



MALAYSIAN CUISINE

DINING EXPERIENCE

DINNER | MENU 1 | 7pm -10pm
4 people x £75/person or 6 people x £65/person

MENU

First

UMAI

Malaysian Borneo – Sarawakian ceviche-style
cured white fish with Asian herbs

Second

SATAY

Lemongrass and turmeric marinated chicken,
peanut sauce & relish

Third

DUMPLINGS

Fried dumplings with cabbage, mushrooms, minced prawns
and sambal filling, coated with sesame seeds

Fourth

KAPITAN CURRY & RICE

Chicken cooked with aromatic Kapitan spice paste topped
with crispy shallots, curry leave & makrut lime leave dust
served with turmeric rice, lotus root and cucumber &
pineapple relish

Fifth

STICKY RICE & MANGO

Sticky rice stained with blue pea flowers for the marble effect
served with fresh mango slices, coconut milk and sesame
seeds

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