

COCOME E

— 可口面 —

GLUTEN ALLERGY

The following dishes are suitable for those with either coeliac disease or gluten sensitivity. We take the utmost care to prevent cross-contamination, such as by segregating food preparation areas and by using new oil for frying. However, we hope you will understand that cross-contamination risk can only be managed to the best of our ability, rather than eliminated in its entirety.

Please inform the waitress taking your order of your gluten allergy.

BITES

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

MISO SOUP	5.5
Traditional Japanese soup made from softened white <i>miso</i> paste, with silken tofu and scallions.	
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.	
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.	
VIETNAMESE SPRING ROLLS	8
<i>Cha gio</i> pork and crab spring rolls served with romaine lettuce wraps, coriander, mint and <i>nuoc cham</i> dipping sauce.	

MAINS

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

BEEF RENDANG Tender beef in a rich coconut stew.	13
RED CURRY VEGETABLE / CHICKEN / KING PRAWN Thai red curry, can be mild or spicy.	11/12/12.5
SINGAPORE CURRY LAKSA VEGETABLE / KING PRAWN Rice noodles in a rich coconut curry broth. Served with beansprouts, <i>pak choi</i> , crispy fried tofu puffs and crispy shallots.	11.5/12.5
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

RICE

STEAMED RICE	3.5
STICKY GLUTINOUS RICE Sticky 'glutinous' rice does <i>not</i> contain any gluten.	4
COCONUT RICE Rice steamed with coconut milk and some house secret ingredients.	4
KIMCHI FRIED RICE Rice stir-fried with <i>kimchi</i> . <i>Kimchi</i> is a slightly sour, mildly spicy preserved cabbage, and is the national dish of Korea.	5
EGG & SPRING ONION FRIED RICE A Cantonese classic of rice stir-fried with egg and spring onions.	5

SIDES

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
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