

**Appetiser**

Hot & sour soup flavoured with kaffir lime leaves and lemongrass

**Starters**

- SUI MAI

Gothelney Farmer steamed pork & prawn dumpling served with sweet soya dip and chilli oil
- POPIAH

Nonya spring rolls filled with crispy vegetables stir-fried with yellow bean sauce
- SATAY

Marinated free-range chicken pieces on skewers, barbecued and served with a spicy peanut sauce
- LARB

Minced breast of chicken, lightly poached and tossed in a dressing of fresh coriander, lemongrass and chillies with lemon juice

**Mains**

- BABI TAUYU

Braised Gothelney Farmer pork with Chinese mushrooms in a yellow bean and shallot sauce
- HORMOK

Steamed cod in banana leaves with a red curry and coconut sauce
- NONYA AYAM SAMBAL

Nonya chicken curry flavoured with lemongrass and lime leaves
- CHAR SAYUR

Crisp seasonal vegetables stir-fried and flavoured with soy sauce
- NASI PUTEH

Thai fragrant rice

**Pudding**

Fresh fruit and home-made sorbet

**Tea & Coffee**

@gothelneyfarmer & Maureen Suan Neo present:  
Tour of The Orient

Those of you already following us @gothelneyfarmer know our obsession with getting heritage grain & rare-breed pork to your table.

In 2017 we opened the farm gate with a series of Supper Clubs - informal, convivial evenings focused on flavour, provenance & authenticity. It is a pleasure to welcome Maureen tonight, who brings a wealth of experience, skill and innovation to your tables.

Renowned restaurateur and author of the definitive Nonya cookbook, Red Heat Maureen Suan Neo had a number of highly acclaimed South East Asian restaurants in the City. Her five successful eateries received notable reviews from Fay Maschler, Charles Champion and Loyd Grossman amongst others over the last three decades. She has cooked for and catered at receptions attended by the President of Mauritius, Baroness Thatcher and more recently Boris Johnson.

For the past three years Maureen has been working on a new project, Nonya Secrets. Inspired by the popularity of Nonya cuisine and the demand for her food, she is now bottling her wonderful and delicious cooking and curry sauces. Lovers of South East Asian curries can use her sauces to replicate authentic and restaurant quality meals by simply adding her sauce to their own choice of protein.

Her sauces are now stocked at Harrods and in the May issue of Harrods Magazine, Nonya Secrets features as one of their top 10 recommendations.

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**Starters (V)**

- SAMOSAS

Spiced peas, carrots, potatoes and sweet corn wrapped in pastry triangles
- POPIAH

Nonya spring rolls filled with crispy vegetables stir fried with yellow bean sauce
- TERONG GORENG

Sliced aubergines dusted with corn flour and served with chilli oil

**Mains (V)**

- SAYUR LEMAK

Seasonal vegetables cooked in lemon grass, turmeric and spices, enriched with coconut milk
- MEE SAYURAN

Spicy vegetarian noodles with mushrooms and choy sum
- KACHANG GAJUS

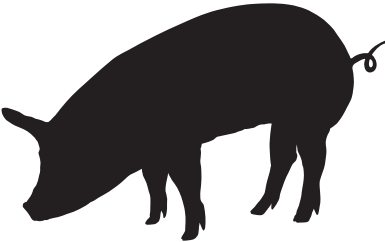
Stir-fried beans with cashew nuts flavoured with roasted dried chillies, ginger and soya
- NASI PUTEH

Thai fragrant rice

**Pudding**

Fresh fruit and home-made sorbet

**Tea & Coffee**



THE  
Gothelney  
FARMER