



@ #laksa_soho @laksasoho

Small Plates

Edamame (V)

Steamed edamame beans with sea salt seasoning. **4.5**

Spring Rolls (V)

Crispy spring rolls (6) with sweet chilli sauce. **5.5**

Vegetable Gyoza (V)

Pan fried leek dumplings (6) with vinegar. **6.5**

Mushroom King (V)

Grilled oyster mushroom skewer (4) with spiced salt and lime. **6.5**

Roti Canai

Malaysian flat bread with curry dipping sauce. **6.5**

Chicken Satay

Chicken thigh skewers (4) with peanut dipping sauce. **7.5**

Beef Satay

Beef skewer (4) with peanut dipping sauce. **7.5**

Malaysian Fried Chicken

Chicken thigh lollipops with peanut dipping sauce. **7.5**

Calamari Fritte

Lightly battered squid with chilli shijimi. **8.5**

Greens & Salads

Papaya Salad (V)

Green papaya tossed with green bean, sweet cherry tomato, peanut & coriander in a lime dressing. **7.5**

Sesame Salad (V)

Soft tofu tossed with wakame, asparagus, sweet cherry tomato, shimeji mushroom & crispy salad leaf in a sweet sesame dressing. **7.5**

Gado Gado Salad

Crispy tofu, green bean, cucumber, egg, prawn cracker & beansprout in a peanut dressing. **7.5**

Water Spinach

Can be cooked with Malaysian belachan / Garlic. **8.5**

Sambal Bean

Green beans stir fried with prawn in a spicy sambal sauce. **9.0**

Laksa

"Laksa" refers to the richly spiced and fragrant homemade spiced coconut broth. Our Laksa recipe has been sourced from the Kebun Teh region. Each bowl of Laksa contains vermicelli noodles with fried tofu puffs, beansprouts, green beans and boiled egg.

Traditional Laksa

Chicken, king prawn, fish cake, fish ball and cucumber **12.5**

Lobster Laksa

½ grilled fresh native lobster. **25.0**

Jungle Laksa (V)

Shimeji mushroom, fried beancurd, asparagus & aubergine. **11.5**

The Luxsa

Laksa bowl with ½ grilled lobster, king prawn, chicken and mixed vegetable (for 2 people). **35.5**

Nasi Lemak

Served with coconut rice, anchovy, peanut, cucumber & boiled egg. Please choose from the below toppings:

Traditional

Chicken curry and sambal sauce. **9.5**

Lobster

½ grilled native lobster. **18.5**

Chicken

Crispy chicken leg in lemongrass. **12.5**

Noodles

Assam Laksa

Thick rice noodles in a sweet & spicy soup, topped with sardine, cucumber red onion & pineapple. **9.5**

Pad Thai

Wok tossed flat rice noodles with chicken, prawn, fish cake, crushed peanut & beansprout. **9.5**

Chicken Shahe Fen

Flat rice noodles in a clear slow cooked broth, king prawn, shredded chicken & chive. **9.5**

Mee Goreng

Spicy wok tossed egg noodle with king prawn, fish cake & beansprout. **9.5**

Char Kuay Teow

Wok tossed flat rice noodle with Chinese sausage, king prawn, chive & beansprout. **9.5**

Wat Tan Ho

Wok tossed flat rice noodle with egg gravy sauce, king prawn, fish ball, fish cake & choy sum. **9.5**

Hokkien Fried Noodles

Wok tossed Hokkien noodle with prawn, squid, fish cake & choy sum. **9.5**

Kebun Teh Rice Cake

Stir fried diced daikon radish cake with egg, chive, pickle & beansprout. **9.5**

Rice

Nasi Goreng Kampung

Wok tossed rice with king prawn, anchovy, chicken, green bean, water spinach & fresh chilli, topped with a fried egg. **9.5**

Nasi Goreng

Spicy wok tossed rice with king prawn, fish cake & edamame bean. **9.5**

Hainanese Chicken

Slow poached chicken with flavoured rice served with 3 homemade sauces (soy, chilli & ginger). **9.5**

Kebun Teh Nasi Ayam Goreng

Crispy chicken served with clear soup, sambal sauce and flavoured rice. **9.5**

Malaysian Curry

Chicken Curry

Tender chicken thigh & sweet potato served with boiled rice. **9.5**

Beef Rendang

Slow cooked beef brisket in rendang curry served with boiled rice. **10.5**

Extras

Hainanese Rice 3.5

Egg Fried Rice 3.5

Coconut Rice 3.5

Steamed Rice 3.0

Not all ingredients are listed for every dish – please inform a member of staff ingredients you are allergic or intolerant to.
(V) dishes which are vegetarian, do not contain meat/poultry/seafood but does contain dairy/egg products.
A 10% discretionary service charge will be added to your bill.