alta.	£6.6 / £30
RIESLING TROCKEN Walter 2016 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.	£7.5 / £34
RIESLING TROCKEN Lubentiushof 2015 Mosel, Germany Mouthfilling, very dry and deeply mineral, impressive. Excellent at taming the fiery spice of laksa!	£9.9 / £42
RED WINE	
NERO D'AVOLA 2016 Sibiliano, Sicily, Italy Silky black cherry and cassis, this Sicilian made with the indigenous Nero d'Avola grape, is a real charmer.	£4.9/ £24

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