

MALAYSIAN SUPPER CLUB

Chef Norman Musa | Delight | Sat 10 May | 7pm - 9:30pm
£40pp | 20 seats | BYO | ROUGE - Stoke Newington, London

CHAPTER 2

For illustration only!



THEME
MALAYSIAN
DELIGHT



IG @chefnormanmusa
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MENU



ROUGE

First

KERABU

Malaysian style salad with blanched kale, shredded grilled fish, black pepper, toasted ground rice and lime (Spiced Pro-tempeh crumble instead of fish for vegan option)

Second

SATAY

Lemongrass and turmeric marinated chicken, peanut sauce & relish (Vege satay for vegan option)

Third

DUMPLINGS

Fried dumplings with cabbage, mushrooms, tofu and sambal filling, coated with sesame seeds (Ve)

Fourth

BUTTER EGG FLOSS PRAWNS

Prawns topped with egg floss seasoned with curry leaves, and white pepper, topped with egg floss [Spiced & grilled sweet potato with egg floss (V)/Crispy glass noodles (Ve)]

Fifth

KAPITAN CURRY & RICE

Chicken cooked with aromatic Kapitan spice paste topped with crispy shallots, curry leave & makrut lime dust served with rice, lotus root and cucumber & pineapple relish [Grilled vegetables & tempeh for vegan option]



Sixth

COCONUT PANNA COTTA

Sweet coconut panna cotta topped with berries. Crushed pistachios and rose syrup (Ve)

Hailed by CNN as one of Malaysia's most famous exports, Norman has featured on BBC's Tom Kerridge Best Ever Dishes, MasterChef Malaysia and Channel 4's Sunday Brunch. He is an award-winning chef, author, tutor, tv presenter and founder of London based Asian Cooking Academy. He is a co-creator and tutor for Wagamama Chef Academy.