

# MAKAN MAKAN

Malaysian Cuisine by Norman Musa | 24 Nov – 23 Dec



## LAKSA CROQUETTES

Made with laksa  
flavour served with  
chilli mayo £7

## CRISPY DUMPLINGS

Chicken,  
mushrooms and  
cabbage filling with  
soy & chilli oil  
dressing £6

## SPRING ROLLS

Crispy fried rolls  
with vegetable  
filling served with  
sweet chilli sauce £5

## CHICKEN SATAY

Marinated and  
skewered chicken  
thighs served with  
peanut sauce £8

## HONEY SPICED PRAWNS

Marinated in Malay  
spices and honey  
served with turmeric  
sauce £10

## MAKAN MAKAN PLATTER

Croquettes,  
dumplings,  
spring rolls,  
chicken satay,  
spicy prawn  
crackers & dips  
Sharing platter,  
£23 for 2  
people, add £11  
for an additional  
person

## PRAWN LAKSA

Noodles in curry  
broth with  
lemongrass, spices  
& coconut milk  
£14



Signed copies  
Available

## BEEF RENDANG

Slowly simmered  
beef curry £13

## MALAY CURRY

with spices, coconut  
milk & curry leaves -  
chicken £10 or organic  
Pro-tempeh £9 

## SEA BASS

Fried sea bass fillet  
with Asian dressing  
£13

## GOLDEN YOLKER'S MUSHROOM RICE

Fried rice served with  
grilled mushrooms and  
a soy-cured Freshlay  
Farms Golden Yolker  
egg yolk £10

## BURGER

Butter milk crispy  
chicken burger with  
Malaysian spices, chilli  
mayo & pickled  
cabbage £11

## NASI GORENG

Malaysian style egg Fried  
rice with chicken £9 or  
tofu (V) £8

## SIDES

Spicy **PRAWN  
CRACKERS** &  
sweet chilli dip  
£4.50

BASMATI RICE £3

Nyonya Vegetable  
**ACHAR**  £4.50

Chips £4

## DESSERTS

**BANANA  
FRITTERS**  
& Ice Cream, £6

## ASIAN TIRAMISU

Malaysian coffee,  
cream, cinnamon,  
green matcha dust  
and berries, £7

Please inform the team of  
any allergens before placing  
your order. A discretionary  
12.5% service charge will  
be added to your bill with  
table service

## EVENTS BY NORMAN MUSA

Culinary Tour to Malaysia 23 April 2026 – 4 May 2026

Malaysian Cooking Masterclasses – London, The Hague & Brussels

Corporate Cooking Masterclasses - London

Malaysian Dining Experience (Private Events) - London

 [www.normanmusa.com](http://www.normanmusa.com)

 @chefnormanmusa

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