SUDU
MALAYSIAN EATERY
舒都

KOPITIAM BREAKFAST
Served daily until 16:00

Nasi Lemak Bungkus small breakfast parcel with fragrant coconut rice, sambal kampung, cucumber, egg, ikan billis and peanuts 7.5

Kaya Toast with Butter *(v)* 6.5

Half Boiled Eggs *(v)* with salted soy sauce, white pepper and toast 6.5

Lontong *(v)* • rice cakes in rich spicy coconut vegetable gravy with tofu, egg, and crispy shallots with bihun noodle — a classic Malaysian breakfast favourite 12.5

Fried Chicken and Roti • with maple syrup 10

Bihun Bungkus ** stir-fried vermicelli rice noodle in egg wrapped in a small parcel 7.5

Sardine Toast nostalgic picnic staple inspired by family day trips to the beach 7

Kacang Pool inspired by flavours of the historic Silk Road Trade routes — spiced fava bean and lamb stew with sunny-side egg and toast 10.5

Roti Goyang with lamb • shaky soft boiled eggs with spiced lamb on roti with side chicken curry sauce 10.5

LAUK LAUK

Beef Rendang slow-braised for four hours in rich coconut chilli, galangal and lemongrass 17.5

Aromatic Chicken Kari with baby new potato 15.5

Fragrant Fish Kari with okra 18.5

Sayur Lemak Cili Api *(vg)* mixed vegetables and tofu simmered in spicy coconut, turmeric and lemongrass gravy 14

Spiced Omelette *(v)* with onions and chillies 12.5

Chicken Cili Api simmered in spicy coconut, turmeric and lemongrass gravy 16.5

WOK & GRILL

Spicy Beef Berlada wok-fried in chilli sambal with lime leaf, lemongrass and tamarind 17

Flame-grilled Percik Chicken glazed in coconut lemongrass and galangal sauce 16

Crispy Chicken Wings tossed in fragrant garlic and chillies
Original 13 *Sweet Soy* 13.5

Grilled Seabream fillet marinated in turmeric, ginger and garlic served with tamarind sauce 17.5

Cap Cai ** stir-fried vegetables in sesame, garlic and oyster sauce 12

Chicken Satay flame-grilled with peanut sauce, rice cubes and cucumber — *3 skewers* 9.5

HAWKER SALAD

Rojak fruit, vegetables, tofu and peanut tossed in sweet and spicy shrimp paste sauce 13.5

Pasembur Salad ** tofu, egg, assorted vegetables and crispy coconut fritters with peanut sauce 16.5

Kerabu ** young mango, peanut, red onion, dried shrimp salad dressed in lime, fish sauce, palm sugar and chilli 16

RICE

Nasi Goreng wok stir-fried rice with egg, chicken, peas topped with crispy fried egg 15.5

Nasi Goreng Sayur ** wok stir-fried rice with egg, seasonal vegetables, tofu topped with crispy fried egg 14.5

Ngk *Nasi Goreng Kampung* — wok stir-fried rice with egg, prawn, anchovy, berlada sambal topped with crispy fried egg 16.5

Chicken Rice malay-style with soy-glazed chicken, chilli ginger sauce and side broth 17.5
Available Friday, Saturday and Sunday

Nasi Lemak steamed coconut and pandan rice with sambal, cucumber, peanut, crispy anchovies, egg with chicken berempah or beef rendang
Chicken Berempah 17 *Beef Rendang* 18

Nasi Cam steamed rice with a choice of chicken or fish kari with sambal belacan, salted fish and vegetable stir-fry
Chicken Kari 17.5 *Fish Kari* 18.5

NOODLE

Mee George Town kuning noodle wok stir-fried with tofu, prawn, beef, peanut, egg, potato and lime wedge 17

Char Kway Teow smoky wok-fried flat rice noodles with prawn, clam, egg, mustard choi sum leaf and beansprout 18

Bihun ** rice vermicelli noodle wok stir-fried with egg, seasonal vegetables and tofu 16
Other noodle options available

Laksa Nyonya coconut broth with noodles, prawn, chicken, boiled egg, puff tofu and beansprout
Bihun 17.5 *Kuning Noodle* 17.5
Kway Teow 18.5

ROTI

Roti Canai house-made bread, plain or filled with egg with a choice of chicken kari, fish kari or dhal *(v)*
Plain 11 *Egg* 12

SIDE

Steamed Basmati Rice *(vg)* 4.5

Coconut Rice *(vg)* 5.5

Egg Fried Rice ** 6.5

Acar *(vg)* mixed vegetable pickle with sesame and peanut 3.5

Sambal Belacan spicy relish 2.5

Plain Roti *(v)* house-made 6.5

Ikan Bilis Kacang anchovies & peanuts 5.5

Popiah Basah *(vg)* fresh steamed vegetable spring roll 10

Chicken Berempah 5.5

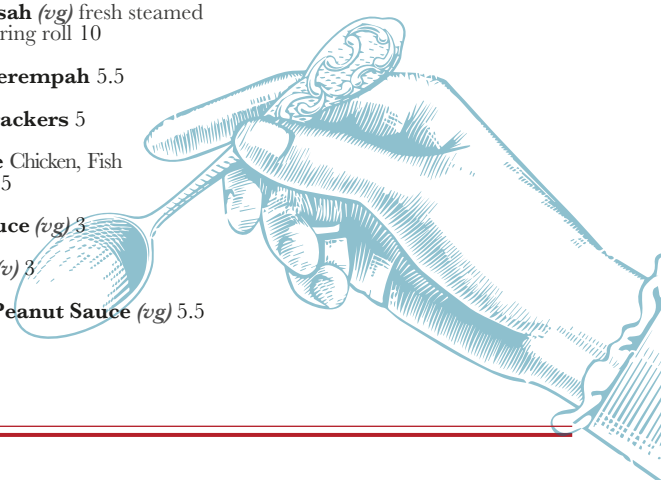
Shrimp Crackers 5

Kari Sauce Chicken, Fish or Dhal *(v)* 2.5

Peanut Sauce *(vg)* 3

Fried Egg *(v)* 3

Tofu with Peanut Sauce *(vg)* 5.5



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Most of our dishes contain chilli. Please let us know if you have an intolerance. **Some chicken dishes may still be slightly pink when fully cooked**.

** Vegetarian/Vegan option available
(v) Suitable for vegetarians
(vg) Suitable for vegans
• Limited time supplemental dishes

حلال
All food served is HALAL

SOFTS

Lychee Jus | **Mango Jus** | **Guava Jus** 4.5

Coke | **Diet Coke** 4

Ginger Beer 4.5

Pink Grapefruit Soda 4.5

TAU Still | **Sparkling Water** *750ml btl* 5.5

Teh Tarik hot / chilled 5

Kopi with condensed milk 5

Air Bandung pandan syrup with milk 4.5
oatmilk option 5

Bandung Cincau pandan syrup, milk with grass jelly 5
oatmilk option 5.5

Sirap Limau
pandan and lime cordial 4.5

Calamansi Spritz 5

Asam Boi sour plum, lime, fresh mint 5.5

Milo hot / chilled 5

Teh O Limau hot / chilled 4.5

Tea jasmine 4 | english 4 | green 4.5 | peppermint 4.5

Milo Dinosaur iced chocolate malt topped with Milo powder 5.5

Nescafe Tarik coffee with condensed milk – hot / chilled 4.5

MANISAN

ABC ** sweet red beans, grass jelly, creamed sweet corn topped with shaved ice, red syrup, palm sugar and evaporated milk 9.5
coconut milk option 10.5

Sagu *(vg)* steamed tapioca pudding, drenched in palm sugar and coconut milk 8.5

Pandan Tiramisu *(v)*
Malaysian take on a classic 9

Ice Cream *(v)* **& Sorbet** *(vg)*
biji vanila | coklat | black sesame | mangga | coconut 7.5

Cake with Ice Cream *(v)*
cake of the day topped with ice cream 8.5

BARISTA KOPI

Espreso 3.5 | **Macchiato** 4
Amerikano 4 | **Latte** 4.5
Flat White 4 | **Kapucino** 4
Mocha 4.5 | **Iced Coffee** 4.5

舒都西

Sudu is a homage to the legacy of London's longest-established Malaysian restaurant — ***Satay House*** in Paddington — where traditional Malaysian cuisine has been served for over 50 years.

We celebrate the everyday food culture of Malaysia, inspired by childhood memories of its multicultural street food and drinks. From bustling *gerai* hawker stalls and neighbourhood coffee shops known as *kopitiam*, to the cakes and sweet treats enjoyed at an auntie's house or discovered at a *pasar malam* (night market), each dish reflects the warmth, nostalgia, and vibrancy of Malaysian life.

Our latest addition, ***19FiftySeven*** — a speakeasy located on the premises and named after Malaysia's year of independence — draws inspiration from the heritage buildings of a bygone era. Its cocktails are carefully crafted using ingredients sourced from the rich landscapes and vibrant markets of Malaysia, blending nostalgia with modern sophistication.

To discover the hidden entrance, simply look for our retro green rotary telephone.

19 FIFTY SEVEN

SATAY HOUSE

family-owned • independent • ***since 1973***

WHITE

Chardonnay, 16 Stops
South Australia abv 12.5%
175ml gls 10.5 *500ml crf* 25
750ml btl 34.5

Pinot Grigio, 'P' Alpha Zeta Veneto Italy abv 12.5%
175ml gls 11.5 *500ml crf* 27
750ml btl 37.5

Chenin Blanc, Fairview
South Africa abv 14%
750ml btl 42

BEER

Tiger Singapore abv 4.8%
330ml btl 6.7

Asahi Japan abv 5%
330ml btl 6.7

Asahi 0.0% Japan abv 0%
330ml btl 6.7



Continue your cocktail journey and experience ***19FiftySeven***

RED

Pinot Nero, Ca' di Alte Veneto Italy abv 12.5%
175ml gls 10.5 *500ml crf* 25
750ml btl 34.5

Malbec, Kaiken Clásico Mendoza Argentina abv 13.5%
175ml gls 11.5 *500ml crf* 27
750ml btl 37.5

Shiraz Viognier, Willunga 100 McLaren Vale, Australia abv 14.5%
750ml btl 42

KOKTEL

★ ***Sundown Sips*** *Selected Malaysian-inspired cocktails* ***£10*** *Monday - Friday before 19:00*

Mangga Punch Takamaka Rum, mango, hibiscus, Vegg White, calamansi 14

Datuk Negroni ★ calamansi gin, Karminia Vermouth, Campari, calamansi bitter 14

Cili Padi Margarita elderflower, Tapatio Tequila, mezcal, falernum, green chilli 14

'S'aloma Tapatio Tequila, blossom liqueur, pink grapefruit soda 14

Calamansi Fizz ★ Gin Malaya, calamansi, pandan, soda 14

ROSÉ

Pinot Grigio Rosato, Ponte Pietra Italy abv 12%
175ml gls 10.5 *500ml crf* 25
750ml btl 34.5

SPIRITS *50ml*

Toki
Japanese Whiskey abv 43% 10

The Orientalist - Dragon
Whiskey abv 43% 13

Stoli
Vodka abv 40% 10

The Orientalist - Origins
Vodka abv 40% 12

Takamaka Blanc
White Rum abv 40.2% 10

The Orientalist - Imperial
Rum abv 43% 13

Takamaka Dark Spiced
Rum abv 38% 10

Gin Malaya
Gin abv 43% 12

Beefeater
Gin abv 40% 10

The Orientalist - Gunpowder
Gin abv 43% 12

Tapatio
Tequila abv 40% 10

Scan the QR code for our digital menu

125ml measures for selected wines available upon request

25ml measures for spirits available upon request

Service not included

For parties of 6 or more, a suggested gratuity of 12.5% will be added

Cash, Apple Pay, Google Pay and all major Debit and Credit cards accepted

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Prices include VAT

June 2026

Satay House Limited ©

GLUTEN FREE & GLUTEN FREE OPTION MENU

KOPITIAM BREAKFAST

Served daily until 16:00

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Lontong *(v)* • rice cakes in rich spicy coconut vegetable gravy with tofu, egg, and crispy shallots with bihun noodle — a classic Malaysian breakfast favourite

Bihun Bungkus ***gf**** stir-fried vermicelli rice noodle in egg wrapped in a small parcel

Kacang Pool ***gf**** inspired by flavours of the historic Silk Road Trade routes — spiced fava bean and lamb stew with sunny-side egg

LAUK LAUK

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Fragrant Fish Kari with okra

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Spiced Omelette *(v)* with onions and chillies

Chicken Cili Api simmered in spicy coconut, turmeric and lemongrass gravy

WOK & GRILL

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Flame-grilled Percik Chicken glazed in coconut lemongrass and galangal sauce

Crispy Chicken Wings tossed in fragrant garlic and chillies
Original

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Cap Cai ***gf**** stir-fried vegetables in sesame, garlic and oyster sauce

Chicken Satay flame-grilled with peanut sauce, rice cubes and cucumber — *3 skewers*

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Kerabu ** young mango, peanut, red onion, dried shrimp salad dressed in lime, fish sauce, palm sugar and chilli

RICE

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Nasi Goreng Sayur ****gf**** wok stir-fried rice with egg, seasonal vegetables, tofu topped with crispy fried egg

Ngk ***gf**** *Nasi Goreng Kampung* — wok stir-fried rice with egg, prawn, anchovy, berlada sambal topped with crispy fried egg

Nasi Lemak steamed coconut and pandan rice with sambal, cucumber, peanut, crispy anchovies, egg with chicken berempah or beef rendang
Chicken Berempah *Beef Rendang*

Nasi Cam ***gf**** steamed rice with a choice of chicken or fish kari with sambal belacan, salted fish and vegetable stir-fry
Chicken Kari *Fish Kari*

NOODLE

Bihun ** ***gf**** rice vermicelli noodle wok stir-fried with egg, seasonal vegetables and tofu

Laksa Nyonya coconut broth with noodles, prawn, chicken, boiled egg, puff tofu and beansprout
Bihun *Kway Teow*

SIDE

Steamed Basmati Rice *(vg)*

Coconut Rice *(vg)*

Egg Fried Rice ***gf****

Acar *(vg)* mixed vegetable pickle with sesame and peanut

Sambal Belacan spicy relish

Ikan Bilis Kacang anchovies & peanuts

Chicken Berempah

Shrimp Crackers

Kari Sauce Chicken, Fish or Dhal *(v)*

Peanut Sauce *(vg)*

Fried Egg *(v)*

Tofu with Peanut Sauce *(vg)*

MANISAN

ABC ** sweet red beans, grass jelly, creamed sweet corn topped with shaved ice, red syrup, palm sugar and evaporated milk
coconut milk option

Sagu *(vg)* steamed tapioca pudding, drenched in palm sugar and coconut milk

Ice Cream *(v)* **& Sorbet** *(vg)*
biji vanila | coklat | black sesame | mangga | coconut | laici

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gf* gluten free option
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