



ASANKA

MENU

STARTERS

"GHANAIAN 'LIGHT' SOUP, SESAME CRUSTED CHICKEN HUNTU, HERB OIL

PEPPER SOUP, SCALLOPS, PICKLED RADISH AND CUCUMBER

PLANTAIN CROQUETTES, BROWN BUTTER, GINGER, SCOTCH BONNET AND PEANUT SAUCE, TOASTED PEANUTS

KOOSE/AKARA (FRIED BEAN FRITTER), GARLIC YOGHURT, SUNDRIED TOMATO RELISH

SUYA KING PRAWNS, GARLIC AND MUSTARD AIOLI, PICKLED SHALLOTS AND TOMATOES

MAINS

CHICKEN, SUYA POWDER, BANGA SAUCE, PLANTAIN CROQUETTES, BUTTER SHALLOTS

SUPERMALT BRAISED BEEF, CREAMED POTATO, CARAMELISED CARROTS, GREENS

'RED RED' STEWED BLACK-EYED BEANS, FRIED ONIONS, PLANTAIN FRITTER, CASSAVA CRISP

STEAMED YAM ETO, SHALLOTS, GRILLED PRAWNS, PRAWN BISQUE

BRAISED LAMB, GHANAIAN PEANUT SOUP, RICE BALLS, GRILLED OKRA

PAN FRIED HAKE, WAAKYE, BELL PEPPER SAUCE, SHITO, PLANTAIN CROQUETTE, MIXED GREENS

DUCK BREAST, SHITO AND ORANGE SAUCE, PARSNIP PUREE, UZIZA PEPPER

TORCHED YAM, EGUSI, BRAISED GOAT MEAT/MUSHROOMS, ASPAGARUS TIPS



PHY'S KITCHEN



ASANKA

MENU

DESSERTS

HIBISCUS POACHED PEAR, HIBISCUS GEL, SHORTBREAD, VANILLA ICE CREAM, MINT

BRULEED PUFF PUFF, MILO HOT CHOCOLATE SAUCE, CARAMEL ICE CREAM

PLANTAIN AND GINGER CAKE, DATE CARAMEL, CANDIED GINGER, UDA CUSTARD

GRILLED PINEAPPLE, RUM CARAMEL, COCONUT ICE CREAM, PLANTAIN TUILLE, LIME

CALABASH NUTMEG CUSTART TART, CHIN CHIN CRUMB, VANILLA ICE CREAM

PLEASE NOTE: DISHES CAN BE CUSTOMISABLE TO PERSONAL TASTE. SHOULD YOU BE INTERESTED IN A DISH THAT IS NOT LISTED ABOVE, PLEASE FEEL FREE TO CONTACT ME FOR BESPOKE MENU OFFERINGS. SHARING DISHES ARE ALSO AVAILABLE UPON REQUEST.

3 COURSES

1-2 PERSONS: FROM £140PP

3-4 PERSONS: FROM £95PP

5-8 PERSONS: FROM £85PP

9-15 PERSONS: FROM £70PP

NOTE: PRICES EXCLUDES SERVICE FEE AND TRANSPORTATION COSTS (TO AND FROM) CHEF'S BASE LOCATION IN SOUTH EAST LONDON.



PHY'S KITCHEN



ASANKA

MENU

DESSERTS

HIBISCUS POACHED PEAR, HIBISCUS GEL, SHORTBREAD, VANILLA ICE CREAM, MINT

BRULEED PUFF PUFF, MILO HOT CHOCOLATE SAUCE, CARAMEL ICE CREAM

PLANTAIN AND GINGER CAKE, DATE CARAMEL, CANDIED GINGER, UDA CUSTARD

GRILLED PINEAPPLE, RUM CARAMEL, COCONUT ICE CREAM, PLANTAIN TUILLE, LIME

CALABASH NUTMEG CUSTARD TART, CHIN CHIN CRUMB, VANILLA ICE CREAM

PLEASE NOTE: DISHES CAN BE CUSTOMISABLE TO PERSONAL TASTE. SHOULD YOU BE INTERESTED IN A DISH THAT IS NOT LISTED ABOVE, PLEASE FEEL FREE TO CONTACT ME FOR BESPOKE MENU OFFERINGS. SHARING DISHES ARE ALSO AVAILABLE UPON REQUEST.

3 COURSES

1-2 PERSONS: FROM £140PP

3-4 PERSONS: FROM £95PP

5-8 PERSONS: FROM £85PP

9-15 PERSONS: FROM £70PP

NOTE: PRICES EXCLUDES SERVICE FEE AND TRANSPORTATION COSTS (TO AND FROM) CHEF'S BASE LOCATION IN SOUTH EAST LONDON.



PHY'S KITCHEN



ASANKA

CANAPE MENU

Veggie

GHANAIAN 'RED RED' - BLACK EYE BEAN PUREE, PLANTAIN CROQUETTES
MUSHROOM SUYA, PICKLED ONIONS AND TOMATOES
VEGETABLE SPRING ROLLS, SWEET CHILLI DIP
YASSA (CARAMELISED ONIONS) TARTLET

Meat & Fish

CHICKEN YASSA SKEWERS
PINEAPPLE AND SCOTCH BONNET CHICKEN SKEWERS
BRAISED GOAT MEAT CROQUETTES, SUYANNAISE, CHIVE
SUYA PRAWNS, PICKLED ONIONS AND TOMATOES
SUPERMALT BRAISED BEEF BITES, PLANTAIN CRISP
YAM ETO BALLS, AVOCADO PUREE, ROE CAVIAR
CHICKEN/DUCK SPRING ROLLS, SHITO CHILLI DIP
PUFF PUFF, MANGO AND SCOTCH BONNET JAM, MEAT FLOSS
SESAME CRUSTED CHICKEN HUNTU BALLS, GINGER AND BISSAP JAM

Sweet

AGEGE BREAD FRENCH TOAST, WHIPPED MASCARPONE CREAM, HIBISCUS GEL
GRILLED PINEAPPLE, CARAMEL DRIZZLE, LIME ZEST
PUFF PUFF, SUGAR AND CALABASH NUTMEG/ HIBISCUS DRIZZLE
PUFF PUFF, RUM CARAMEL AND CHIN CHIN CRUMB
LEMON CURD ICED KENKEY CUPS

FROM £45 PER TRAY
(25 - 30 PIECES PER TRAY)
MINIMUM COLLECTION ORDER: 6 TRAYS
MINIMUM DISPLAY ORDER: 10 TRAYS

NOTE: PRICES EXCLUDES SERVICE FEE AND TRANSPORTATION COSTS (TO AND FROM) CHEF'S BASE
LOCATION IN SOUTH EAST LONDON.



PHY'S KITCHEN