

# COCOME E

—可口面—

## MENU

### BITES

WAKAME	4
Edible seaweed salad, consumed in Japan since the Nara period. Served in a sweet goma dressing.	
EDAMAME	4
Steamed soybean pods traditional to far East Asian cuisine, topped with Himalayan pink salt.	
THAI PRAWN CRACKERS	3.5
Spicy prawn crackers served with a Thai sweet chilli sauce.	

### STARTERS

WASABI PRAWNS	8
Crispy king prawns drizzled in a light wasabi sauce. Additional Shizuoka grated wasabi paste is available on request for those looking for a more intense kick.	
KOREAN FRIED CHICKEN WINGS	7.5
Double-fried, crispy, crunchy chicken wings coated in a sweet soya garlic glaze with dried chilli and cashew nuts. Known in South Korea as <i>dakgangjeong</i> , or more informally, 'K.F.C.'	
DIM SUM	6
VEGETABLE / PORK & PRAWN / PRAWN	
Steamed <i>dim sum</i> , literally translated as 'touch the heart'. Consumed liberally for Sunday lunch in East Asia. Choose from either mixed vegetable dumplings, pork and prawn <i>siu mai</i> , or prawn <i>har gau</i> .	
AROMATIC DUCK BAO	8
Steamed, fluffy open buns filled with shredded aromatic duck, spring onions, cucumber and <i>hoi sin</i> sauce.	
TRUFFLE SHIITAKE MUSHROOM BAO	8.5
Steamed, fluffy open buns filled with <i>teriyaki</i> braised shiitake mushroom, vegan black truffle mayonnaise, crunchy <i>bubu arare</i> , and shredded <i>aonori</i> .	
CHICKEN SATAY	7.5
Malaysian marinated chicken skewers covered in a family recipe peanut sauce, crushed peanuts, and served with a traditional garnish of onions and cucumber.	
TAKOYAKI	6
Deep fried octopus balls topped with <i>katsuobishi</i> bonito flakes, Kewpie mayonnaise, and <i>tonkatsu</i> brown sauce. A Japanese street food classic.	

**Our menu uses the 14 common allergens. If you have an allergy, it is your responsibility to inform the person attending to your table when you place your order. We will then be more than happy to both advise and to make appropriate arrangements to cater to you.**  
**All gratuities are retained entirely by front of house and kitchen staff.**

'DRAGON WHISKER' KING PRAWNS 8  
King prawns decorated in a finely shredded pastry, served with a mango sauce.

TOM YUM SOUP 6.5/7.5  
VEGETABLE / KING PRAWN  
A hot and sour Thai soup made from fresh lemongrass, kaffir lime leaf, galangal, fish sauce, and chilli.

XIAO LONG BAO SOUP DUMPLINGS 6.5  
Shanghai steamed pork dumplings made with a thicker skin to contain a rich soup. Served with a Zhenjiang black vinegar and ginger dipping sauce. Do take care when eating these, as the soup is extremely hot.

GYOZA 5.5/5.5/6.5/6.5  
VEGETABLE / PORK / BBQ BEEF / PRAWN  
Deep fried Japanese pot stickers.

VIETNAMESE SPRING ROLLS 8  
*Cha gio* pork and crab spring rolls served with romaine lettuce wraps, coriander, mint and *nuoc cham* dipping sauce.

## MAINS

COCOME MALAYSIAN CURRY 11.5/12.5/16  
VEGETABLE / CHICKEN / SEABASS  
Malaysian coconut curry with soft potatoes, made with lemongrass and mild chilli.

MONGOLIAN LAMB 12  
Marinated lamb breast, roasted until the skin is crispy and fat melting. Served with a sweet plum sauce.

KUNG PAO CHICKEN 12  
Crispy chicken stir-fried with ginger, garlic, mild chilli and a sweet sauce. Our interpretation is a Malaysian regional variant of an originally Sichuan Chinese dish, one that uses lemongrass rather than Sichuan peppercorns.

STEAMED SEABASS 16  
Seabass fillet, steamed with ginger and spring onion, completed with a house infused blend of soya sauces.

KAKUNI PORK BELLY 13  
Pork belly, slowly braised in soya sauce and stout according to a Japanese recipe from Kyushu. Served with *karashi* hot mustard.

CANTONESE ROAST DUCK 14  
Duck, marinated with a house blend of spices and roasted in a specialist oven. Served with a traditional Cantonese gravy and a side of cold, crunchy, smacked cucumber salad.

BEEF RENDANG 13  
Tender beef in a rich coconut stew.

HONEY BLACK PEPPER BEEF RUMP 16.5  
225g rump steak, cut and flambéed in brandy, and stir-fried in a honey black pepper sauce.

RED CURRY VEGETABLE / CHICKEN / KING PRAWN Thai red curry, can be mild or spicy.	12/12/12.5
GADO GADO SALAD BOWL CRISPY TOFU / CHICKEN Crunchy salad of edamame, beansprouts, cabbage, carrot, cucumber, and thin vermicelli rice noodles. Dressed in a <i>gado gado</i> peanut sauce. Our interpretation of an Indonesian regional staple.	12/12.5
SOFT SHELLLED CRAB PAPAYA SALAD Lightly battered whole soft shelled crab sitting atop a classic Thai <i>som tam</i> papaya salad. <i>Som tam</i> consists of shredded green papaya, carrot, green beans, and cherry tomatoes pounded in a pestle and mortar with dried shrimp, roasted peanuts, and a tangy dressing.	14
SEAFOOD XO SAUCE FRIED RICE Marinated king prawns and scallops stir-fried with rice, topped with <i>tobiko</i> flying fish roe. Served with XO sauce. XO sauce is a highly prized, mildly spicy seafood condiment in the far East, consisting of an <i>umami</i> rich combination of dried scallop, shrimp, cured ham and aromatics; ours is made in-house.	14

## NOODLES

SINGAPORE CURRY LAKSA CHAR SIU BBQ PORK / KING PRAWN Wheat noodles in a rich coconut curry broth. Served with beansprouts, <i>pak choy</i> , crispy fried tofu puffs and crispy shallots.	11.5/12.5
TEMPURA UDON VEGETABLE TEMPURA / ROASTED BELLY PORK / KING PRAWN TEMPURA Udon noodles in a light, crystal clear broth, home made from a traditional Japanese <i>awase dashi</i> stock of kelp and <i>katsuobishi</i> bonito flakes. Served with scallions and shredded <i>kikurage</i> cloud ear mushrooms.	11/12/12.5
STIR-FRIED UDON VEGETABLE / CHICKEN / KING PRAWN Wok-fried udon noodles with beansprouts and spring onions.	11/12/12.5

## SIDES

SCALLION NOODLES Taiwanese Guan miao wheat noodles tossed in a scallion-infused oil and a house blend of soya sauces. A staple in Chinese and Taiwanese households.	4
SOM TAM PAPAYA SALAD A classic Thai salad of shredded green papaya, carrot, green beans, and cherry tomatoes pounded in a pestle and mortar with dried shrimp, roasted peanuts and a tangy dressing.	8

GINGER SESAME SLAW	4
Crunchy red and white cabbage and carrot, served in a refreshing ginger sesame dressing.	
PAK CHOI	5.5
Leafy Chinese cabbage, stir-fried with garlic and oyster sauce.	
TEMPURA VEGETABLES	6
Long beans, pumpkin, aubergine, green peppers and mushrooms fried in a light tempura batter. Served with a traditional Japanese <i>tentsuyu</i> dipping sauce.	
STEAMED RICE	3.5
STICKY GLUTINOUS RICE	4
COCONUT RICE	4
Rice steamed with coconut milk and some other family recipe ingredients.	
KIMCHI FRIED RICE	5
Rice stir-fried with <i>kimchi</i> , a slightly sour, mildly spicy preserved cabbage - the national dish of South Korea..	
EGG & SPRING ONION FRIED RICE	5
A Cantonese classic of rice stir-fried with egg and spring onions.	

## BENTO BOXES

All of our bento boxes consist of steamed Japanese short grain rice, a traditional pickled vegetable, two pieces of gyoza, a mixed leaf salad with goma dressing, a cup of miso soup and one of the below:

KING PRAWN TEMPURA	14.5
King prawns fried in a light tempura batter.	
ROAST DUCK	14.5
Cantonese style duck, marinated with a house blend of spices and then roasted in a specialist oven.	
CHAR SIU BBQ PORK	13.5
<i>Char siu</i> pork, marinated with a family recipe and then barbequed.	
KUNG PAO CHICKEN	13.5
Crispy chicken stir-fried with ginger, garlic, mild chilli and lemongrass in a sweet sauce.	
CHICKEN KATSU	13.5
Chicken breast in <i>panko</i> breadcrumbs with a Japanese 'katsu' curry sauce.	
VEGETABLE TEMPURA	12.5
Long beans, pumpkin, aubergine, green peppers and mushrooms fried in a light tempura batter.	
KATSU CURRY	13/13.5
TOFU /PUMPKIN	
Silken tofu fried tempura style or pumpkin croquettes with a Japanese 'katsu' curry sauce.	