

COCOME E

— 可口面 —

WEEKDAY LUNCH MENU

Tuesdays - Fridays between 12 pm and 2:30 pm.

RICE SETS

The following are all served with steamed rice.

CHICKEN KATSU CURRY	9.5
Chicken breast in <i>panko</i> breadcrumbs with a Japanese 'katsu' curry sauce.	
TOFU KATSU CURRY (V)	9.5
Silken tofu fried tempura style with a Japanese 'katsu' curry sauce.	
COCOME E MALAYSIAN CURRY (gf/V)	9.5/9.5/10.5
VEGETABLE / CHICKEN / KING PRAWN	
Malaysian coconut curry with soft potatoes, made with lemongrass and mild chilli.	
THAI RED CURRY (gf)	9.5/9.5/10.5
VEGETABLE / CHICKEN / KING PRAWN	
Thai red curry, can be mild or spicy.	
KUNG PAO CHICKEN	9.5
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.	
CHAR SIU BBQ PORK	10.5
<i>Char siu</i> pork, marinated with a family recipe and then barbequed.	
ROAST DUCK	10.5
Cantonese style duck, marinated with a house blend of spices and then roasted in a specialist oven.	

NOODLES

SINGAPORE CURRY LAKSA	9.5/9.5/10.5
VEGETABLE (gfo/V) / CHAR SIU BBQ PORK / KING PRAWN (gfo)	
Wheat noodles in a rich coconut curry broth.	
Served with beansprouts, <i>pak choi</i> , crispy fried tofu puffs and crispy shallots.	
All laksa variants except the char siu BBQ pork can be made suitable for those with gluten allergies by requesting rice noodles instead of wheat noodles.	
STIR-FRIED UDON	9.5/9.5/9.5/10.5
VEGAN VEGETABLE (V) / VEGETABLE / CHICKEN / KING PRAWN	
Wok-fried udon noodles with beansprouts and spring onions.	

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.

TEMPURA UDON 9.5/10.5/10.5
VEGETABLE TEMPURA / ROASTED BELLY PORK / KING PRAWN TEMPURA
Udon noodles in a light, crystal clear broth, home made from a traditional Japanese *awase dashi* stock of kelp and *katsuoishi* bonito flakes. Served with scallions and shredded *kikurage* cloud ear mushrooms.

GADO GADO SALAD BOWL 9.5/10.5
CRISPY TOFU (V) / CHICKEN
Crunchy salad of edamame, beansprouts, cabbage, carrot, cucumber, and thin vermicelli rice noodles. Dressed in a *gado gado* peanut sauce. Our interpretation of an Indonesian regional staple.

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 11.5
King prawns fried in a light tempura batter.

ROAST DUCK 11.5
Cantonese style duck, marinated with a house blend of spices and then roasted in a specialist oven.

CHAR SIU BBQ PORK 10.5
Char siu pork, marinated with a family recipe and then barbequed.

KUNG PAO CHICKEN 10.5
Crispy chicken stir-fried with ginger, garlic, mild chilli and lemongrass in a sweet sauce.

CHICKEN KATSU 10.5
Chicken breast in *panko* breadcrumbs with a Japanese 'katsu' curry sauce.

VEGETABLE TEMPURA (V) 9.9
Long beans, pumpkin, aubergine, green peppers and mushrooms fried in a light tempura batter.

TOFU KATSU (V) 9.9
Silken tofu fried tempura style with a Japanese 'katsu' curry sauce.

gf - suitable for those with gluten sensitivity and coeliac disease.

gfo - suitable options available on request for those with gluten sensitivity and coeliac disease.

nf - suitable for those with nut and peanut allergies.

V - suitable for vegans and vegetarians.