



MALAYSIAN CUISINE

DINING EXPERIENCE

DINNER | MENU 3 | 7pm - 10pm
4 people x £95/person or 6 people x £85/person

MENU

First

UMAI

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

Second

LOBSTER LAKSA BISQUE

Laksa bisque with charred vegetables and pulled lobster, topped
with crispy shallots, herbs and chilli oil

Third

SCALLOP

Seared scallop with Asian dressing and mango and charred
tomato salsa

Fourth

SATAY

Lemongrass and turmeric marinated chicken,
peanut sauce & relish

Fifth

BEEF RENDANG & RICE

Beef simmered in fragrant Malaysian herbs and spices topped with
crispy shallots & makrut lime leave dust served with turmeric rice,
lotus root and cucumber & pineapple relish

Sixth

LYCHEE SORBET

Seventh

COCONUT & BERRIES PANNA COTTA

Panna cotta with coconut milk and flesh with berries topped with
crushed pistachios and rose syrup

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